



Dinner MENU

4:30pm – 8.30pm

Start & Share:

- Dark sky Rēwana (DF) / (V)** \$ 15
Traditional Māori Bread, served with Kawa Kawa and Horopito Dukka Sauce.
- West Coast White Bait** \$ 28.50
Creamy Sweet Corn, Lime Minted Avocado,
and delicate Whitebait from the West Coast.
- Crispy Calamary (GF)** \$ 18
Tender squid marinated in spices,
served with Noc Nam Dressing and miso bean sprouts.
- Crispy Chicken Bao Buns** \$18
Irresistible Crispy Chicken in a Soft Bao Buns
with a kick of Chili Tomato Jam and Tangy Pickled Cucumber.
- Hoisin glazed Tofu (VG)** \$ 18
Tofu with our Housemade Hoisin Glaze served on Roasted Rice
Dressed Asian Citrus Salad
- Seafood Chowder (GF available)**..... \$22
Aotearoa's classic, a Creamy Chowder with fresh local Seafood
serve with a Māori Fried bread.

Sides

Duck fat potatoes	\$3.50
Side Salad	\$6.00
Buttered mushrooms and spinach.....	\$3.50
Side of Fries	\$6.00
Mash potatoes	\$6.00



Dinner MENU

4:30pm – 8.30pm

Main

- Smoked Brisket Burger** \$ 27.50
Topped with TexMex Beans, Sour Cream, and Swiss Cheese
Side of fries..... Add \$3.5
- Venison Burger** \$ 27.50
Filled with Beetroot Chutney, Onion Relish,
Coming with your choice of Swiss Cheese or Blue Cheese
Side of fries..... Add \$3.5
- Steamed Green Tip Mussels**..... \$ 35.50
Served in our house made White Wine Sauce with Cheesy Rēwana Bread
- Ribeye Steak (300g)** \$50.50
Duck Fat Potatoes, Swiss Brown Mushroom jus and manuka honey glazed carrots.
- Grilled Mount Cook Salmon**..... \$50.50
Served over Sofrito Casserole with Lemon and Manuka Honey Crisps.
- Chef's Roasted Veggies** \$ 35.50
Roasted Minted Basil Pumpkin, Broccolini and Eggplant Salad,
Serve with a Malaysian Roti.
- Kawa Kawa Lamb Rack** \$ 50.50
Kawa kawa Crusted Canterbury Lamb Rack
on a Kumara Puree balsamic glazed and Spanish onion.

Sides

Duck fat potatoes	\$3.50
Side Salad	\$6.00
Buttered mushrooms and spinach.....	\$3.50
Side of Fries	\$6.00
Mash potatoes	\$6.00



Dessert MENU

- White Dwarf Star (GF)** \$ 17.5
Creamy rice, Spiced Plums Double Vanilla Ice Cream
- Moon rock Feijoa** \$ 17.5
Sweet Broken textures with Feijoa base served with Fig and Honey Ice cream.
- Red Giant** \$ 17.5
Explosion of colour, Chocolate flavour Sugar Candy Sponge with Sweet and Sour Cherries
- Capella Passion Fruit Crème Brûlée** \$ 17.5
Served with a crunchy White Chocolate Biscotti
(Crème Brûlée available from 4:30 Pm with Dinner menus)

Options: (GF) = Low Gluten / (V) = Vegetarian / (VG) = Vegan / (DF) = Dairy free

Gluten and other allergens note: Our kitchen handles various ingredients,
and though we take precautions, cross-contamination may occur.
We regret we cannot guarantee an allergen-free environment.

