



Entrees good for sharing

GARLIC BREAD ^V	\$14
Toasted ciabatta with garlic-herb butter and parmesan.	
KOREAN FRIED CHICKEN	\$21
Our famous Chef’s Korean fried chicken with smoked BBQ sauce, kimchi mayo, crispy shallots and seaweed gomasio.	
KIM-CHEESE CORN ARANCINI ^V	\$18
Deep-fried rice balls stuffed with corn kernels, ricotta served with roasted garlic mayo, pistachio dukkha and pickled ginger	
SHRIMP COCKTAIL ^{GF}	\$16
Mixed shrimp tossed through seafood sauce with green lettuce	
GREEN-LIP MUSSEL POT	\$28
dozen mussels with creamy garlic in white wine with fried shallots and fresh herbs served with a side of garlic bread	
FRIED MOZZARELLA ^V	\$16
Panko-crumbed herbed mozzarella sticks served with BBQ mayo	
PRAWN-GINGER DUMPLINGS ^{DF}	\$18
Choice of steamed or fried, with chilli-garlic, fried shallots and octo-vin sauce.	
SALT & PEPPER SQUID	\$16
Served with marie rose mayo	
BUTCHER’S BEEF SPRINGROLL	\$21
local source beef butcher’s deep fried spring rolls with grated cheese served with burger mayo	
STICKY PULLED PORK FRIES ^{GF}	\$26
Loaded fries with Korean BBQ glaze pulled pork belly with chopped grilled bacon, BBQ mayo, jus, sour cream and mozzarella	
CRUMBED CAMEMBERT ^V	\$18
Served with salad, smoked beetroot puree and pickled yacon	

SEAFOOD SHARING PLATTER	\$35
Mixed selection of deep-fried seafood with fish bites, prawn dumplings, salt and pepper squid, tempura crab sticks, fries served with marie rose sauce and aioli	
THE GRAND SHARING PLATTER	\$75
Medley of BBQ pork ribs, Korean fried chicken, fried prawn dumplings, arancini, butcher beef spring rolls, served with bowl of fries, garlic aioli and house pickles.	

Mains all day

PIGGY BACK RIBS ^{GF/DF}	\$34
Manuka smoked ST. Louis pork ribs served with chips, house salad and jus	
SCOTCH AND CHIPS ^{GF/DFO}	\$39
250g beef scotch fillet cooked to your liking served with crispy steak fries, two fried eggs, and choice of your sauce. (Garlic butter ^{GF} /peppercorn ^{GF} / Redwine jus ^{GF})	
BEER BATTERED FISH & CHIPS ^{GFO}	\$30
Crispy beer-battered market fish served house salad with fries, lemon and tartare.	
CHICKEN +AVOCADO SALAD ^{GF/DF/VO}	\$34
220g marinated Waitoa chicken breast with radish, cabbage-carrot slaw, lettuce, edamame beans, grapes, local growing abundance pickled yacon, candied cashew, tossed in green goddess dressing with a side of roasted red pepper and vanilla emulsion, whipped avocado, beetroot chutney. Option: vegetarian salad (beetroot-plum falafel)	
MALAYSIAN CURRY ^{GF,DF,VO}	\$34
A choice of (CHICKEN or market FISH) in a fragrant green chilli, kaffir lime and coconut lemongrass broth, served with coconut rice, spinach, edamame beans, bamboo shoots, fried shallots, Bok choy, micro cress and a side of lemon (Vege option available)	
KAIMOANA CHOWDER	\$27
Creamy seafood medley featuring market fish, clams, green-lip mussels, prawns, smoked bacon, carrots, leeks, potatoes and crispy scallops served with a garlic bread	
THE KOREAN CLUCKER BURGER ^{DFO/GFO/VO}	\$30
Fried chicken with bacon, whipped feta, mc clures pickles, fresh lettuce, kimchi mayo, apricot chutney, pickled daikon radish slaw in a sesame brioche bun. Served with fries and house-made garlic aioli. (Vegetarian option available)	
THE GOLD RUSH BEEF BURGER ^{GFO/DFO}	\$30
180g angus beef patty, grilled bacon, beetroot chutney, fresh tomatoes, green lettuce, kohlrabi kraut, cheddar cheese, burger sauce, McClure’s sweet and spicy pickles and aioli in a toasted sesame brioche bun. Served with fries and house-made garlic aioli.	
ASIAN RICE BOWL ^{GF/DFO}	\$28
A choice of sticky Chicken or Pork belly tossed through Korean BBQ sauce served with coconut rice, fragrant slaw, Pickled yacon, edamame beans, fried egg, kimchi mayo, fried shallots and seaweed gomasio.	
SEAFOOD LINGUINI	\$34
In garlic, chili sambal and tomato kasundi with prawns, clams, mussels, market fish and parsley lemon gremolata topped with lemon, shaved parmesan, edamame beans and a side of roasted red pepper and vanilla emulsion topped with rocket.	
CHICKEN AND BACON FETTUCINI ^{VO}	\$34
Fresh pasta tossed in garlic cream sauce base with fresh herbs, finished with shaved parmesan, and rocket Option: vegetarian pasta (mushrooms with truffle oil)	

