

BRUNCH



V – Vegan GF – Gluten Free Ingredients DF – Dairy Free Ingredients
CBGF – Can Be Gluten Free Ingredients CBDF – Can Be Dairy Free Ingredients

More Breakfast than Lunch

Granola 16.0

House Made Granola, Seasonal Fruits, Berry Compote, Greek Style Yoghurt

Free Range Eggs On Toast CBGF 18.0

Your Choice Of Fried, Poached Or Scrambled Eggs With Grilled Ciabatta, Tomato Relish

Bacon & Eggs On Toast CBGF 22.0

Your Choice Of Fried, Poached Or Scrambled Eggs, Bacon, Grilled Ciabatta, Tomato Relish

Omelette GF CBDF 22.5

Choice Of Three Fillings (Ham, Tomato, Onion, Cheese, Spinach, Mushroom),
Garden Salad Extra Fillings 1.5 each

R.K. Mini Brekkie CBGF 24.5

2 Eggs (Fried, Scrambled, Poached), Bacon, 1 Hash Brown And 1 Toast

R.K. Full Brekkie CBGF 29.5

2 Eggs (Fried, Scrambled, Poached) Pork Sausage, Slow Roasted Tomato, Bacon,
2 Hash Browns And 2 Toast With Tomato Relish

Sweet Waffles 25.5

Raspberry Cream Cheese, Poached Berries & Mint, White Chocolate Ganache

Chicken Waffles 28.0

Buttermilk Chicken Tenders, Bacon, Maple Syrup & Chipotle Mayo

Parma Ham 28.0 GF

Hash Browns, Poached Eggs, Baby Mozzarella, Confit Tomatoes

Beef Hash GF, DF 28.0

Fried Potatoes, Pulled Beef Cheek, Sauteed Spinach, Smoked Bacon, Chorizo,
Topped With 2 Fried Eggs

Forest Mushrooms GF 26.5

Sautéed Garlic Mushrooms, Poached Eggs, Mini Hash Browns, Feta,
Pomegranate And Pine Nut Dressing

Eggs Benedict CBGF

2 Poached Eggs, English Muffins, Spinach, Hollandaise Sauce,

Mushroom Half 20.0 Full 25.0

Bacon Half 20.0 Full 25.0

Salmon Half 21.0 Full 26.0

Upgrade English Muffin To Hashbrowns for 2.5

Substitutions to listed sides are possible for an additional charge of \$2.50

Gluten Free \$3.50

Sides

Bacon CBGF	9.0	Sausages GF, DF	9.0
Fries CBGF Small 9.5	Large 14.0	Hash Browns GF, DF	8.0
Battered Onion Rings	14.5	Garden Salad GF	12.0
Eggs(2 Poached, Fried, Scrambled)	7.0	Mushrooms GF, DF	9.0
Mini Loaf And Dips CBGF	17.0	Polenta Fries GF, DF	15.0
Garlic Flat Breads	15.0	Extra Sauce	1.5

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Salt N Pepper Calamari GF,DF 22.0

Roasted Pepper Compote, Fried Chorizo, Salsa Verde

Potted Smoked Salmon 22.0

Pickled Red Onion, Cucumber, Crostinis

R.K. Chicken Tenders (5) GF 22.0

Buttermilk Fried Chicken Tenders, Korean BBQ Sauce

Tempura Prawns 22.0

Iceberg Lettuce, Marie Rose Sauce

Seafood Chowder 23.5

Traditional French Style Velouté Base With Prawns, Mussels, Scallop
And Market Fish, Served With Toasted Ciabatta

Mexican Beef Tacos CBGF 28.5

3 Soft Tortillas, Pulled Beef, Iceberg, Guacamole, Black Bean Salsa

Cheese Burger CBGF 28.5

Beef Patty, Artisan Bun, American Cheddar, Pickles, Bacon, Burger Sauce, RK Fries

Chicken Burger CBGF 28.5

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

Chargrilled Asparagus Panzanella CBGF 30.0

Cherry Tomatoes, Red Onion, Olives, Cucumber, Ciabatta Croutons, Poached Egg,
Hollandaise, Olive Oil

Lamb Salad GF 30.0

Pearl Cous-Cous, Cucumber, Mint, Grilled Courgette, Mango, Feta, Harissa

Smoked Chicken & Avocado Salad GF 30.0

Smoked Bacon, Sweet Potato, Cashew Nuts, Pumpkin Seeds,
Roquette, Citrus Aioli

Summer Vegetable Curry GF, DF, Vegan 32.5

Light Aromatic Coconut Curry, Seasonal Vegetables, Fried Tofu, Steamed Rice

RK Fish And Chips 31.5

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

Or

Tartare Sauce And Garden Salad

250g Ribeye GF 42.5

Fries, Garden Salad

Your Choice Of Mushroom Sauce, Pepper Sauce, Bearnaise Or Garlic Butter

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PIZZA

30.0 Each

AVAILABLE FROM 3PM TUESDAY TO FRIDAY & 11AM SATURDAY & SUNDAYS

All Served with a tomato base and mozzarella

Prestons Road

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

Te Korari

Pulled Pork Shoulder, Chorizo, Bacon, Caramelised Onion & BBQ Sauce.

Mills

Leg Ham, Charred Pineapple, Mozzarella And BBQ Sauce.

Merino

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

Marshlands

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

Cameo

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

Bottle Lake

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

Alpine

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

Rockport

Pepperoni, Olives And Mushrooms

Hoffman

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

Pizza Of The Week

See Our Specials Board

Gluten Free Add 3.5 Half & Half Pizza Add 3.5 Vegan Cheese Add 3.5
Changes To Listed Sides Are Possible For An Additional Charge Of 2.5

DESSERTS

Spiced Crème Brûlée CBGF 16.0

Shortbread Biscuit

Brown Sugar Pavlova GF 16.0

Blueberries, Brandy Cream, Citrus Syrup

White Choc & Raspberry Tiramisu 16.0

Mascarpone Trifle, Poached Raspberries, White Chocolate Ganache

Lemon Pie 16.0

Meringue Chards, Lemon And Thyme Curd, Pistachio Gelato

Chocolate Fudge Brownie GF 16.0

Tutti Frutti Ice Cream, White Chocolate Ganache

Rowdy Berry Sundae GF 16.0

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

Affogato GF 16.0

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

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