

## 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.

## BEVERAGES

### RED

	B/G
Terrace Edge Pinot Noir, 2012, Wairarapa	53/13
Altitude Pinot Noir, 2010, Marlborough	64/15
Greystone Pinot Noir, 2012, Wairarapa	73/17
Terrace Edge, Syrah, 2012 Wairarapa	53/13
Altitude Syrah, 2010 Marlborough	64/15
Greystone Syrah, 2012, Wairarapa	73/17
Pegasus Bay Merlot, 2013, Waipara	65/14
Pegasus Bay Pinot Noir, 2013, Waipara	110

### WHITE

Spade Oak Pinot Gris, 2011, Gisborne	40/10
Maude Pinot Gris, 2017, Otago	49.50/11
Charles Wiffen Chardonnay, 2013, Otago	48/11
Amisfield, Riesling, 2016, Otago	53/12
Lamont Riesling, 2010, Otago	57/13
Elephant Hill Viognier, 2013, Hawkes Bay	55/12
Folium Sauvignon Blanc, 2011, Marlborough	52/11
Billecart-Salmon Brut Reserve, France	120

### BEER AND CIDER

Garage project range	11
Tuatara range	11
Panhead range	10
Coopers Ale	10
Heineken	11
Moa Cider	10
Crooked Cider	10

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### NON-ALCOHOLIC

Mineral water	4.00
Soft drinks	4.00
Juice	4.00
Coffee	4.50
Tea	3.50