

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, cornichons, rhubarb chutney, 6 grain bread, crackers [GF available]	18

MAIN

Chowder Marlborough mussel chowder, toasted garlic bread Suggested wine match: Albarino	22
Prawns Crispy salt & three pepper prawns, siracha mayo, cos, radish, cherry tomatoes, edamame, cashew, sweet sour dressing [GF, DF] Suggested wine match: Sauvignon Blanc	30
Soufflé Double baked blue cheese soufflé, green leaf, pear & almond salad [GF] Suggested wine match: Pinot Gris	28
Beef Rib Aromatic soy braised short rib, steamed greens, peanuts, shallot rice, nam jim & lime dressing [GF, DF] Suggested wine match: Reserve Pinot Noir	32
Chicken Croquettes Free range chicken, leek & tarragon croquettes, olive tapenade, tomato reduction, green beans, currants, hazelnuts [GF] Suggested wine match: Reserve Sauvignon Blanc	30
The WR Burger Lamb & mint, haloumi, pickled beetroot, portobello mushroom, onion jam, lettuce, tomato, aioli, fries [GF Available] Suggested wine match: Pinot Noir	29

DESSERT

Side Salad Mixed leaf, tomato, olive, parmesan	10
Fries Beer battered	10
Brûlée Vanilla bean crème brûlée, poached fruit [GF]	14
Brown Sugar Pavlova Toasted coconut, passionfruit curd, berry compote & cream [GF]	14
Tart Warm plum & almond tart, toasted almonds, double cream	14
Fudge Brownie With vanilla ice cream	6 8
Affogato Vanilla bean ice cream, espresso With amaretto liqueur	8 14
Cheese Board Kapiti aged cheddar/ blue/ double cream brie, crackers, fruit, bread, chutney [GF available] Suggested wine match: Summer Riesling	26

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

WAIRAU RIVER

Estate Range		G	B
2019	Sauvignon Blanc	9	30
2019	Pinot Gris	9	30
2019	Gewürztraminer	10	35
2019	Albariño	10	35
2019	Grüner Veltliner	10	35
2019	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
2019	Viognier	10	35
2019	Chardonnay	11	40
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 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