



**LIGHT MEALS**

<b><u>Pappardelle Pasta</u></b>	-Fresh ribbons with portobello mushrooms, rocket and fresh green herbs.	\$20
	Also available with local Apatu Aqua smoked tuna.	\$28
<b><u>Fresh Market Fish</u></b>	- Fresh fillets, pan roasted, served with buttered petit new potatoes, steamed asparagus and lemon hollandaise	\$30
<b><u>Angus Beef Ribeye</u></b>	- Seasoned beef ribeye steak sandwich on grilled Turkish bread with, Edam cheese, gherkins, fresh salad greens, beetroot chutney and Caramelised onions. Served with home cut fries and garlic aioli	\$24
<b><u>Kaimoana Hot Pot</u></b>	- Fresh New Zealand shellfish incorporation clams, green lipped mussels and tuatua in a mild chilli and toasted nori broth served with grilled bread	\$26
<b><u>Warm Lamb Salad</u></b>	- BBQ Canterbury lamb with roasted seasonal vegetables, Goat fetta, rocket, and rosemary and thyme olive oil dressing	\$28
<b><u>Kaipara Oysters</u></b>	- Fresh in the half shelf, lemon, and Karikari Estate Calypso chardonnay Vinaigrette (1/2 doz)	\$24
<b><u>Calamari</u></b>	- Crispy fried calamari, toasted with fresh seasonal salad greens, served Spicy plum dressing	\$20

## PIZZA & PLATES TO SHARE

<b>SMOKEY BBQ CHICKEN:</b> Red onion fresh chicken seasonal herbs, mozzarella and topped with homemade BBQ sauce	\$28
<b>MATAI BAY:</b> Apatu Aqua Manuka smoked salmon, prawns, fresh gardens herbs, mozzarella And Lemon aioli	\$28
<b>PROSCIUTTO:</b> Air cured prosciutto ham, Neapolitan tomato sauce fresh rocket and mozzarella cheese	\$28
<b>KIWIANA:</b> Shaved champagne ham char-grilled pineapple and mozzarella cheese	\$26
<b>MARGARITA:</b> Neapolitan sauce, fresh basil leaves, mozzarella, and extra virgin olive oil (V)	\$24
<b>VEGE LOVERS:</b> Oven roasted seasonal vegetable Kikorange blue cheese char-grilled capsicum Fresh green herbs extra virgin olive oil	\$26
<b>*Vegan &amp; Dairy Free option also available</b>	
<b>GARLIC &amp; PIZZA BREAD</b> -topped with extra virgin oil and fresh chopped herbs	\$15

## ANTIPASTO PLATTER \$65

Karikari Estate sharing platter, featuring Manuka smoked fish, marinated olives and pickled vegetables, prosciutto, salami, and chorizo sausage. Fresh seasonal fruit and grilled sour dough crisps.

### Cheese Selection: \$35

A trio of locally produced specialty chesses with fresh seasonal fruit, quince pate and crackers

## KIDS MENU

<b>FISH N CHIPS</b> - Panko crumbled hoki bites served with shoestring fries.	\$12
<b>SPAGHETTI</b> -with beef meatballs and tomato sauce	\$12