

STARTER

Bread Fresh baked 6 grain bread, olive oil, balsamic reduction, dukkah	13
Cheese Board Kapiti aged cheddar/blue/double cream brie, crackers, fruit, 6 grain 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: Sauvignon Blanc	24
Prawns Chilli salt prawns, cos, soy beans, cherry tomatoes, cashews, sprouts, cucumber, mint, lemon aioli [GF, DF] Suggested wine match: Reserve Grüner Veltliner	33
Salmon Salad House smoked Marlborough Salmon, crushed potato, pickled red onion, soft egg, hazelnuts, currants, asparagus, caper salsa [GF, DF] Suggested wine match: Reserve Rosé	34
Soufflé Double baked blue cheese soufflé, green leaf, pear and almond salad [GF] Suggested wine match: Pinot Gris	32
Thai Beef Salad Rare eye fillet, glass noodles, mint, coriander, peanuts, cherry tomatoes, tamarind lime and chilli dressing [GF, DF] Suggested wine match: Reserve Gewürtztraminer	34
The WR Burger Free range chicken, Mexican spiced corn crust, avocado and coriander crema, lettuce, tomato, cheese, smoked chilli mayo, beer battered fries [DF available, GF available] Tofu option	33 30
Mixed Salad Green leaf, tomato, olive, parmesan	15
Fries Beer battered	10

DESSERT

Trifle Rum, raisin, marscarpone	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