

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

Hawke's Bay Lamb Kofta \$21

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 \$9 Pork Belly \$9 Salmon \$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 & 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 \$45

Prosciutto and salami selection with aged cheddar and brie, toasted flatbread, water crackers, chutney, olives and cornichons

Off-Piste Platter \$43

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

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