

**EAT AND  
DRINK.**

# BREAKFAST

Served from 6am to 10am

# BUFFET

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## Full Buffet

29

Your selection from the Hot Buffet – which includes eggs, bacon, sausages, hash browns, baked beans, tomatoes & mushrooms – as well as the Continental Buffet & filter coffee, tea & juice

## Continental Buffet

20

Includes a selection of deli meats & cheese, cereal, fruit, yoghurt, toast & condiments, pastries, filter coffee, tea & juice

# DRINKS

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## Espresso Coffee


small 4.8 / large 5.5

Short Black, Long Black, Americano, Macchiato, Flat White, Latte, Cappuccino, Mochaccino

## Other

small 4.8 / large 5.5

Hot Chocolate, Chai Latte

 some ingredients in the dish are sourced from our own on-site garden

**(d)** dairy free **(g)** gluten free **(h)** halal **(n)** contains nuts **(v)** vegetarian

*All prices include GST. A surcharge of 2% applies to all credit card transactions.*


**LUNCH**

Served from 10am to 3pm

# LUNCH

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<b>Chef's Soup of the Day</b>	10
Made using only the freshest ingredients, served with a bread roll	
<i>Gluten free option available</i>	
<b>Classic Quesadilla</b>	13.5
Your choice of filling, served with fresh green salad	
<ul style="list-style-type: none"><li>• BBQ beef &amp; coleslaw</li><li>• Grilled vegetables &amp; smoked cheddar</li><li>• Chicken, sautéed mushrooms, red pepper &amp; mozzarella</li></ul>	
<i>Gluten free option available</i>	
<b>Okareka Caesar Salad</b> 	16
Crisp lettuce, bacon, croutons, anchovies, garlic dressing, shaved parmesan & soft poached egg	
<i>Add chicken</i>	2
<i>Gluten free option available</i>	
<b>Toasted Rēwena Bread Sandwich</b>	18
Your choice of filling, served with salad & fries	
<ul style="list-style-type: none"><li>• Ham, cheese &amp; pineapple</li><li>• Steak &amp; Swiss cheese</li><li>• Bacon, lettuce, avocado &amp; tomato</li></ul>	
<i>Gluten free &amp; vegetarian options available</i>	
<b>Hash Cake Benedict</b>	21.5
Served with your selection of smoked salmon or grilled bacon with sautéed baby spinach, poached egg & hollandaise sauce on a parmesan hash cake	
<b>Gourmet Beef Burger</b> 	21.5
Prime New Zealand beef patty with streaky bacon, lettuce, cheese, tomato, avocado, beetroot relish & coleslaw, served with salad & fries	
<b>Char-grilled Herb Chicken Burger</b>	21.5
Tender chicken breast with streaky bacon, lettuce, cheese, tomato, avocado, beetroot relish & gherkins, served with salad & fries	
<b>Veggie Delight Burger (v)</b>	21.5
Grilled veggie patty with lettuce, cheese, tomato, avocado, beetroot relish & cucumber, served with salad & fries	
<b>Pale Ale Beer Battered Snapper</b>	24.5
Served with salad, fries & tartar sauce	

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# DESSERTS

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## Ice Cream


10

Choose from a selection of chocolate, strawberry or vanilla ice cream

## Warm Chocolate Brownie

12.5

With vanilla ice cream

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**DINNER**

Served from 5pm to 10pm

# ENTRÉES

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<b>Rēwena &amp; Cheesy Bread (v/h)</b>	9.5
Rēwena bread with garlic butter, topped with mild cheddar	
<i>Gluten free option available</i>	
<b>Chef's Soup of the Day</b>	10
Made using only the freshest ingredients, served with a bread roll	
<i>Gluten free option available</i>	
<b>Green Lip Mussel Salad (g/h)</b>	16.5
Kawakawa marinated in-house smoked mussels with micro salad	
<b>Garlic Prawns (g/h) 🌿</b>	16.5
Settles on turmeric infused spiced potato cake with warm mango, chilli & tomato salsa	
<b>Okareka Caesar Salad 🌿</b>	16.5
Crisp lettuce, bacon, croutons, anchovies, garlic dressing, shaved parmesan & soft poached egg	
<i>Add chicken</i>	2
<i>Gluten free option available</i>	
<b>Soft Shell Crab (h) 🌿</b>	17
Served on carrot, pepper, pickled ginger, radish, snow pea & spring onion salad, with chilli lime dressing	

