

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
- BRAISED SILVER FARM NZ LAMB SHANK** **\$40**
Slow-cooked NZ lamb shank in a rich sauce, accompanied by creamy saffron mash and chargrilled broccoli
- 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
- CHICKEN BREAST** **\$38**
Juicy chicken breast, paired with creamy cauliflower skordalia, sweet honey-glazed parsnips, sage crumb and a rich red wine sauce
- 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 (V)

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 GF options for some of our dishes.

Please check with your server for more information.