



## STARTERS

### **GARLIC BREAD 6.5 (V)**

*Crispy Ciabatta Bread with Garlic & Herb Infused Butter*

### **SOUP OF THE DAY 9.5(GF\*)**

*Combination of Fresh Produce Served with Crispy Croutons & Bread Roll*

### **PRAWN TWISTER 10**

*Crispy deep fried prawn twister served with Sweet Chili & a Side Salad*

### **SEASONED WEDGES 10.5**

*Lightly Seasoned Potato Wedges Topped with Grilled Bacon, Cheese, Sour Cream and Sweet Chili Sauce*

### **SALT AND PEPPER CALAMARI 15.5**

*Crispy deep fried squid with lemon pepper seasoning Served with Sweet Chili, Side Salad and Tartare Sauce*

### **CHEESE BOARD 17**

*With selection of Blue, Creamy Brie, Port Wine Cheddar, Quince Jelly, Dried Figs, Grapes and a selection of Crackers*

### **SEARED BEEF SALAD 18.5**

*Marinated Beef Strips with Salad Greens with Sweet Red Onion, Cherry Tomato, topped with feta Cheese Crispy Noodles and a Dressing*

*(GF\*) Recipe dependent, please enquire.*

*Although every possible care has been taken to ensure that this menu is allergy free and/or serves dietary requirements, certain items may still contain traces as they are prepared in an environment that contains these ingredients.*

# MAINS

## **PASTA OF THE DAY 19.5**

*Chef's Choice of Sauce Nestled in a Bed of Fettuccine Pasta  
Vegetarian option available*

## **FISH 'N' CHIPS 21.5**

*Fresh Fish of the Day in a Homemade Crispy Beer Batter. Served with Steakhouse Fries, Salad, and Tartar Sauce*

## **GOURMET BANGERS AND MASH 22.5**

*Slow Cooked Local Lamb Sausages in a Red Onion Jus with Creamy Potato & Kumara Mash*

## **CHEF'S CREAMY CURRY OF THE DAY (GF\*) 23.5**

*Combination of Herbs, Spices & other Fresh Produce Served with Grilled Naan Bread and Basmati Rice*

## **RACK 'O' RIBS (LG) 24.5**

*Sticky Pork Ribs Twice Cooked in Chef's Homemade Spicy Barbecue Sauce and Served with Baked Potato and Salad*

## **FISH OF THE DAY 26 (GF)**

*Grilled Fish on a Potato and Herb Rosti with Spinach with White Wine and Pesto Sauce*

## **HIGH COUNTRY LAMB SHANK 29.5 (GF)**

*Tender New Zealand Slow Cooked Lamb in a Mint Jus, coupled with Creamy Potato & Kumara Mash, and Steamed Seasonal Vegetables*

# FROM THE GRILL

**250g SCOTCH FILLET 34 (GF\*)**

**COMBINE WITH ONE OF OUR SAVOURY SIDES – KIWI OR CLASSIC:**

*KIWI - Steakhouse Fries, Onion Rings, Fried Egg, Salad and Jus*  
*CLASSIC – Creamy Kumara and Potato Mash, Steamed Vegetables, Yorkshire pudding and Jus*

**SIDES AND SNACKS:** Kumara Fries (GF) 7.5, Steakhouse Fries (GF) 6.5, Garden Salad (GF) 6.5, Seasonal Vegetables (GF) 6.5

*(GF\*) Recipe dependent, please enquire (LG) Low Gluten (GF) Gluten free, please specify when ordering*

## **PIZZAS 12"**

*(Gluten Free Bases Available, please specify when ordering)*

### **NEW YORKER 21.5**

*Ham, Salami, Chorizo, Bacon, Cheese*

### **VEGETARIAN (V) 19.5**

*Spinach, Red Onion, Olives, Capsicum, Sun-Dried Tomato, Mushroom, Cheese*

### **HAWAIIAN 19.5**

*Ham, Pineapple, Cheese*

## **BURGERS**

*(Gluten Free Available, please specify when ordering)*

### **THE SPIRAL BURGER 21**

*180g Angus Beef Patty grilled to perfection and topped with melted Swiss cheese, Bacon on a bed of Tomato, Beetroot, Onion, Lettuce, in a toasted Sour Dough Bun.*

### **VEGETARIAN BURGER 21**

*Tasty Vegetarian Patty accompanied by fresh Avocado, Lettuce, Tomato and Aioli, Beer Battered Onion Rings in a toasted Sour Dough Bun*

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## **DESSERT**

### **CHOCOLATE MUDCAKE 13.5 (V)**

*Warmed, moist chocolate cake served with ice-cream, whipped cream & fresh fruit slices*

### **CHEESECAKE OF THE DAY 13.5(V)**

*Served with ice-cream, whipped cream & fresh fruit slices*

### **PAVLOVA 12 (V)**

*Kiwi Classic, served with ice-cream, whipped cream & fresh fruit slices*

### **APPLE & RHUBARB CRUMBLE 12 (V) (GF) (DF)**

*Warm apple & rhubarb crumble served with ice-cream, whipped cream & fresh fruit slices*

### **ICE-CREAM SUNDAE 9 (GF)**

*Your choice topping – Chocolate, Caramel or Berry topping*

### **CHEESEBOARD 17**

*Selection of Blue, Creamy Brie, Port Wine Cheddar, Quince Jelly, Dried Figs, Grapes  
& selection of savory crackers*

### **COFFEE LIQUEUR 11**

*Espresso coffee served with a double shot of either Baileys, Kailua or Frangelico*

### **AFFOGATO 7**

*Espresso coffee served with ice-cream*

## **SELECTION OF SPECIALITY T-LEAF TEAS 3.5**

*English Breakfast, Earl Grey, Kiwi Breakfast, Peppermint, Chai, Berrylicious*

## **ESPRESSO COFFEE 3.5 - 5**

*Flat White, Latte, Long Black, Mocha, Espresso, Americano*

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