

STARTER	Bread Fresh baked 6 grain bread, olive oil, balsamic reduction, dukkah	12
	Cheese Board Kapiti aged cheddar/blue/double cream brie, crackers, fruit, bread, chutney [GF available]	26
	Chowder Marlborough mussel chowder, toasted garlic bread	16
	Pâtè Chicken liver, baby gherkins, rhubarb chutney, 6 grain bread, crackers [GF available]	18
MAIN	Chowder Marlborough mussel chowder, toasted garlic bread Suggested wine match: Sauvignon Blanc	22
	Prawns Japanese Togarashi spiced, miso mayo, mint, edamame beans, asian salad, soy ginger dressing [GF] Suggested wine match: Gewürztraminer	30
	Soufflé Double baked blue cheese, green leaf, pear & almond salad Suggested wine match: Pinot Gris	28
	Beef or Salmon Salad Smoked fillet, dukkah crusted cauliflower, charred carrots hazelnuts, giant couscous, pickled red onion, feta whip, pomegranate vinaigrette [DF, GF & VEG available] Suggested wine match: Reserve Pinot Noir or Rose	32
	The WR Burger Crispy chicken Parmigiana, provolone cheese, grilled zucchini, eggplant, tomato & basil passata, lettuce, smoked garlic aioli, fries [GF & VEG available] Suggested wine match: Chardonnay	29
	Side Salad Mixed leaf, tomato, olive, parmesan	10
	Fries Beer battered	9
	Brûlée Vanilla bean crème brûlée, poached fruit [GF]	14
	Brown Sugar Pavlova , toasted coconut, citrus curd, berry compote & cream [GF]	14
	Coconut Parfait , black sticky rice, mango & passionfruit [GF]	14
DESSERT	Fudge Brownie With vanilla ice cream	6 8
	Affogato Vanilla bean ice cream, espresso With amaretto liqueur	8 13
	Cheese Board Kapiti aged cheddar/ blue/ double cream brie, crackers, fruit, bread, chutney [GF available]	26

Please inform wait staff of any food allergies. Alternative options may incur a surcharge.

WAIRAU RIVER

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Estate Range		G	B
2019	Sauvignon Blanc	9	30
2019	Pinot Gris	9	30
2019	Gewürztraminer	10	35
2018	Albariño	10	35
2018	Grüner Veltliner	10	35
2018	Chardonnay	9	30
2019	Summer Riesling (<i>low alcohol 10%</i>)	9	30
2019	Rosé	9	30
2019	Pinot Noir	10	35

Reserve Range

2019	Sauvignon Blanc	10	35
2018	Viognier	10	35
2018	Pinot Noir	11	45

Sparkling & Champagne

Nautilus NV Methode Traditionnelle	—	45
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Beer

Boomtown Marlborough Lager	9
Boomtown Alabama APA	9
Renaissance Paradox Pilsner	9
Renaissance Empathy (2.4%)	7
Heineken / Speights	7

Hot

Coffee/Hot Chocolate	5
Tea (Breakfast Blend, Earl Grey Special, Peppermint, Summer Fruits, Japanese Lime, Green)	4

Cold

San Pellegrino Sparking Water (1L)	11
San Pellegrino Sparkling Water (500mL)	7
Phoenix Drinks Lemonade, Apple, Orange & Mango, Apple & Feijoa, Ginger Beer, Lemon Lime & Bitters	5
Coke/Diet Coke/Sprite Zero	5

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