Dinner available after 5pm

MOTHER PORKER ^{GF}	\$41
Twice-cooked buttermilk pork belly served with lemongrass-kaffir lime arancini, Cabbage herb-green apple slaw, beetroot chutney, candied cashew, cauliflower puree, smoked beetroot emulsion and jus.	
BEEF SCOTCH FILLET ^{DFO/GF}	\$48
250g beef scotch fillet cooked to your liking served with, agria potato mash, seasonal greens, cauliflower puree, Moroccan roasted carrots, crushed peas and choice of your sauce. (Garlic butter ^{GF} /peppercorn ^{GF} / Redwine jus ^{GF})	
LAMB SHANK ^{GF/DFO}	\$41
Pure south lamb shank hind braised in Ras El Hanout, portwine and aromatics served with agria mash, seasonal greens, smoked beetroot puree, truffled whipped feta, pistachio dukkha, crushed peas, micro cress and jus.	
ROASTED HARISSA CHICKEN ^{GF}	\$34
220g marinated harissa chicken breast served with agria potato mash, seasonal greens, Jerusalem artichoke crisps, mushroom sauce, and pistachio dukkha.	
Straight Fries with Tomato Sauce & Aioli	\$11
Curly Fries with Tomato Sauce & Aioli	\$12
Loaded Wedges	\$21
With Crispy Bacon, Mozzarella	
Sour Cream and Sweet Chili Sauce	
House Salad Bowl ^{GF,DF}	\$11
Garlic Butter Seasonal Vegetables ^{GF}	\$14
Steamed Coconut Rice ^{GF,DF}	\$6
1 PC. Fried Egg / 1 PC Bacon	\$3
Mushroom Sauce	\$8
STICKY APPLE-TOFEE PUDDING ^{GF}	\$18
A sticky date inspired dish served warm with kowhai vanilla bean x gelato, walnut cinnamon streusel, freeze dried plum, and dark Guinness butterscotch.	
CHEESECAKE of the day	\$18
Chef’s choice cheesecake served with kowhai creamery gelato (ask waitstaff for the details)	
WHITTAKER’S CHOCOLATE BROWNIE ^{GF}	\$18
Chef’s house made brownie served with kowhai jersey cow Salted caramel gelato and Dark chocolate hazelnut shards	
ICE-CREAM SUNDAE ^{GFO}	\$16
Vanilla ice cream with crushed Oreos and chocolate fish, served with your choice of *Chocolate* Caramel sauce*Raspberry sauce	
AFFOGATO ^{GF}	\$21
Fresh espresso poured over Kōwhai Creamery vanilla bean gelato served with a small brownie and liqueur of your choice. (Frangelico/Kahlua/Sambuca/baileys)	



KidsMains

CREAMY BACON CARBONARA \$15

Creamy bacon linguini topped with shaved parmesan.

KIDS FISH BITES & CURLY FRIES \$15

Crumbed market fish served with curly fries and tomato sauce.

FRIED CHICKEN & RICE \$15

Crispy fried chicken served with rice and gravy

KIDS BURGER & CURLY FRIES \$15

Choice of **Chicken** or **Beef** with cheddar cheese in a toasted sesame brioche bun, served with curly fries and tomato sauce.

