

**STARTER**

<b>Bread</b> Fresh baked 6 grain bread, olive oil, balsamic reduction, dukkah	13
<b>Cheese Board</b> Kapiti aged cheddar/blue/double cream brie, crackers, fruit, bread, chutney [GF available]	27
<b>Chowder</b> Marlborough mussel chowder, toasted garlic bread	19
<b>Pâté</b> Chicken liver, cornichons, rhubarb chutney, 6 grain bread, crackers [GF available]	19

**MAIN**

<b>Chowder</b> Marlborough mussel chowder, toasted garlic bread Suggested wine match: Estate Sauvignon Blanc	23
<b>Prawns</b> Chilli salt prawns, cos, soy beans, cherry tomatoes, cashews, sprouts, cucumber, mint, lemon aioli [GF, DF] Suggested wine match: Reserve Grüner Veltliner	33
<b>Soufflé</b> Double baked blue cheese soufflé, green leaf, pear & walnut salad [GF] Suggested wine match: Estate Pinot Gris	31
<b>Beef Short Rib</b> Coconut braised, eggplant, potato, bok choy, lemongrass, ginger & lime sambal [GF, DF] Tofu option	34 30
<b>The WR Burger</b> Korean style chicken, Asian slaw, cos, tomato, pickled cucumber, gochujang mayo, fries [GF, DF Available] Tofu option	31 28
<b>Crispy Duck Leg</b> Roasted beets, kumara, lentils, hazelnuts, orange, smoked feta whip, spiced cherry [GF] Vegetarian Option	32 25
<b>Mixed Salad</b> Green leaf, tomato, olive, parmesan	15
<b>Fries</b> Beer battered	10

**DESSERT**

<b>Brûlée</b> Vanilla bean crème brûlée, poached fruit [GF]	16
<b>Brown Sugar Pavlova</b> Toasted coconut, passionfruit curd, berry compote, cream [GF]	16
<b>Churros</b> Poached pear, chocolate sauce, salted caramel ice cream	16
<b>Fudge Brownie</b> With vanilla bean ice cream	8 10
<b>Affogato</b> Vanilla bean ice cream, espresso With amaretto liqueur	10 15

# WAIRAU RIVER