

STARTER

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

MAIN

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

DESSERT

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

WAIRAU RIVER