

Bar Menu

11AM – 9.30PM

TO NIBBLE

HOT WINGS 10.00

10 marinated wings with chilli and sesame

CEVICHE ^(GF) 10.00

Market fish marinated in coriander, fresh coconut and lime with corn chips

CHICKEN SATAY ^(GF) 12.50

Chicken skewers served with cucumber and onion slices with a peanut sauce

LENTIL CAKE ^{(V)(GF)(VO)} 8.00

with mint chutney and raita

STEAMED & FRIED

BOWL OF SEASONED CHIPS 7.00

with garlic aioli

POTATO WEDGES 9.00

served with sweet chilli sauce and sour cream

ADD BACON AND CHEESE 4.00

STEAMED GREEN

LIP MUSSELS ^(GF) 12.00

with creamy garlic sauce

SPICY PITA CRISPS 9.00

with baba ghanoush, chilli and garlic

CAJUN FRIED CHICKEN STRIPS 12.00

Buttermilk battered chicken strips with coriander and chives with in-house chipotle aioli

PECKISH

DEVILLED PRAWNS ^(GF) 19.50

Crispy prawn cutlet with tomato, chilli, capsicum, onions and curry leaves served with rice

SINGAPORE NOODLES ^(GF) 16.50

Rice noodles, chicken, peanuts, turmeric and coconut cream

FIG SLIDERS 16.50

Fresh angus beef patty, onion rings and cheddar cheese served with the usual trimmings and fries

SALAD

GARDEN SALAD ^{(GF)(VO)(DF)} 7.50

Mixed greens, julienne vegetables, olives and feta

TOMATO BRUSCHETTA 7.50

Tomato salsa with parmesan and basil pesto on crostini

TWO SHARE

FIG PLATTER 32.00

Assorted cold meats, fish bites, prawns, chicken satay, pickles, dips and cheese with grilled bread

CHEF'S SEAFOOD PLATTER 21.00

Prawn twister, chips, calamari, fish bites with sweet chilli sauce and tartare sauce

CHEESE PLATTER 19.00

Selection of Kapiti cheeses with dried fruit, nuts and crackers