

MENU

STARTERS

Garlic bread – roasted garlic butter and fresh herbs (V) House-made soup – served with a dinner roll and butter Thai beef salad – chilli lime dressing and roasted peanuts (GF, DF) Heirloom tomato bruschetta – grilled ciabatta, pesto, buffalo mozzarella, and prosciutto Salt and pepper squid – cucumber, wakame salad with sweet and sour dressing and gochujang aioli (DF)	16 26 26 26 26
MAIN COURSE	
WAIN COURSE	
Ribeye steak 300g – pommes duchess, café de Paris butter, and red wine (GF and DF on request)	48
Coastal lamb rack – pickled courgette, couscous tabbouleh with mint salsa	48
Confit duck – orange and ginger sauce, seasonal vegetables (DF, GF) Pan-Seared Dory – trio of asparagus, lemon, blood orange caper butter (GF)	38 38
Creamy fettuccine – rich garlic sauce, parmesan, parsley • Add chicken or prawn for \$6 extra • Vegan option available on request	32
CASUAL DINING	
Fish and chips – chunky fries, tartare sauce, salad Rib and wing platter – crispy fried wings, BBQ pork ribs, fries, onion rings (GF on request, DF)	38 38
Wairakei beef burger – lettuce, tomato, bacon, choice of sauce, served with fries (GF on request)	36
Horseradish mayo and caramelized onionHoney mustard sauce with crispy onion rings	

Asian basket- fried dumpling, wonton, spring roll, samosa, sweet chilli

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Chicken Schnitzel - served with fries and salad

and soy sauce dip (DF)

^{* (}DF) dairy free | (GF) gluten free | (V) vegetarian (while we take great care in preparing our food, we cannot guarantee it will be completely free from allergens).



MENU

SIDES

Seasonal greens – lemon herb oil (DF, GF) Glazed carrots – maple and cashew (DF, GF) Chunky fries – served with tomato sauce (DF)	16 16 16
DESSERTS	
Raspberry infused chocolate tart – berry sorbet, dried raspberry, chocolate flakes	18
Crème Brûlée – balsamic strawberries, Sambuca, pistachio biscotti	18
Granny Smith apple crumble — sauce anglaise, vanilla bean ice cream	18
Tiramisu – affogato ice cream, coffee gel, coffee jelly	18
Trio of sorbet or ice cream – choice of strawberry, chocolate, or caramel topping	18
Wairakei cheeseboard – honeycomb, fresh fruit and crackers	32
Affogato – vanilla ice cream, espresso shot, choice of liquor (Baileys, Kahlua, Frangelico, Glayva)	25
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TEA & COFFEE

English Breakfast, Earl Grey, Green, Peppermint, Chamomile	6
Flat White, Latte, Long Black, Cappuccino, Mocha, Americano, hot	6
chocolate	
Liquor coffees – choice of Baileys , Kahlua , Frangelico , or Glayva	22