

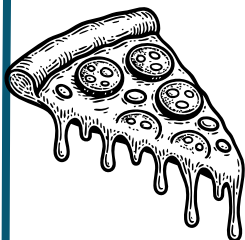
RK Wood-Fired Pizza

AVAILABLE FROM 5PM TUESDAY TO FRIDAY & 11AM SATURDAY & SUNDAYS

All served with a Tomato Base and Mozzarella

GLUTEN FREE +5 | HALF & HALF +3.5 | VEGAN CHEESE +3.5

Changes To Listed Sides Are Possible For An Additional Charge Of \$2.5



PRESTONS ROAD - 33.50

Fresh Tomato, Fresh Mozzarella, Basil Swirl, Shaved Parmesan, Mozzarella

TE KORARI - 33.50

Pork Belly, Chorizo, Bacon, Caramelised Onion, BBQ Sauce

MILLS - 33.50

Leg Ham, Charred Pineapple, Mozzarella, BBQ Sauce

MERINO - 33.50

Moroccan Spice Braised Lamb, Lamb Sausage, Red Onion, Feta, Mint Yoghurt

MARSHLANDS - 33.50

Forest Mushrooms, Caramelised Onion, Blue Cheese, Thyme, Pear, Rocket Salad

CAMEO - 33.50

Cajun Spiced Chicken, Tomato, Bacon, Red Onion, Cream Cheese, BBQ Sauce

BOTTLE LAKE - 33.50

Smoked Salmon, Spinach, Cream Cheese, Capers, Red Onion

ALPINE - 33.50

Kalamata Olives, Capers, Red Onion, Anchovies, Mozzarella, Parmesan

BURWOOD - 33.50

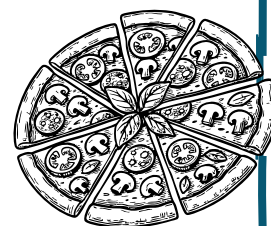
Pepperoni, Mozzarella, Buffalo Cheese, Parmesan

HOFFMAN - 33.50

Buttermilk Fried Chicken Tenders, Sweet Chilli Sauce, Cream Cheese, Jalapeños

PIZZA OF THE WEEK

See Our Specials Board



Dessert

CHAI CRÈME BRULÉE - CBGF 17.5

Orange and Cardamom Biscotti

STICKY TOFFEE PUDDING - 17.5

Salted Caramel Sauce, Crystallised Ginger, Vanilla Creme Fraiche

SNICKERS MOUSSE - 17.5

Rich Peanut Mousse, Dark Chocolate Ganache, Caramel Ice Cream

WARM BAKEWELL TART - GF 17.5

Toasted Almonds, White Chocolate Mascarpone, Kirsch Cherries

BANANA SPLIT - GF 17.5

Vanilla Ice Cream, Chocolate Crackle, Hokey Pokey, Whipped Cream, Chocolate Sauce

AFFOGATO - GF 17.5

Vanilla Bean Ice Cream, Espresso Shot, Drambuie (Or Liqueur Of Your Choice)



Bar Menu



PLOUGHMANS PLATTER (4 PEOPLE AS AN ENTREE) - 85.0

Roasted Ham, Aged Cheddar, Brie, Crusty Breads, House Pickled Onions, Cranberry And Orange Chutney, Cucumber Pickles, Granny Smith Apple, Branston Pickle

ROWDY PLATTER (4 PEOPLE AS AN ENTREE) - 70.0

Buttermilk Chicken Tenders, Calamari, Cheerios, Onion Rings, Rk Fries, Sauces



FLAT BREAD - CBGF 22.0

Baked In Our Wood Fired Oven With Lemon Hummus, Sundried Tomatoes, Mozzarella & Confit Garlic

SALT N PEPPER CALAMARI - GF, DF 25.5

Green Onion, Crispy Garlic, Almonds, Lime Mayo, Chilli Caramel

BAKED CAMEMBERT - 26.0

Rosemary, Sea Salt, Onion Jam, Bacon Crumb, Grilled Ciabatta

CHICKEN TENDERS (5) - GF 25.5

Buttermilk Fried Chicken Tenders, Bang Bang Sauce, Toasted Sesame



POLENTA FRIES - GF, DF 15.5

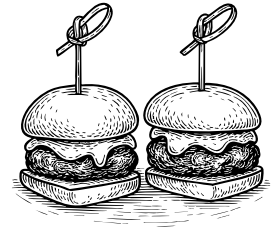
Rosemary Sea Salt, Aioli

R.K. FRIES - CBGF 15.0

Choice Of 2 Sauces: Tomato, Aioli, Gravy, Curry, or BBQ

KUMARA WEDGES - GF 23.0

Sour Cream, Sweet Chilli Sauce



BEER BATTER ONION RINGS - 17.0

BEEF SLIDERS (2) 16.0 (3) 24.0 (4) 32.0

American Cheddar, Pickles, Tomato, BBQ Sauce

MEXICAN CRISPY FISH TACOS - CBGF (2) 22.0 (3) 31.5 (4) 41.0

3 Soft Tortillas, Chipotle, Red Cabbage Slaw, Pickled Jalapeno, Lime And Mint Crema



CHICKEN BURGER - CBGF 31.5

Buttermilk Fried Chicken Tenders, Artisan Bun, Bacon, Lettuce, Aioli, Fries

FISH AND CHIPS - CBGF 33.0

Beer And Yeast Battered Market Fish, Fries, Served With Your Choice Of English Mushy Peas, Lemon, Chip Shop Curry Sauce

Or

Tartare Sauce And Garden Salad

PORK AND PEAR SALAD - GF 33.0

Slow Braised Pork Belly, Roasted Pears, Blue Cheese, Candied Walnuts, Wild Roquette, Vanilla And Balsamic Dressing

V - VEGAN **GF - GLUTEN FREE** **DF - DAIRY FREE**
CBGF - CAN BE GLUTEN FREE **CDF - CAN BE DAIRY FREE**