



Restaurant Menu

Starters

Southern Fried Chicken Wings With Green Apple Slaw & Smoky Chipotle	\$13.50
Salt & Pepper Squid With Petite Salad & Roasted Garlic Aioli	\$12.00
Green Mussel Fritters With Lemon Creme Fraiche & Chilli Jam	\$10.00
Crispy Cauliflower Frites With Jalapeños Mayonnaise (v)	\$ 8.00

Pizza

Margarita Fresh Tomato, Mozzarella & Basil (v)	\$18.00
Salami Mild Salami, Truffle Salami, Paprika Salami & Roasted Garlic Aioli	\$19.00
Prawn Garlic Marinated Prawn, Avocado & Lime Mayonnaise	\$19.50
Chef's Special Check with your wait person for the daily special	\$20.00

Burgers

All our burgers are served with steak fries & tomato sauce

Taniwha Mussel Fritter, Red Cabbage Slaw, Lime Mayonnaise & Fried Bread	\$18.00
Vegetarian Falafel Pattie, Lettuce, Onion Relish, Vegan Mayonnaise & Brioche Bun (v)	\$18.00
Beef Burger 180g Juicy Beef Pattie, Edam Cheese, Mustard Mayonnaise, House Pickle & Brioche Bun	\$18.00

PLEASE LET STAFF KNOW OF ANY DIETARY
REQUIREMENTS OR ALLERGIES

V = Vegetarian

Gf = Gluten Free



Restaurant Menu

Mains

Sticky Louisiana Pork Spare Ribs With Green Apple Slaw	\$25.00
Beer Battered Fish (Pan Fried Fish Option is Available) With Tartare, Chunky Fries, Garden Salad & Highland Dressing	\$20.00
Char Grilled Eye Fillet On Truffle Mash, Spiced Onion Rings & Mushroom Ragout	\$27.00
Blackened New Zealand Fish With Grilled Seasonal Vegetables & Tomato Cardoman Salsa	\$27.00

Sides

Chunky Fries with Aioli and Tomato Sauce (V) (Gf)	\$ 6.00
Herb & Garlic Baby Potatoes (V) (Gf)	\$ 7.50
Chargrilled Seasonal Vegetables (V) (Gf)	\$ 9.00
Sophora Green Salad with Highland Mayonnaise (V) (Gf)	\$ 8.00

Dessert

Glazed Citron Tart with Creme Fraiche	\$ 9.50
Sticky Date Pudding with Vanilla Bean Custard	\$ 9.50
Individual Baileys Tiramisu	\$15.00
Kapati Salted Caramel Ice-cream and Homemade Cookies	\$ 9.50

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