

SMALL PLATES

Halloumi Fries V **\$17**
Crumbed halloumi strips with sundried tomato and olive chutney and garlic lemon laban

Crispy Chicken GF DF **\$16**
Japanese inspired fried chicken with Kewpie mayo, nori salt and fresh lemon

Mushroom Gyoza V DF **\$17**
Shiitake and oyster mushroom filled pot sticker dumplings with chilli crisp and soy sauce

Hawke's Bay Lamb Kofta **\$18**
Moroccan spiced lamb meatballs on harissa sauce with garlic lemon laban and grilled flatbread

ON THE SIDE

Truffle Fries GF **\$14**
Agria potatoes, shredded parmesan, truffle salt, and aioli

Beer-Battered Onion Rings V DF **\$14**
Thick-cut onion rings, craft beer batter, chipotle mayo

Crunchy Slaw VG DF GF **\$12**
Shredded cabbage and carrot with cucumber, radish, edamame and coriander lime dressing

V
VEGETARIAN

VG
VEGAN

GF
GLUTEN FREE

DF
DAIRY FREE

LARGE PLATES

The Mountain Bowl VG DF GF **\$23**
Poke bowl with cauliflower rice, edamame, carrot, cabbage, cucumber, radish, avocado, coriander lime dressing and lemon kawakawa mayo

+ **Halloumi \$8** **Pork Belly \$8** **Salmon \$9**

Market Fish & Chips DF **\$29**
Beer-battered fresh fish with golden agria fries, house slaw, zesty tartare sauce and fresh lemon

Mediterranean Chicken Salad **\$29**
Lemon-marinated chicken with greens, tomato, cucumber, red onion, Kalamata olives, feta and herb dressing

The Pinnacles Pie **\$29**
Slow-braised beef cheek & jalapeños with aged cheddar in, flaky pastry served with agria mash and house slaw

DESSERTS

Chocolate Lava Cake **\$16**
Warm chocolate cake with a molten centre, served with vanilla bean ice cream
Allow 15 mins | Dairy Free option available

Tiramisu **\$16**
Espresso-soaked sponge, mascarpone cream and cocoa dusting

Black Diamond Cheesecake **\$16**
New York-style cheesecake topped with black cherry and pear compote



GRAZING PLATTERS

Volcanic Bread & Dips V **\$29**
Freshly baked bread served with our house made dips — creamy garlic hummus, smoked chilli butter and balsamic olive oil

+ Add **baked brie** drizzled with Mt Ruapehu manuka honey and toasted almonds **\$10**

Charcuterski **\$39**
Prosciutto and salami selection with aged cheddar and brie, toasted flatbread, water crackers, chutney, olives and cornichons

Off-Piste Platter **\$31**
Crispy karaage chicken with Kewpie mayo and lemon, prawn twisters, golden beer-battered onion rings, halloumi fries served with sundried tomato and olive chutney, and fries with aioli

ALCOHOLIC 18+ YRS ONLY

BEERS

Corona 4.5%	\$11
Panhead — Supercharger APA 5.7%	\$12
Scoria Red IPA 6%	\$13
Steinlager Light 2.5%	\$11
Parrot dog — Watchdog IPA 0%	\$9

RTD

Gordon's Pink Gin & Soda 4%	\$10.50
Smirnoff Ice Red 5%	\$10.50
Canadian Club & Dry 4.8%	\$11
Jim Beam & Cola 4.8%	\$11
Kirin 6% — Lemon, Peach, Pineapple	\$11

COCKTAILS

Ask the team what's pouring today or
request your favourite.

CIDER & MEAD

Zeffer Passionfruit Cider 4.5%	\$11
Mead 5% — Cherry, Manuka, Ginger, Apple	\$12

WINE	GLS	BTL
Mulled Wine	\$12	
Sauvignon Blanc	\$12	\$60
Pinot Gris	\$12	\$60
Chardonnay	\$12	\$60
Rosé	\$12	\$60
Pinot Noir	\$12	\$60
Merlot	\$12	\$60
Shiraz	\$12	\$60
Lindauer Sparkling 200ml		\$11