

Starters and Entrées

GARLIC BREAD SMALL \$7.00 LARGE \$14.00

CIABATTA TOPPED WITH CHEESY GARLIC BUTTER OR CHEESY GARLIC BUTTER AND SWEET CHILLI.

FLAT BREAD **AVAILABLE GF** \$14.00

TOPPED WITH YOUR CHOICE OF SWEET CHILLI, BASIL PESTO AND CREAM CHEESE, OR GARLIC BUTTER. FINISHED WITH MOZZARELLA.

SEAFOOD CHOWDER **AVAILABLE GF** \$18.00

A THICK AND CREAMY CHOWDER WITH A RICH TOMATO BASE. SERVED WITH GARLIC CIABATTA.

SALT AND PEPPER CALAMARI \$16.00

SERVED WITH A LEMON AIOLI AND GARDEN SALAD.

CAMEMBERT \$16.00

LIGHTLY CRUMBED AND DEEP FRIED UNTIL GOLDEN. SERVED WITH A GARNISH SALAD AND RICH PLUM SAUCE.

PORK BELLY BITES **AVAILABLE DF** \$16.00

SLOW COOKED PORK BELLY PIECES GLAZED IN A STICKY BOURBON SAUCE WITH PINEAPPLE SALSA, TOPPED WITH CRACKLING.

SHRIMP COCKTAIL **GF** \$17.00

CLASSIC SHRIMP COCKTAIL SERVED WITH LETTUCE AND TOPPED WITH TANGY SEAFOOD SAUCE.

R.F.C REC FRIED CHICKEN \$14.00

BONELESS CHICKEN PIECES COATED IN OUR OWN SPECIAL SEASONING, SERVED WITH A GARNISH SALAD AND NAM JIM SAUCE.

CAULIFLOWER BITES \$12.00

BATTERED CAULIFLOWER FLORETS SERVED WITH BUTTERY SWEET CHILLI SAUCE AND A GARNISH SALAD.

WHITEBAIT **AVAILABLE GF, DF AND FREEFLOW** \$19.00

LOCAL WEST COAST WHITEBAIT PATTIES, USING OUR OWN SECRET RECIPE. SERVED WITH A GARNISH SALAD.

**SUBJECT TO AVAILABILITY*

SCALLOPS **GF** \$24.00

SEARED SCALLOPS SERVED ON ROASTED PUMPKIN AND GINGER PURÉE, SPRINKLED WITH A BACON AND NUT TRIO.

Light Meals

REC CHICKEN SALAD AVAILABLE GF	\$26.00
CRISPY CHICKEN STRIPS SERVED WITH CAMEMBERT, DICED BACON, SALAD MIX, AND CHERRY TOMATOES, FINISHED WITH A LIME DRESSING.	
GREEN LIPPED MUSSELS DF. AVAILABLE GF	\$26.00
COOKED IN A HOUSEMADE COCONUT AND GINGER BROTH, INFUSED WITH THAI GREEN SAUCE. SERVED WITH GARLIC CIABATTA.	
MANGOLIAN BEEF SALAD	\$26.00
MANGOLIAN BEEF STRIPS SERVED WITH CRISPY NOODLES, MUNG BEANS, CAPSICUM, RED ONION AND CASHEW NUTS, DRIZZLED WITH THAI DRESSING.	
WARM LAMB SALAD GF. AVAILABLE DF	\$26.00
CRISPY SALAD GREENS TOPPED WITH GRILLED LAMB, ROASTED PINE NUTS, SLICED RADISH, TOPPED WITH BALSAMIC REDUCTION AND FINISHED WITH FETA.	
ENCHILLADO FILO AVAILABLE GF AND VEGAN	\$27.00
FILO CASE SERVED WITH A CREAMY VEGETABLE MEDLEY WITH KIDNEY BEANS, MUSHROOMS AND SWEET CORN.	
CALAMARI SALAD DF	\$26.00
SALT AND PEPPER CALAMARI, SERVED WITH SALAD GREENS, CUCUMBER, RADISH, CHERRY TOMATOES AND SLICED ALMONDS. FINISHED WITH ZESTY PAPRIKA MAYO.	
PRAWN STACK GF AND DF	\$27.00
GRILLED PRAWNS SERVED AROUND A PAWPAW, PINEAPPLE AND AVOCADO STACK, DRIZZLED WITH LIME AND SWEET CHILLI SAUCE.	

