

STARTER

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| 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

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| 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

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| 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