

PIZZA

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

All Served With A Tomato Base And Mozzarella

Prestons Road 30.0

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

Te Korari 32.0

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

Mills 30.0

Leg Ham, Charred Pineapple, Mozzarella And BBQ Sauce.

Merino 31.0

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

Marshlands 31.0

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 30.0

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 Brûlée 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

DINNER



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

ENTRÉE

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

Salt N Pepper Calamari GF, DF 24.0

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

Beef Cheek Arancini 24.0

Arrabiatta Sauce, Truffle Mayo, Shaved Parmesan

Chicken Tenders (5) GF 25.0

Buttermilk Fried Chicken Tenders, Roast Chicken Gravy

Seafood Chowder 24.0

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

French Onion Soup 19.0

With Garlic Toast

PLATTERS

Charcuterie Platter (4 People As An Entree) CBGF 87.5

Beef Cheek Arancini, 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

BURGER AND SANDWICHES

Mexican Lamb Tacos CBGF 29.5

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

Cheese Burger CBGF 29.5

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

Chicken Burger CBGF 29.5

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

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

SALADS

Roasted Cauliflower And Halloumi 30.0

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

Smoked Chicken & Kumara 30.0 DFGF

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

MAINS

250g Angus Ribeye Steak 47.0 CBGF

Bacon Fat Potato, Chorizo, Mushroom And Spinach Hash, Crispy Onion Rings,
Served With Your Choice Of Mushroom Sauce, Peppercorn Sauce, Garlic Butter Or Gravy

Rowdy Fried Chicken 36.0 GF

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

Akaroa Salmon 44.0 GF

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

Spiced Butternut And Chickpea Curry Vegan. CBGF, 33.0

Pilau Rice, Chargrilled Flatbread

Confit Pork Belly 40.0

Crushed Peas, Roasted Pears, Candied Walnuts, Potato Croquettes,
Port Jus

Shepards Pie 42.0

Slow Roasted Merino Shoulder Baby Root Vegetables, Creamed Mash, Braised
Shallots, Rich Lamb Gravy

Beef Cheek Ragu Pappardelle 40.0

Green Olives, Flat Mushrooms, Wilted Spinach, Truffle Oil, Shaved Parmesan

Fisherman's Pie 42.5

Scallop, Prawns, Saffron Velouté, Eggs, Salmon & Market Fish. Topped With Creamy
Mash. Served With Garlic Toasts

Fish And Chips 32.0

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

Market Seafood POA

See Your Server

Butchers Cut POA

See Your Server

SIDES

Green Beans, Rosemary Butter GF	13.0	Bacon Fat Potatoes GF	12.0
Creamed Mash And Roast Gravy GF	12.0	Coleslaw	12.0
Roasted Vegetables GF, DF	12.0	Garden Salad GF	12.0
RK Fries	Small 11.0 Large 15.0		

V – Vegan GF – Gluten Free DF – Dairy Free

CBGF – Can Be Gluten Free CBDF Can be Dairy Free