



RESTAURANT MENU

Entrees

French Garlic Bread Lightly toasted bread coated in a garlic butter	\$4.50
Puketapu House made Bread (2 people) Served with balsamic vinegar, olive oil, hummus & dukkah	\$9.00
Chicken Liver Pate GFA Brandy infused livers served with toasted sour dough and caramelised onion	\$12.00
Halloumi and Black Olive Cigars (v) Filo wrapped herbed halloumi and black olives with roasted tomato sauce	\$12.00
Prawn Cocktail GFA Succulent diced prawn meat bound in our chefs special marie rose sauce	\$14.00
House made Confit Duck and Shiitake Mushroom Spring Rolls with sweet chilli dipping sauce	\$14.00
Prawn and Lemon Arancini with preserved lemon mayonnaise	\$14.00
Bacon Wrapped Venison Meatballs With a smokey bourbon barbeque sauce	\$14.00
Tropical Pan Seared Scallops with mango puree and kiwifruit drizzled with a coconut, ginger and lemongrass sauce	\$15.00

MOST MEALS CAN BE ADJUSTED TO SUIT ANY DIETARY REQUIREMENTS – PLEASE ASK YOUR WAITER/WAITRESS

MAINS

Succulent Roast Pork GFA	\$18.00
Served with roast potato, pumpkin, kumara and seasonal veges	
Fish and Chips GFA	\$18.00
Tempura battered gurnard filets served with golden fries, salad and Tartare	
Mussel Pot GFA	\$16.00
Freshly steamed green lip mussels in a creamy sweet chilli and garlic sauce served with garlic bread	
Fish of the day	\$26.00
On prawn and lemon risotto cakes, mesclun salad and a coriander and macadamia salsa	
Pork Belly GF	\$26.00
Crispy skinned pork belly on cauliflower puree with an apple, beetroot and walnut salad and apple cider jus	
Chargrilled Spiced Lamb Rump GF	\$28.00
on a roasted vegetable medley, aniseed and carrot puree with red wine reduction	
Chicken Breast GF	\$27.00
On a roasted kumara, red onion and rocket salad with balsamic glaze and topped with feta whip and pine nuts	
Oven Baked Salmon Fillet	\$29.00
on a spinach, feta, cherry tomato, walnut and cucumber salad with lemon crème fraiche	
Sundried Tomato and Basil Risotto V	\$18.00
With parmesan cheese	
	ADD CHORIZO \$21.00

Salads

Roasted Vegetable and Rocket Salad with Red Wine Reduction G/F V	\$16.50
with feta and pinenuts	
Moroccan Chicken Salad	\$18.50
Moroccan and cashew crumbed chicken on mini herbed roasties and salad greens with a yoghurt and coriander dressing and cashew nuts	
Thai Beef Salad GFA	\$18.50
Sautéed beef strips with fresh salad greens, cherry tomatoes, camembert, and sweet chilli mayonnaise served with crispy noodles	
Salt and Pepper Squid Crunchy Noodle Salad	\$20.00
with asians greens, coriander and citrus dressing	

Pastas

Prawn Fettucine	\$18.00
With bacon, garlic and spinach in a white wine, parmesan and cream sauce with garlic bread	
Chicken, Pancetta and Leek Pappardelle	\$18.00
with parmesan and served with garlic bread	

The Puketapu Burger	\$19.50
House made meat patty with bacon, egg, onion rings, beetroot, lettuce and tomato relish served with beer battered fries	
Add	Smoked field mushroom \$2.00
	Blue cheese \$3.00
The Puketapu Vege Burger V	\$19.50
Falafel and Halloumi, with beetroot relish, tzatziki and slaw served with beer battered fries	
The Puketapu Alpaca Burger	\$19.50
With cumin spiced roasted vegetables, rocket and horseradish cream on a sourdough bun served with beer battered fries	
The Puketapu Cajun Chicken Burger	\$19.50
Cajun Spiced Chicken thigh with bacon, garlic aioli, avocado, lettuce, cheese and tomato on a sour dough bun with beer battered fries	

Steak Selection

Rump 400g	G/F	\$25.00
Scotch 250gm	G/F	\$28.00
Served with either – Fries and Salad		
Or		
Roast garlic mash with smoked field mushrooms & seasonal vegetables		
And your choice of sauce: Creamy mushroom, Garlic Butter, Red wine Jus, or Pepper Corn		
Ocean meets Land	G/F	\$34.00
Scotch fillet served with salad and fries, topped with scallops, prawns, and calamari and garlic butter		
Chargrilled Eye Fillet	G/F	\$34.00
with a smoked mushroom and potato gratin, spinach, smokey carrot puree and red wine jus		

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G/F = Gluten Free GFA = Gluten Free Available V = Vegetarian