

DINNER MENU

APPETISERS

FRESHLY BAKED WARM REWANA BREAD

\$15

A delightful start to your meal with warm, freshly baked traditional Rewana bread served with a variety of savoury dips

MANUELS CAESAR SALAD

\$18

Crisp romaine lettuce, tossed in our signature Caesar dressing, topped with Parmesan cheese and house-made croutons (GF)

with smoked chicken \$22

ASSORTED SEAFOOD CHOWDER

\$20

A creamy blend of prawns, octopus, mussels, and calamari, simmered to perfection with fresh herbs and spices (GF)

HOISIN GLAZED BABY PORK RIBS

\$25

Tender baby pork ribs glazed with hoisin sauce, served with a refreshing Asian slaw for a perfect balance of flavours

CRUMBED PRAWN TWISTERS

\$25

Crispy prawn twisters paired with a tangy sweet chilli dip and a side of vibrant Asian slaw

MAIN COURSES

LAKEMAN IPA BATTERED TARAHIHI FISH & CHIPS

\$35

Fresh Tarakihi fish fillets, beer-battered with Lakeman IPA, served with golden fries and tartar sauce (Contains Alcohol)

BRAISED SILVER FARM NZ LAMB SHANK

\$40

Slow-cooked NZ lamb shank in a rich sauce, accompanied by creamy saffron mash and chargrilled broccoli (Contains Alcohol)

200 GMS HEREFORD TENDERLOIN

\$40

Premium Hereford tenderloin steak, perfectly cooked and served with saffron mash, chargrilled broccoli, and a bold red wine sauce, finished with chipotle butter (Contains Alcohol)

CHICKEN BREAST

\$38

Juicy chicken breast, paired with creamy cauliflower skordalia, sweet honey-glazed parsnips, sage crumb and a rich red wine sauce (Contains Alcohol)

OLD DELHI BUTTER CHICKEN

\$35

Traditional butter chicken in a rich, creamy tomato sauce, served with steamed rice, crunchy poppadum, and cooling raita (Contains Nuts)

FETTUCCINI TUSCANY

\$30

Al dente fettuccini tossed with sautéed mushrooms in a robust Neapolitan sauce (Contains Nuts & GF on request)

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PIZZAS

GLUTEN FREE OPTIONS AVAILABLE

CHICKEN TIKKA PIZZA

\$28

Classic pizza topped with succulent chicken tikka, red onions and a blend of cheeses

MARGHERITA PIZZA

\$25

A simple yet delicious pizza with fresh tomatoes, basil, and mozzarella cheese (V)

ACCOMPANIMENTS

SEASONAL ROAST ROOT VEGETABLES

\$12

A medley of seasonal root vegetables, roasted to perfection with herbs and olive oil (VE)

GOLDEN POTATO FRIES

\$12

Crispy golden fries seasoned with sea salt

SEASONAL SALAD WITH HONEY MUSTARD DRESSING

\$12

Fresh seasonal greens, topped with a tangy honey mustard dressing (VE)

DESSERTS

HOME-MADE MIXED BERRY TIRAMISU

\$18

A twist on the classic tiramisu, layered with mixed berries for a fresh, fruity finish (Contains Alcohol)

CHOCOLATE BROWNIE AND VANILLA ICE CREAM

\$18

Decadent chocolate brownie served warm, drizzled with chocolate sauce, and accompanied by creamy vanilla ice cream (GF)

ASSORTED CHEESE PLATTER

\$35

A selection of fine cheeses from Kapiti, served with a variety of chutneys and crisp crackers (Contains Nuts)

GF= Gluten Free, V = Vegetarian, VE = Vegan

We do offer various dietary options for some of our dishes.

Please check with your server for more information.