

## 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.

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## 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.