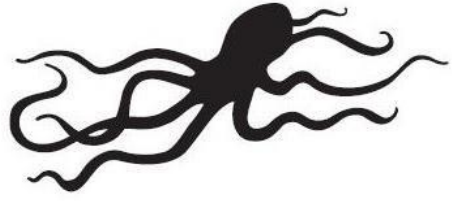


KARIKARI E S T A T E



Platters To Share

Large Is Recommended For 3-4 People/Medium Is Recommended For 2 People.

BBQ Meat Platter

Sharing Platter of Beef Brisket, BBQ Pork Ribs, Spicy Chicken Nibbles & Kransky Sausage. Served with Beer Battered Fries

Large **\$88** Medium **\$48**

Mediterranean Antipasto Platter

Selection of Cured Meats, Smoked Fish, Specialty Cheeses, Marinated Olives, Crackers, Seasonal Fruits & Dips. Served with Fresh Breads

Large **\$85** Medium **\$48**

Seafood Platter

Fresh Oysters, Tiger Prawns, Calamari, Steamed Mussels, Fish Bites & Prawns Croquettes. Served with Dipping Sauces & Garlic Bread

Large **\$88** Medium **\$48**

Sides

Green Salad (V) **\$16**

Beer Battered Fries Served with Aioli (V) **\$12**

Extra Bread (V) **\$8**

Extra Crackers (V) **\$8**

Please note that vegan, gluten & dairy free options are also available. All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame, shellfish & pork.

Mains

Fresh Oysters

In the Shell, Served with Lemon & Shallot Vinaigrette
[1/2 DOZ] \$36

Fish & Chips

Tempura Battered Fish Served with Beer battered Fries, Tartare Sauce & House Salad
\$28

Homemade Salmon Croquettes

Served with Beer Battered Fries, Aioli & Sweet Chili
\$28

Pulled Brisket Burger

Slowed Cooked Pulled Brisket, Brioche Bun, Caramelized Onions, Pickle & Coleslaw.
Served with Beer Battered Fries
\$28

Beef Lasagne

Served with a Side Salad
\$28

Chicken Caesar Salad (V*)

Lettuce, Chicken, Croutons, Crispy Bacon, Parmesan & Caesar Dressing
\$25

Penne Pollo (V*)

Wild Mushroom with Chicken in a Creamy White Wine Sauce
\$28

House Made Potato Gnocchi (V)

Quattro Fromaggi Sauce with Truffle Oil
\$28

Ricotta Pumpkin Soup (V*)

Served with Crispy Bacon & Truffle Oil
\$20

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Pizza

Cheese Garlic Pizza (V)

Mozzarella Cheese, Extra Virgin Olive Oil, Garlic, Fresh Herbs
\$18

Traditional Margarita (V)

Tomato, Fresh Basil Leaves, Mozzarella Cheese, Extra Virgin Olive Oil, Neapolitan Sauce
\$24

Trio Fungi (V)

Tomato Base, White Button, Portobello & Shitake Mushroom with Truffle Oil
\$30

Matai Bay

Mussels, Prawns, Salmon, Mozzarella Cheese & Lemon Aioli
\$35

Pork Belly

Tomato Base, Slow Cooked Pork Belly, Caramelized Onion, Wild Mushrooms, Sweet BBQ Sauce
\$32

Kiwi Chicken

Tomato Base, Grilled Chicken, Mozzarella, Brie & Cranberry Sauce
\$30

Sausage Delight

Tomato Base, Pork Krensky Sausage, BBQ Sauce
\$32

Meat Lover

Tomato Base, Chicken, Chorizo, Pepperoni, Bacon
\$35

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Kids Menu

Chicken Nuggets & Chips

\$18

Pepperoni Pizza

\$18

Penne with Tomato Sauce

\$18

Dessert

Chocolate Brownie

Served With Vanilla Ice Cream

\$16

Carrot Cake

Served With Carmel Sauce

\$16

Crème Brûlée

French Baked Dessert with Caramelized Sugar

\$16

Ice Cream Sundae

Chocolate & Vanilla Ice Cream Served in a Waffle Basket With, Nuts & Chocolate Sauce.

\$16

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