

APPETIZERS

REWENA BREAD 10

Traditional Māori bread.

PAUA FRITTER 16

Finely diced pieces of paua, served with a side salad and horopito dressing.

RAW FISH 20

Dried snapper fish marinated in coconut cream, served with tomatoes and spring onions.

POACHED SALMON 22

Salmon poached in an orange and pistachio glaze, served with rewena bread.

SEAFOOD BASKET 25

Crumbed mussels, salt and pepper squid, crumbed hoki bites and garlic prawns.

MAIN

FISH OF THE DAY 25

Beer battered fish and kumara fries, served with a side salad and homemade tartare.

MUSSELS AND SCALLOPS 25

Steamed mussel & scallop mousse, honey and soy broth.

SEAFOOD CHOWDER 30

Creamy chowder filled with terakihi, prawn, hoki, scallops and mussels, served with flatbread.

PORK BELLY 30

Slow cooked pork belly served on a bed of apple slaw with roasted kumara, and crispy noodle.

LAMB STEAK 33

New Zealand Lamb coated in a kawakawa crumb, served with Dijon mustard glazed carrots, roasted butternut squash and a mushroom Jus.

VENISON 33

Venison crusted with horopito, served with glazed plums, cabbage salad and red wine Jus.

DESSERT

KĀPITI ICE CREAM 10

Check for daily specials.

STEAM PUDDING 12

Golden syrup flavoured steam pudding, served with vanilla ice cream

MINI PAVLOVA 16

Mini Pavlova served with kawakawa and lemon infused cream and fresh fruit.

BANOFFEE PIE 16

Toffee, fresh bananas and fresh cream.