KIDS CHICKEN SCHNITZEL \$15

Crispy crumb chicken served with mash, peas and gravy

CHICKEN NUGGETS & CURLY FRIES \$15

8 pcs Crispy fried chicken nuggets served with fries and Korean bbq sauce

KIDS DESSERT

CHURROS WITH ICE CREAM \$10

2 pcs Deep-fried Churros dusted with cinnamon sugar served with a scoop of vanilla ice cream with drizzled chocolate and caramel sauce

KIDS OREO ICE CREAM SUNDAE ^{GF} \$8

3 scoops of vanilla ice cream topped with crushed Oreo's chocolate fish and **your choice of chocolate, caramel or raspberry sauce.**

KIDS BROWNIE ^{GF} \$10

chocolate brownie served with a scoop of vanilla ice-cream, Hershey's chocolate drizzle and a chocolate fish.

The Drink Menu

SPARKLING WINE

Lindauer
Brut, Sav, Fraise, Rose \$13

Lindauer Prosecco \$15

WHITE WINE

Kopiko Bay \$11 (BTL \$40)
Sauvignon Blanc, Pinot Gris, Chardonnay, Rose

The Ned \$13 (BTL \$50)
Sauvignon Blanc, Pinot Gris, Chardonnay, Rose

RED WINE

Kopiko Bay \$11 (BTL \$40)
Pinot Noir, Merlot

Huntaway \$13 (BTL \$50)
Pinot Noir, Merlot, Syrah

The Ned \$13 (BTL \$50)
Pinot Noir

TAP BEER

Waikato \$10
Speights Gold \$10
Summit Ultra (low carb) \$10
Lion Brown \$10
Lion Red \$10
Speights Mid Ale (low alc 2.5%) \$10
Panhead Super Charger \$13
Guinness \$13
MAC'S Apple Cider (4.2% alc) \$12
Hyoketsu, \$12
Vodka & lemon (6% alc) \$12

BOTTLED BEER

Corona \$10
Peroni \$10
Heineken \$9.50
Steinlager \$9.50
Steinlager (Alc Free) \$9
Heineken (Alc 0.0%) \$9
Summit ultra (Alc Free) \$9
Speights Old Dark \$8

RTD

Jack Daniels Cola \$12
Canadian Club \$11
Woodstock \$11
Jim Beam \$11
Smirnoff Red \$11
Smirnoff Double Black \$11
Gordon's Gin & Tonic \$11
Gordon's Pink Gin \$11
Coruba \$11
Black Heart \$11

WHISKEY

	Double	Single
Glenfiddich Single Malt	\$15	\$11
Chevas Regal	\$14	\$10
J W Black Label	\$14	\$10
J W Red Label	\$13	\$9
Jack Daniels	\$13	\$9
Jim Beam	\$13	\$9
Jameson	\$13	\$9
Canadian Club	\$13	\$9

VODKA

Smirnoff	\$13	\$9
Grey Goose	\$14	\$10

GIN

Gordon Gin	\$13	\$9
Bombay Sapphire	\$13	\$9

RUM

Appleton Estate	\$13	\$9
Captain Morgan Spiced Rum	\$13	\$9
Black Heart	\$13	\$9
Bacardi White Rum	\$13	\$9
Malibu	\$13	\$9
St. Remy Brandy	\$13	\$9

LIQUEURS

Baileys	\$10
Kahlua	\$10
Tequila	\$10
Foxhole Banana Toffee	\$10
Foxhole Peanut Butter	\$10
Mccoy Butter Popcorn	\$10
Sambuca	\$10
Drambuie	\$11
Glavya	\$11
Frangelico	\$11

SOFT DRINKS

	Glass	Jug 1LTR
Coke, Coke Zero	\$4.50	\$11
Sprite, Sprite Zero, L@P	\$4.50	\$11
Raspberry + Coke, Sprite	\$5.50	\$12
Ginger Beer	\$6.50	
Lemon & Te Aroha	\$6.50	
Lemon, Lime & Bitters	\$7.50	\$14

JUICES

Orange, Pineapple, Apple	\$5.50	\$12
Cranberry, Tomato		

HOT DRINKS

Espresso	\$4
Long Black	\$5
Flat White	\$5.50
Tea	\$5
Cappuccino	\$6
Café Latte/Mochaccino /hot chocolate	