

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
Sashimi Fresh market sashimi, avocado, micro greens, shallots, sesame seeds, pickled ginger, wasabi mayo, smoked chilli, soy & lime dressing [GF,DF]	28
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: 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: Pinot Gris	31
The WR Burger Prime beef, portobello mushroom, halloumi, onion jam, pickled beetroot, cos, tomato, aioli, fries [GF, DF Available] Vegetarian option Suggested wine match: Reserve Pinot Noir	32 28
Chicken Laksa Coconut sambal broth, chicken, bok choy, rice noodles, egg, lime, coriander [GF,DF] Tofu option Suggested wine match: Summer Riesling	30 25
Mixed Salad Green leaf, tomato, olive, parmesan	15
Fries Beer battered	10

DESSERT

Tiramisu Espresso soaked sponge, marsala mascarpone cream, cocoa	16
Brown Sugar Pavlova Toasted coconut, citrus curd, berry compote, cream [GF]	16
Brûlée Vanilla bean crème brûlée, poached fruit [GF]	16
Fudge Brownie With vanilla bean ice cream	8 10
Affogato Vanilla bean ice cream, espresso With amaretto liqueur	10 15
Suggested wine match with all desserts: Reserve Botrytised Riesling	

WAIRAU RIVER