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# MAINS

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<b>Gourmet Beef Burger</b> 🌿	21.5
Prime New Zealand beef patty with streaky bacon, lettuce, cheese, tomato, avocado, beetroot relish & coleslaw, served with salad & fries	
<i>Vegetarian option available</i>	
<b>Veggie Stack (v/h)</b> 🌿	21.5
Horopito rubbed chargrilled aubergine, portabella mushroom, peppers & courgette, with crumbled feta & cauliflower puree	
<b>Butter Chicken</b>	28
Served mild, medium or hot with fragrant basmati rice, poppadum, raita & Indian bread	
<i>Halal option available</i>	
<b>Catch of the Day</b>	29
Grilled fish with sautéed broccolini, mash potato, bercy sauce, topped with garlic scallops	
<i>Gluten free &amp; halal options available</i>	
<b>Roast of the Day</b>	29
Served with seasonal vegetables & chefs choice of potato & brandy pepper sauce	
<i>Gluten free option available</i>	
<b>Cajun Pork Tenderloin</b> 🌿	30
Apricot glazed & bacon wrapped pork tenderloin, with charred baby cos, picked granny smith apple, baby beets & shallot	
<i>Dairy free &amp; gluten free options available</i>	
<b>Chilli Soy Salmon (d/h)</b> 🌿	32
Served on wok fry vegetables & hokkien noodles	
<b>Braised Lamb Shank</b>	32
With root vegetables, mashed potato & Volcanic Hills Pinot Noir jus	
<i>Gluten free option available</i>	
<b>Kiwi As (h)</b> 🌿	35
Horopito rubbed 250g scotch fillet, with hand crafted chunky fries, sautéed mushrooms, sunny side egg & gravy	
<i>Gluten free option available</i>	
<b>Seafood Pot (h)</b>	35
Fish, green lip mussels, prawns, scallops & squid, poached in a seafood broth & served with char-grilled garlic sour dough ciabatta	
<i>Dairy free &amp; gluten free options available</i>	

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# SIDES

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<b>Chunky Fries (g/h)</b>	5
<b>Wedges (g/h)</b>	5
<b>Sautéed Maori Potatoes (Taewa) (g/h)</b>	5
<b>Steamed Vegetables (g/h)</b>	5
<b>Garden Salad (g/h)</b>	5

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# DESSERTS

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<b>Dulche De Leche Crepe (n)</b> Served with caramelized bananas, manuka honey roasted walnuts & vanilla ice cream	14
<b>Fresh Fruit Salad (g)</b> Served with vanilla ice cream & drizzled with honey ginger syrup	14
<b>Mamaku Blues (n)</b> Mamaku blueberry crème brûlée with peach & pistachio gâteau <i>Gluten free option available</i>	14
<b>Meringata</b> Meringue chunks between layers of vanilla cream, capped with fresh fruit <i>Gluten free option available</i>	14
<b>Saffron Poached Pear</b> Served on a crispy waffle with vanilla ice cream & trickled with berry compote <i>Gluten free option available</i>	15

# BAR SNACKS

Served from 3pm to 11pm

# BAR SNACKS

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<b>Wedges</b>	7
With cheese	
<i>Add bacon</i>	2
<i>Dairy free &amp; gluten free options available</i>	
<b>Chunky Fries</b>	8
Served with aioli	
<i>Dairy free &amp; gluten free options available</i>	
<b>Crab &amp; Corn Empanada</b>	10
Served with salsa & dip	
<b>Jalapeno Cheese Bites (v)</b>	10
Served with tomato & smoked chipotle relish	
<b>BBQ Buffalo Wings</b>	12.5
Battered chicken nibbles, tossed in BBQ sauce	
<b>Prawn Shaomai</b>	12.5
Prawn dumpling cups, served with ginger soy dipping sauce	
<b>Okareka Platter (for 2 people)</b>	30
Mixture of crab & corn empanadas, jalapeno cheese bites, BBQ Buffalo wings, prawn shaomai, served with chunky fries & aioli	

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# WHAT'S FOR DINNER?

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<b>Crispy Fish Fingers</b>	9
With garden fresh salad, shoestring fries & lemon mayo dip	
<b>Macaroni and Cheese</b>	9
<b>Mini Beef Burger</b>	9
With lettuce, cheese & tomato, served with shoestring fries	
<i>Gluten free option available</i>	
<b>Sweet Chilli Tenders</b>	9
With garden fresh salad & shoestring fries	

# CAN I PLEEEEEEASE HAVE DESSERT?

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<b>Mini Banana Split (g)</b>	6
With vanilla & chocolate ice-cream, topped with chocolate sauce	
<b>Rocky Road</b>	6
A chocolate & marshmallow kiwi classic, with cream & chocolate sauce	

# BUT I DON'T WANT WATER!

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<b>Traffic Light</b>	4
Orange juice, raspberry cordial & a dash of green colouring	
<b>Berry Blast</b>	5
Orange juice, lemonade & grenadine	
<b>Sudima Sunrise</b>	5
Raspberry, strawberry & lemonade	
<b>Juice / Soft Drink</b>	4

# I'M REEEEEALLY HUNGRY!

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<b>Choice of a main, dessert &amp; drink</b>	15
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**COCKTAILS**



# CLASSICS

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- Botanical Southside** 15  
London dry gin, lime juice, Monin cane sugar syrup, soda water, mint & coriander leaves
- Caipirinha** 15  
Cachaca, Monin sugar syrup, lime wedges
- Crossing Borders** 15  
Tequila reposado, lime juice, Monin agave syrup, mint leaves
- Hugo** 15  
Te Hana sparkling cuvee, Monin elderflower syrup, lime juice, mint leaves
- Kiwi Mule** 15  
Kiwifruit vodka, fresh kiwifruit, ginger beer
- Margarita** 15  
Tequila, orange liqueur, lime juice
- Tom Collins** 15  
London dry gin, lemon juice, Monin sugar syrup, soda water
- Whiskey Sour** 15  
Bourbon whisky, lemon juice, Monin sugar syrup, egg white

# DESSERT TWIST

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- Baileys Cinna- Spice** 15  
Baileys, Jameson whiskey, espresso, cream, cinnamon, cayenne pepper
- Snow Bunny** 15  
Vanilla vodka, Kahlúa, crème de cacao, nutmeg