

# DINNER



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

## ENTRÉE

### **Garlic Flat Breads CBGF 15.0**

Baked In Our Wood Fired Oven With Mozzarella & Confit Garlic

### **Mini Loaf Dips 17.0**

Sage And Onion Loaf, Bacon Butter, Whipped Feta, Olive Tapenade

### **Boccocini Bruschetta CBGF 20.0**

Grilled Ciabatta, Basil Pesto, Toasted Pinenuts, Confit Tomatoes,  
Gremolata

### **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, Scallops  
And Market Fish, Served With Toasted Ciabatta

## PLATTERS

### **Charcuterie Platter (4 People As An Entree) CBGF 85.0**

Potted Smoked Salmon, Pulled Beef, Grilled Chorizo, Cured Meats, Cheese  
Selection, Cornichons, Olive Tapenade, Pesto, Mixed Olives, Crostinis, Grilled Toast

### **Rowdy Platter (4 People As An Entree) 67.5**

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

## SALADS

### **Chargrilled Asparagus Panzanella CBGF 30.0**

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

### **Lamb Salad 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

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## BURGER AND SANDWICHES

### 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, Fries

### Chicken Burger CBGF 28.5

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

## MAINS

### 250g Ribeye GF 45.0

Crispy Bacon Potatoes, Slow Roasted Tomatoes, Chargrilled Zucchini  
Your Choice Of Mushroom Sauce, Pepper Sauce, Bearnaise Or Garlic Butter

### Akaroa Salmon 40.0

Roasted Kumara, Charred Broccoli, Baby Beetroot, Flaked Almonds, Creamed  
Horseradish

### Summer Vegetable Curry DF, GF, VEGAN 32.5

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

### Soft Shell Crab 38.0

Saffron Risotto, Clams, Prawns, Italian Sausage, Bell Peppers, Mascarpone

### Rowdy Fried Chicken 36.0

Buttermilk Fried Chicken Thighs, Warm Potato Salad, Asian Style Slaw,  
Korean BBQ Sauce

### Slow Roasted Merino Lamb Shoulder 40.0

Spanish Bravas Potatoes, Provencal Green Beans, Caper Vinaigrette

### Smoked Chicken Pappardelle 36.0

Avocado, Pesto, Asparagus, Sundried Tomatoes, Pinenuts, Bacon Crumb

### 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

### Market Seafood POA

See Your Server

### Butchers Cut POA

See Your Server

## SIDES

Garlic Green Beans, Bacon Butter GF	13.0	Bacon Fat Potatoes GF	10.0
Charred Asparagus With Parmesan GF	13.0	Onion Rings	14.5
Roasted Vegetables GF, DF	12.0	Polenta Fries GF, DF	15.0
RK Fries CBGF	Small 9.5    Large 14.0	Garden Salad GF	12.0

## PIZZA

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**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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