

STARTERS AND ENTREES

Garlic Bread (V) 9.00

Our own house baked bread spread liberally with garlic butter

Soup of the Day 13.00

Freshly prepared & served with our own house baked bread

Croquettes (V) 21.00

Mushroom, kumara, cheddar and silverbeet croquettes on creme fraiche with basil pesto

Seafood Chowder 23.00

Selection of fresh seafood in a creamy sauce with prawns, calamari & mussels served with house garlic bread

Grilled Halloumi (V)(GF) 19.50

Chilli spiced halloumi, oven dried garlic & thyme tomato, olives, gourmet leaves, green tomato & jalapeno chutney & avocado

Crispy Calamari (DF) 20.00

Tossed in salt & pepper flour, mixed with crispy vegetables, deep fried & served with a charred lemon & chilli dressing

MAIN MEALS

Chef's Special of the Day 30.00 (Changes daily)

Mushroom Risotto (V)(GF)(DFO) 24.50

Roasted button mushrooms with portobello mushrooms garlic, parmesan & parsley

Add Chicken (GF)(DFO) 31.00

Duo of Pork (GF) 35.00

Pork loin & pork belly slow roasted in apple cider with Moroccan inspired jus and served on potato gratin & bok choy, topped with crackling

Akaroa Salmon Fillet (GF)(DFO) 38.50

Crispy skin salmon with a ginger lime glaze, presented on gourmet baby potatoes & pak choy

Southland Blue Cod (GF) 42.00

Baked & served on mash & pak choy, with roast red capsicum sauce with pesto and salsa. Sprinkled with fried cashews, onion & garlic

GRILL SELECTION

Canterbury Eye Fillet wrapped in bacon 200gm (GF)(DFO) 44.00

Canterbury Prime Sirloin 300gm (GF)(DFO) 45.00

Angus on Bone Ribeye (Flintstone) 350gm (GF)(DFO) 49.00

SERVED WITH YOUR CHOICE OF POTATO AND SAUCE

Potatoes

Golden fries with tomato and aioli sauces (V)

Potato wedges with sour cream (V)

Creamed potato mash (GF)(V)

Duck fat roasted agria potatoes with rosemary (GF)(DF)

Sauces

Blue cheese ranch

Mushroom and garlic (DF)

Brandy & green peppercorn

Syrah jus (GF)(DF)

Roasted garlic butter (GF)(V)

Additional sauce 4.00

Chicken Breast (GF) 32.00

Filled with fig & brie & wrapped in bacon. Served on crushed gourmet potatoes & wilted greens with a plum & port wine sauce.

Classic Kiwi Lamb with a Twist (GF) 49.00

Glazed rack of lamb, grilled soy & chilli lamb rump sitting on a baby pea & mint potato cake served with a shot of roasted lamb soup

SIDES

Wedges 8.00

Battered onion rings 8.00

Golden fries with tomato and aioli sauces (V) 8.00

Green salad with Balsamic (GF)(V) 8.00

Roasted mushrooms with butter & thyme (GF)(V)(DFO) 12.00

Fresh steamed seasonal vegetables (GF)(V)(DFO) 8.00

Two fried eggs (GF)(DF) 8.00

Please advise your waiter if you have any dietary requirements

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian

(DFO) Dairy Free Option (GFO) Gluten Free Option

MAIN MENU AVAILABLE 5.30PM - 9.00PM DAILY

LIGHT MAINS

Caesar Salad (DFO) 20.50

Traditional salad with bacon, anchovies, croutons & shaved parmesan cheese topped with a poached egg & caesar dressing

Add Chicken 27.00

Creamy Bacon Carbonara

Kiwi favourite with mushrooms & crispy bacon tossed in butter, onions, cream & parmesan cheese, then stirred through spaghetti pasta & accompanied with a fresh garden salad

Light 20.50 Main 25.50

Ryun Deluxe Burger (DFO) 23.00

Prime beef mince pattie with bacon, cheese, tomato, beetroot, dijon mustard & mayonnaise. Served with fries & tomato sauce

Fish & Chips (DF) 34.00

Market fish in Speights beer batter with fries & our homemade tartare sauce - ask your waiter for fish type

Warm Lamb Salad (GF) 29.50

Dukkah coated lamb fillet sitting on gourmet salad leaves with roasted courgette, red capsicum & red onion with gourmet salad leaves. Finished with chimchirri dressing & sesame seeded feta

DESSERT MENU

Ice Cream Sundae (GF)(V) 10.50

Berry, Caramel or Chocolate

Chef's Dessert of the Day 14.00

(Changes daily)

Rich Chocolate Cake (GF)(V) 14.00

Served warm on a raspberry & contreau coulis, with raspberry compote, cream & vanilla ice cream

Sticky Date Pudding 14.00

Served warm, coated with caramel & presented with traditional custard, ice-cream & cream

Affogato (GF)(V)

with Liqueur 19.50 without Liqueur 10.50

Ice cream, espresso coffee & your choice of liqueur

Crème Brûlée (GF)(V) 16.00

Vanilla bean brûlée with compote of seasonal fruit, & finished with vanilla ice cream

Cheese Plate Choose 2 25.00 Choose 3 33.50

Served with grapes, walnuts, pear & fig chutney & crackers. Kapiti Kikorangi Blue, Whitestone Havarti & Whitestone Brie

snack menu

AVAILABLE 24 HOURS

Garlic Bread (V) 9.00

Our own house baked bread spread liberally with garlic butter

Basket of Fries (V)(DF) 12.50

With tomato & aioli sauces or kiwi gravy with a spicy twist

Soup of the Day 13.00

Freshly prepared & served with our own toasted house baked bread

Wedges 14.50

with sour cream & chilli sauce

Spaghetti Bolognese (DFO) 16.50

Tasty beef mince in a rich Italian style tomato & red wine sauce

BLT 15.50

Bacon, lettuce & tomato on toasted house bread with mayonnaise & served with fries

Charlie's Chicken Cranberry & Brie Pie 25.50

served with fries & a garden salad

Cheese Plate Choose 2 25.00 Choose 3 33.50

Served with grapes, walnuts, pear & fig chutney & crackers. Kapiti Kikorangi Blue, Whitestone Havarti & Whitestone Brie

Smoked Salmon Salad (GF)(DFO) 25.00

Smoked salmon pieces tossed into gourmet salad leaves, red onion, cream cheese, capers & balsamic dressing

Toasted Sandwich

with your choice of three fillings: ham, cheese, pineapple, tomato, red onion or bacon

1 x Sandwich 11.50 2 x Sandwiches 21.00

(can be served untoasted)

Ice Cream Sundae (V)(GF) 10.50

Berry, Caramel or Chocolate