

# BAR MENU

## **Charcuterie Platter (4 People As An Entree) CBGF 87.5**

Pulled Pork Rilletto, Hot Smoke Salmon, Grilled Chorizo, Cured Meats, Cheeses, Cornichons, Olive Tapenade, Pesto, Mixed Olives, Crostini's, Grilled Toast

## **Rowdy Platter (4 People As An Entree) 70.0**

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

## **Garlic Flat Breads CBGF 17.0**

Baked In Our Wood Fired Oven With Mozzarella & Confit Garlic

## **Mini Loaf And Dips 18.0**

Whole Warmed Loaf, Rosemary Butter, Dukka, Parsley Hummus

## **Pork Rilletto CBGF 22.0**

Pickled Onion, Grain Mustard, Apple Chutney, Ciabatta Toasts

## **Salt N Pepper Calamari GF,DF 24.0**

Rice Noodles, Coriander, Mint, Fried Shallots, Wasabi Dressing

## **Chicken Tenders (5) GF 24.0**

Buttermilk Fried Chicken Tenders, Roast Chicken Gravy

## **Tempura Cauliflower 22.0**

Sweet and Spicy Sriracha Sauce

## **Polenta Fries GF, DF 15.0**

Rosemary Sea Salt, Aioli

## **R.K. Fries CBGF 14.0**

Choice Of 2 Sauces (Tomato, Aioli, Gravy, Curry, BBQ )

## **Meat On Chips CBGF 22.0**

Rowdy Kitchens Crunch Fries Covered In Beef Cheek, Cheese, Gravy

## **Kumara Wedges GF 19.0**

Sour Cream, Sweet Chilli Sauce

## **Beer Batter Onion Rings 14.5**

## **Beef Sliders (2) 15.0 (3) 22.5 (4) 30.0**

American Cheddar, Pickles, Tomato, BBQ Sauce

## **Mexican Lamb Tacos CBGF (2) 20.0 (3) 29.5 (4) 38.0**

Soft Tortillas, Braised Lamb, Adobo Sauce, Iceberg, Pickled Jalapeno,

## **Pork And Pear Salad 30.0 GF**

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

## **Chicken Burger CBGF 29.0**

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

## **Fish And Chips 32.0 CBGF**

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

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

# PIZZA

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

All Served With A Tomato Base And Mozzarella

## **Prestons Road 29.0**

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

## **Te Korari 32.0**

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

## **Mills 28.0**

Leg Ham, Charred Pineapple, Mozzarella And BBQ Sauce.

## **Merino 30.0**

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

## **Marshlands 30.0**

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

## **Cameo 32.0**

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

## **Bottle Lake 32.0**

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

## **Alpine 28.0**

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

## **Burwood 32.0**

Pepperoni, Mozzarella, Buffalo Cheese & Parmesan

## **Hoffman 32.0**

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

## **Vanilla Crème Brulée CBGF 16.5**

Shortbread Biscuit

## **Snickers Mousse 16.5**

Rich Chocolate Mousse, Topped With Toasted Peanuts, Caramel Popcorn

## **Baked Pumpkin Cheesecake 16.5**

Spiced Crème Fraiche, Maple And Walnut Ice Cream

## **Warm Bakewell Tart 16.5 GF**

Toasted Almonds, Vanilla Anglaise, Stewed Fruit

## **Banana Split GF 16.5**

Vanilla Ice Cream, Chocolate Crackle, Hokey Pokey, Salted Caramel,

Whipped Cream, Chocolate Sauce

## **Affogato GF 16.5**

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

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