

SMALL PLATES

Halloumi Fries V **\$21**
 Crumbed halloumi strips with sundried tomato and olive chutney and garlic lemon laban

Crispy Chicken GF DF **\$19**
 Japanese inspired fried chicken with Kewpie mayo, nori salt and fresh lemon

Mushroom Gyoza V DF **\$19**
 Shiitake and oyster mushroom filled pot sticker dumplings with chilli crisp and soy sauce

Sticky Pork Belly Bites GF **\$21**
 Pork belly pieces tossed in sticky honey soy sauce served on steamed rice topped with sesame and spring onion

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 \$9** **Pork Belly \$9**

Market Fish & Chips DF **\$31**
 Beer-battered fresh fish with golden agria fries, house slaw, zesty tartare sauce and fresh lemon

Mediterranean Chicken Salad **\$31**
 Lemon-marinated chicken with greens, tomato, cucumber, red onion, Kalamata olives, feta and herb dressing

The Pinnacles Pie **\$31**
 Slow-braised beef cheek and jalapeños with aged cheddar in, flaky pastry served with fries 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 **\$45**
 Prosciutto and salami selection with aged cheddar and brie, toasted flatbread, water crackers, chutney, olives and cornichons

Off-Piste Platter **\$45**
 Crispy karaage chicken, prawn twisters, golden beer-battered onion rings, halloumi fries and hand stuffed jalapeño poppers served with sundried tomato and olive chutney, and Japanese mayo



BEERS

Corona 4.5%	\$11
ParrotDog — ParrotDog Raptor APA 5.7%	\$12
Scoria Red IPA 6%	\$13
Steinlager Light 2.5%	\$11
Lakeman — Taupo Thunder Pale Ale 5.7%	\$12
ParrotDog — 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

Cape Coddler — Vodka, Cointreau, Cranberry, Lime	\$15
Passionfruit Spritz — Vanilla Vodka, Soda Water, Passionfruit, Lime	\$15
Espresso Martini — Vodka, Kahlua, Vanilla, Coffee	\$15

WINE

	GLS	BTL
Sauvignon Blanc — Villa Maria Hawkes Bay, NZ	\$12	\$60
Pinot Gris — Esk Valley Hawkes Bay, NZ	\$12	\$60
Chardonnay — Esk Valley Hawkes Bay, NZ	\$12	\$60
Rosé — The Ned, Marlborough, NZ	\$12	\$60
Pinot Noir — Villa Maria Hawkes Bay, NZ	\$12	\$60
Shiraz — Barossa Valley Estate, AUS	\$12	\$60
Mulled Wine	\$12	
Lindauer Brut 200ml		\$12

GIN

The Classic G&T — 5 Mile Original Gin, East Imperial Burma Tonic, fresh lime wheel	\$15
The Pink G&T — 5 Mile Pink Gin, East Imperial Burma Tonic, summer berries	\$15
The Forest G&T — 5 Mile Forest Gin, East Imperial Yuzu Tonic, green peppercorns, blood orange wheel	\$15