

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	15
Pâtè Chicken liver, baby gherkins, rhubarb chutney, 6 grain bread, crackers (GF available)	17

MAIN

Chowder Marlborough mussel chowder, toasted garlic bread Suggested wine match: Sauvignon Blanc	22
Prawns Japanese Togarashi spice crusted prawns, miso mayo, mint, edamame beans, asian salad, soy ginger dressing Suggested wine match: Gewürztraminer	30
Hot Smoked Salmon Salad Potato gratin, lentils, pickled beetroot, hazelnuts, cumin roasted carrots, horseradish cream & soft egg [GF] Suggested wine match: Rosé or Chardonnay	30
Soufflé Double baked blue cheese soufflé, rocket, pear & almond salad Suggested wine match: Pinot Gris	27
Beef Braised beef cheek, toasted sambal, lime & coconut broth, sweet potato, bok choy, rice, hot & sour thread [DF & GF] Suggested wine match: Reserve Pinot Noir	30
The WR Burger Free range Tandoori chicken burger, pickled red onion, lettuce, tomato, cucumber, tamarind & mint yoghurt, fries Suggested wine match: Reserve Sauvignon Blanc	28
Side Salad Mixed leaf, tomato, olive, parmesan	10
Fries Beer battered	9

DESSERT

Brûlée Vanilla bean crème brûlée, poached fruit [GF]	13
Pavlova Brown sugar pavlova, toasted coconut, citrus curd, berry compote & cream [GF]	13
Chocolate pudding soft centered, miso caramel, hazelnuts, berries, vanilla ice cream	13
Fudge Brownie With vanilla bean 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
Suggested dessert wine match: Reserve Botrytised Riesling	

WAIRAU RIVER

Estate Range		G	B
2018	Sauvignon Blanc	9	30
2018	Pinot Gris	9	30
2016	Riesling	9	30
2018	Gewürztraminer	10	35
2018	Albariño	10	35
2017	Grüner Veltliner	10	35
2018	Chardonnay	9	30
2018	Summer Riesling	9	30
2018	Rosé	9	30
2018	Pinot Noir	10	35

Reserve Range

2018	Sauvignon Blanc	10	35
2018	Viognier	10	35
2017	Pinot Noir	11	45
2016	Syrah	11	45
2017	Botrytised Riesling (375ml bottle)	10	35

Sparkling & Champagne

Nautilus NV Methode Traditionnelle	—	45
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Beer

Boom Town APA (330ml)	9
Renaissance Paradox Pilsner (330ml)	9
Renaissance Empathy (2.4%)	7
Heineken / Steinlager Pure / Speights	7

Hot

Coffee/Hot Chocolate	4.5
Tea (Breakfast Blend, Earl Grey Special, Peppermint, Summer Fruits, Japanese Lime, Green)	4

Cold

San Pellegrino Sparkling 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

WAIRAU RIVER