

STARTER

Oven Baked Garlic Bread Loaf 10

Salt & Pepper Calamari 14

Wasabi mayonnaise, green leaf salad

Soup of the Day 12

GF

Cajun Spiced Beef Skewers 15

Ponzu sauce, spring onion

GF/DF

Bao Buns

- BBQ Pork 15

- BBQ Tofu 13

VEGAN

MAIN COURSE

Porchetta 30

Slow roasted, citrus rubbed pork belly with fresh herbs, steamed broccolini, truffle gratin potatoes & apple, ginger, red wine compote

GF

Salmon Fillet 38

Crispy skin salmon, fresh soba & seasonal vegetable noodles, chilli miso dressing, crispy shallots, fresh herbs

GF option available

★

Sirloin Fillet 37 | Eye Fillet Steak 39

Truffle gratin potatoes, steam broccolini, roasted vine tomato, juniper berry & red wine jus

GF

Grilled Cauliflower Steak 25

Grilled cauliflower steak, fresh grated cauliflower & herb rice, thick yellow lentil puree, cumin minted yogurt & coriander

Vegan option available - no yogurt

GF/V

Chicken Caesar Salad 29

Caesar marinated chicken thigh, cos lettuce, bacon, parmesan cheese, egg, deep fried artichoke, garlic rosemary oil and cipriani sauce

GF

Harissa Lamb Salad 24

Harissa marinated lamb rump, fresh Asian coleslaw, tzatziki sauce, chilli lime & coriander dressing

GF

Beef Burger 26

Fresh seasoned ground beef mince, tomato relish, bacon, pickles, swiss cheese, lettuce - served with fries

GF option available

★

Buttermilk Chicken Burger 26

Crispy buttermilk chicken, chipotle mayonnaise, bacon, lettuce, tomato - served with fries

GF option available

★

SIDES

Steamed Broccolini, 12

sage & brown butter, toasted almonds

Seasonal Steamed Vegetables 9

Seasonal Side Salad 9

Cheesy Baked Potato Gratin 9

Fries 9

DESSERT

Mango Crème Brûlée 12

GF/V

Triple Cooked Chocolate Brownie 12 VEGAN

Cherry compote & Kāpiti vegan ice cream

Plum & White Chocolate Mousse 12 GF/V

Trio of Kāpiti Ice Creams 11 GF/V



COVID TRACER

AVAILABLE 5:30PM - 8:30PM

★ Dish can be adjusted for dietary requirements, please ask your server.

City DINING & BAR