



Origin: (te reo) Māori

Definition: (verb) to be joyful, happy, elated

All Day & Room Service Menu
12:00 - 22:00pm | 7-days a week

SMALL PLATES

Kawakawa & Hiropito marinated olives GF, V, DF	\$8.00
Warm sourdough with local olive oil DF, V	\$8.50
Pork or vegetable gyoza with spicy ponzu sauce GF, V, DF	\$15.00
Karaage chicken with chilli powder and mayonnaise GF, DF	\$18.00
Tiger prawns with lemon & light soy sauce	\$22.00

LARGE PLATES

Cauliflower steak GF, V Served with golden raisins, carrot hummus & sweet potato	\$29.00
Teppanyaki Ora King salmon bowl GF, DF Served with sticky rice, fresh daikon, salad & condiments	\$34.00
Korean spiced BBQ chicken GF, DF Served with daikon, carrot & crispy shallots	\$34.00
Leelands sticky lamb shoulder Served with kumara, coriander, chilli & radish	\$36.00
Awhi Farms sirloin GF Served with watercress, mixed pepper sauce & fries	\$45.00

HAND CRAFTED 12" PIZZA

Clevedon mozzarella, tomato sauce & fresh basil V	\$22.50
Cured ham, tomato, capers & olives	\$24.00
Salami, artichoke & fresh chilli	\$24.00
Zucchini, olive, mushroom & truffle oil V	\$24.00

ADD ON

Steamed Japanese Rice GF, V, DF	\$5.00
Spicy fries with Kewpie mayo GF, V, DF	\$9.00
Wok fried greens, sesame & shallots GF, V	\$9.00
Crunchy green salad, ginger & rice wine dressing GF, DF	\$9.00

DESSERTS

Kapiti ice cream selections 1 scoop	\$6.00
Saffron poached pear Served with white chocolate crumble & Kapiti vanilla bean ice cream	\$16.00
Hot chocolate profiteroles Served with hot chocolate ganache & Kapiti salted caramel ice cream	\$16.00
Kapiti Cheese Plate Served with spiced fruit chutney, lavosh & honeycomb	\$33.00

*Please let us know if you have any dietaries or allergies, we will endeavour to cater to it to the best of our abilities

**Additional tray charge of \$4 applicable for every room service order