

SMALL PLATES

Halloumi Fries V \$19

Crumbed halloumi strips with sundried tomato and olive chutney and garlic lemon laban

Crispy Chicken GF DF \$17

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 \$19

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

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

+ **Haloumi \$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 \$29

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

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

Off-Piste Platter

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



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

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
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

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