

**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>Duck Springrolls</b> Chinese soy braised duck, shitake, spring onion, sesame, sweet & sour dressing (4pc) [DF]	24
<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: 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 & almond salad [GF] Suggested wine match: Pinot Gris	31
<b>The WR Burger</b> Japanese togarashi spiced free range chicken, cos lettuce, tomato, slaw, wasabi mayo, fries [DF, GF available] Tofu option Suggested wine match: Viognier	32 28
<b>Red Beef Curry</b> Slow braised brisket, bok choy, cherry tomatoes, eggplant, peanuts, steamed fragrant rice [DF, GF] Tofu option Suggested wine match: Pinot Noir	32 30
<b>Mixed Salad</b> Green leaf, tomato, olive, parmesan	15
<b>Fries</b> Beer battered	10

**DESSERT**

<b>Tart</b> Warm plum & frangipane, double cream, toasted almonds	16
<b>Brown Sugar Pavlova</b> Toasted coconut, citrus curd, berry compote, cream [GF]	16
<b>Brûlée</b> Vanilla bean crème brûlée, poached fruit [GF]	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
Suggested wine match with all desserts: Reserve Botrytised Riesling	

# WAIRAU RIVER

WAIRAURIVERWINES.COM