

## 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 tarakihi, 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 noodles.

### LAMB STEAK 33

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

### VENISON 33

Venison crusted with Horopito, served with glazed plums, cabbage salad and red wine jus.

## DESSERT

### KAPITI ICE CREAM 10

Check for daily specials.

### STEAMED PUDDING 12

Golden-syrup-flavoured steamed 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.