

# 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    DF – Dairy Free  
CBGF – Can Be Gluten Free    CBDF – Can be Dairy Free

# BRUNCH



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

# More Breakfast Than Lunch

## Granola 16.5

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

## Free Range Eggs On Toast CBGF 18.5

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

## Bacon & Eggs On Toast CBGF 22.5

Your Choice Of Fried, Poached Or Scrambled Eggs, Bacon, Toast With Tomato Relish

## Omelette GF 23.0

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

## 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, Mushrooms, Bacon,  
2 Hash Browns And 2 Toast With Tomato Relish

## Sweet Waffles 26.0

Berry Cheesecake, Poached Fruits & Mint, White Chocolate Ganache

## Chicken Waffles 28.5

Buttermilk Chicken Tenders, Bacon, Maple Syrup & Chipotle Mayo

## Beef Hash GFDF 28.5

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

## Forest Mushrooms GF 27.0

Sauteed 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 25.5**

**Bacon Half 20.0 Full 25.5**

**Salmon Half 21.0 Full 26.5**

Substitutions To Listed Sides Are Possible For An Additional Charge Of \$2.50 Gluten Free \$3.50

## Sides

Bacon	9.0	Sausages GF, DF	9.0
RK Fries CBGF Small	10.0	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
Hot Smoked Salmon	10.0	Polenta Fries GF	15.0
Garlic Flat Breads	17.0	Mini Loaf And Dips CBGF	18.0
Extra Sauce	1.5		

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## More Lunch Than Breakfast

### **Soup Of The Day 19.0 CBGF**

House Made Soup Served With, Garlic Toast

### **Seafood Chowder 24.0**

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

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

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

### **Roasted Cauliflower And Halloumi 30.0 CBDF**

Pearl Cous-Cous, Cranberries, Carrot, Crispy Onion, Harissa Oil,  
Mint Crème Fraiche

### **Smoked Chicken & Kumara 30.0 GF,DF**

Orange, Beetroot, Roasted Nuts, Pumpkin Seeds,  
Roquette, Citrus Aioli

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

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

### **Mexican Lamb Tacos CBGF 29.5**

3 Soft Tortillas, Braised Lamb, Adobo Sauce, Iceberg, Pickled Jalapeno,  
Lime And Mint Crema

### **Cheese Burger CBGF 29.0**

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

### **Chicken Burger CBGF 29.0**

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

### **Pastrami Philly Sandwich 31.5 CBGF**

Pretzel Torpedo Roll, Sauteed Onions, Green Pepper, Provolone Cheese  
Sweet Potato Wedges, American Mustard Mayo

### **Venison Hot Pot 33.0**

Slow Braised Venison, Root Vegetables, Rosemary Gravy, Creamed Mash,

### **Spiced Butternut And Chickpea Curry Vegan, GF, 33.0**

Pilau Rice, Chargrilled Flatbread

### **Rowdy Fried Chicken 36.0 GF**

Rowdy Kitchen Chicken Tenders, Mashed Potato Coleslaw And House Gravy,

### **RK Fish And Chips 32.0 CBGF**

Beer And Yeast 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 Angus Ribeye 43.0 CBGF**

Fries, Garden Salad

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

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