Mains

ROAST OF THE DAY AVAILABLE GF AND DF	PRICED ACCORDINGLY
TRADITIONAL ROAST OF THE DAY. SERVED WITH OVEN BAKED AND STEAMED VEGETABLES, HOMEMADE GRAVY AND CHEESE SAUCE.	
PASTA OF THE DAY	PRICED ACCORDINGLY
ASK OUR WAIT STAFF FOR TODAY'S SELECTION.	
FISH OF THE DAY	PRICED ACCORDINGLY
DEPENDING ON THE LOCAL CATCH AND AVAILABILITY, CHECK WITH YOUR FRIENDLY WAIT STAFF FOR TODAY'S CREATION.	
BLUE COD AVAILABLE GF AND DF	\$37.00
CHATHAM ISLAND COD TEMPURA BATTERED OR PANFRIED. SERVED WITH SALAD AND FRIES.	

RIBEYE STEAK (AVAILABLE GF AND DF) **\$40.00**
GENEROUS 300GM RIBEYE GRILLED TO YOUR LIKING, SERVED WITH YOUR CHOICE OF CROSS CUT FRIES AND SALAD, OR VEGETABLES. ADD SAUCES TO YOUR STEAK - PEPPER, MUSHROOM, JACK DANIELS BBQ SAUCE OR GARLIC BUTTER.
ADD TWO FREE RANGE EGGS FOR AN EXTRA \$3.00.

SURF 'N' TURF (AVAILABLE GF AND DF) **\$49.00**
ADD PRAWNS AND SCALLOPS TO YOUR RIBEYE.

PORK BELLY (AVAILABLE GF AND DF) **\$38.00**
SLOW COOKED PORK BELLY TOPPED WITH INFUSED PINEAPPLE, SERVED WITH POTATO GRATIN, CHEF'S SELECTION OF VEGETABLES, AND FINISHED WITH SMOKEY BOURBON MAPLE SAUCE.

CAJUN CHICKEN (AVAILABLE GF AND VEGAN WITH TOFU) **\$30.00**
TRADITIONAL CREAMY CAJUN CHICKEN, SERVED WITH JASMINE RICE, MASHED POTATO OR CAULIFLOWER RICE, TOPPED WITH A PAPADUM.
AVAILABLE MILD, MEDIUM OR HOT.

CANTERBURY VENISON (GF AND DF) **\$40.00**
TENDER VENISON COOKED TO YOUR LIKING, SUGGESTED MEDIUM TO MEDIUM RARE. SERVED ON A KUMARA CAKE, WITH SEASONAL VEGETABLES, FINISHED WITH A FLAMED GIN AND BERRY SAUCE.

LAMB RACK **\$42.00**
MUSTARD AND HERB DUSTED, SERVED WITH ROSEMARY AND LEMON PEPPER GRILLED POTATOES, BABY CARROTS AND GREENS, FINISHED WITH GARLIC AND MINT JELLY JUS.

CREAMY SWEET CHILLI CHICKEN (GF) **\$33.00**
TENDER CHICKEN THIGH SERVED WITH SMASHED KUMARA, CHEF'S SELECTION OF VEGETABLES AND FINISHED WITH A CREAMY SWEET CHILLI SAUCE.

TOMAHAWK STEAK (AVAILABLE GF) **\$55.00**
A "HUGE" 600GM FLINTSTONE STEAK. THIS STEAK HAS A GENEROUS MARBLING THROUGHOUT AND ONE OF THE MOST DESIRABLE CUTS OF BEEF. SERVED ON THE RIB BONE GRILLED TO YOUR LIKING, WITH GRILLED POTATOES AND SEASONAL VEGETABLES. FINISHED WITH A RICH WHOLE MUSHROOM SAUCE.

WHITEBAIT (AVAILABLE GF, DF AND FREEFLOW) **\$39.00**
LOCAL WEST COAST WHITEBAIT PATTIES, USING OUR OWN SECRET RECIPE, SERVED WITH SALAD AND FRIES. **SUBJECT TO AVAILABILITY*

MOET CHAMPAGNE SCALLOPS (GF AND DF) **\$35.00**
PLUMP AND JUICY SCALLOPS SAUTÉED IN GARLIC BUTTER THEN FLAMBÉED IN CHAMPAGNE, POACHED IN COCONUT CREAM AND FRESH HERBS, SERVED WITH JASMINE RICE AND GARDEN SALAD. ALSO AVAILABLE WITH CAULIFLOWER RICE.

MARLBOROUGH KING SALMON **ONE \$35.00 TWO \$45.00**
(AVAILABLE GF AND DF)
GRILLED NEW ZEALAND KING SALMON SERVED ON PINEAPPLE RICE, STEAMED GREENS, AND TOPPED WITH MANGO AND AVOCADO SALSA.

Children's Menu

CHICKEN NUGGETS **\$12.00**
SERVED WITH FRIES.

FISH BITES **AVAILABLE GF AND DF** **\$12.00**
BATTERED OR PANFRIED. SERVED WITH FRIES.

MINI HOTDOGS **\$12.00**
SERVED WITH FRIES.

PASTA **\$12.00**
CHEESY STYLE NOVELTY PASTA SPRINKLED WITH CRISPY BACON.

ROAST OF THE DAY **AVAILABLE GF AND DF** **\$12.00**
SERVED WITH OVEN BAKED AND STEAMED VEGETABLES,
HOMEMADE GRAVY AND CHEESE SAUCE.

R.F.C FOR KIDS **\$12.00**
BONELESS CHICKEN PIECES COATED IN OUR OWN SPECIAL SEASONING,
SERVED WITH FRIES OR MASHED POTATO AND GRAVY.

MINI BURGER **\$12.00**
LOCALLY BAKED BUN WITH YOUR CHOICE OF CHICKEN AIOLI OR
BARBECUE BEEF WITH LETTUCE AND CHEESE. SERVED WITH FRIES.

ICE CREAM SUNDAE **AVAILABLE GF** **\$5.00**
VANILLA ICE CREAM WITH YOUR CHOICE OF CHOCOLATE, CARAMEL
OR STRAWBERRY.

**AVAILABLE FOR CHILDREN AGED 10 YEARS AND UNDER.
ASK OUR FRIENDLY STAFF FOR A FREE ACTIVITY PACK FOR YOUR CHILD.**

Desserts

- CHOCOLATE MINT BROWNIE** **GF** **\$16.00**
WARMED BROWNIE LAYERED WITH MINT INFUSED WHIP, TOPPED WITH CHOCOLATE SAUCE, SERVED WITH VANILLA ICE CREAM AND BISCUIT CRUMB.
- BISCOFF CHEESECAKE** **\$16.00**
CRUSHED BISCUIT BASE, CREAMY LOTUS FILLING, AND A HALO OF LOTUS CRUMBS. SERVED WITH VANILLA ICE CREAM AND FINISHED WITH A LOTUS BISCUIT AND DRIZZLED WITH CARAMEL SAUCE.
- SALTED CARAMEL CRÈME BRÛLÉE** **\$16.00**
CRÈME BRÛLÉE INFUSED WITH CARAMEL AND TOPPED WITH A CRUNCHY SUGAR SNAP. SERVED WITH VANILLA ICE CREAM.
- BANOFFEE PIE** **\$16.00**
DEVINE LAYERS OF CARAMEL, CREAM AND CRUSHED GINGER COOKIE. TOPPED WIITH FRESH BANANA AND SERVED WITH VANILLA ICE CREAM.
- VEGAN CHOCOLATE AND BERRY CHEESECAKE** **\$15.00**
GF, DF AND VEGAN
INDULGENT CHOCOLATE CAKE BASE LAYERED WITH CREAMY CHOCOLATE CHEESECAKE AND FINISHED WITH A BOYSENBERRY JELLY TOPPING. SERVED WITH VEGAN VANILLA ICE CREAM.
- ICE CREAM SUNDAE** **AVAILABLE GF** **\$13.00**
VANILLA ICE CREAM AND CREAM WITH YOUR FLAVOUR CHOICE OF CHOCOLATE, CARAMEL OR STRAWBERRY.
- CHEESEBOARD** **SMALL \$16.00 LARGE \$32.00**
NEW ZEALAND CHEESE PLATTER WITH BLUE CHEESE AND AGED HAVARTI, SPICED WALNUTS IN HONEY, PICKLED APRICOTS AND SWEDISH CRISP BREAD.

Liqueur Desserts

- LIQUEUR COFFEE** **\$12.50**
WITH IRISH WHISKY, KAHLUA, FRANGELICO OR BAILEYS, SERVED WITH A LIQUEUR CHOCOLATE.
- AFFOGATO** **\$15.00**
SHORT BLACK, VANILLA ICE CREAM AND YOUR CHOICE OF IRISH WHISKY, KAHLUA, FRANGELICO OR BAILEYS, SERVED WITH A LIQUEUR CHOCOLATE.

SEE OUR BEVERAGE LIST FOR COFFEE, DESSERT WINE AND PORT.