

## SMALL PLATES / ENTREE

<b>SALT &amp; PEPPER CALAMARI [G]</b>	\$ 25
house seasoning   buttermilk   saffron mayo   salad   lemon	
<i>mains size</i>	+ \$ 5
<b>TUNA CRUDO [G][D]</b>	\$ 28
white soy ponzu   edamame   fragrant herb oil   rice paper crisp   shichimi spice	
<b>CAESAR SALAD [GO][D][VO]</b>	\$ 28
cos wedge   crispy pancetta   poached egg   croutons   parmesan   chives   caesar dressing	
<i>add chicken</i>	\$ 9
<i>add salmon</i>	\$ 11
<b>CHICKEN KARAAGE [G]</b>	\$ 29
ginger sesame   mild creamy spicy sauce   wasabi pea   salad   sesame dressing	

## MAIN MEALS

<b>BEEF &amp; CHEESE BURGER</b>	\$ 24
'bread & butter' pickles   lettuce   tomato   aioli   tomato sauce	
<i>add fries</i>	\$ 6
<b>FISH BURGER</b>	\$ 24
'bread & butter' pickles   lettuce   tomato   tartare sauce	
<i>add fries</i>	\$ 6
<b>OPEN STEAK SANDWICH</b>	\$ 33
sirloin steak   smoked tomato & onion jam   onion rings   smoked cheese   lettuce   turkish pide	
<i>add fries</i>	\$ 6
<b>TODAY'S CATCH [GO][D]</b>	\$ 36
tempura fish   tartare   lemon   fries or green salad	
<i>ask waitstaff for today's fish</i>	
<i>add fries &amp; green salad</i>	\$ 4
<b>OVEN ROASTED MARKET FISH</b>	\$ 40
<i>ask waitstaff for today's fish &amp; side pairing</i>	
<b>CHICKEN FETTUCHINI</b>	\$ 32
chicken breast   bacon   parmesan cheese   basil pesto   chives   olive oil	
<b>VEGETARIAN PAPADELI [V]</b>	\$ 28
roasted vegetable medley   pecorino   sundry tomato pesto	
<b>SEAFOOD CHOWDER</b>	\$ 35
marinara mix   crispy pancetta   herb & prawn oil   lemon   toasted sour dough	
<b>THAI BEEF SALAD</b>	\$ 32
hokkien noodles   marinated rump steak   seasonal vegetables   crispy shallots	

## SHARING

<b>GARLIC BREAD [V]</b>	\$ 15
ciabatta loaf   garlic butter   cheese	
<b>CHICKEN NIBBLES [G]</b>	\$ 20
6 pieces   ranch sauce   house crumb   choice of sauce	
<i>sauce options: barbeque   buffalo   chicken salt</i>	
<b>LOCAL OYSTERS ½ DOZ [G][D]</b>	\$ 42
chardonnay mignonette   lemon	
<i>add oyster</i>	\$ 7
<b>MEDITERRANEAN PLATTER [GO][DO][VO]</b>	\$ 88
assorted smoked fish   salt & pepper calamari   cheese selection   pickles   carrot crudités   crackers   hummus   pesto	

## FROM THE WOODFIRE OVEN

<b>MARGHERITA PIZZA [D][V]</b>	\$ 30
basil   herb oil   mozzarella	
<b>FUNGI PIZZA [D][V]</b>	\$ 32
truffles duxcelle   parmesan fondue   gourmet mushroom mix   chives   mozzarella	
<b>PROSCIUTTO PIZZA [D][VO]</b>	\$ 34
parmesan   micro rocket   kalamata olive   mozzarella	

## ON THE SIDE

<b>FRIES [G][D][V]</b>	\$ 12
tomato sauce   aioli	
<i>add truffle fries with parmesan</i>	\$ 6
<b>WEDGES [DO][V]</b>	\$ 14
sour cream   sweet chilli   cheese	
<b>WOOD ROASTED BROCCOLINI [G][DO][V]</b>	\$ 18
parmesan dressing   confit garlic   parmesan cheese	
<b>GARDEN SALAD [G][D][V]</b>	\$ 18
preserved lemon & balsamic dressing   seasonal vegetables   spiced pepitas	
<i>add chicken</i>	\$ 9
<i>add salmon</i>	\$ 11

## SWEET FINISH

<b>TIRAMISU [V]</b>	\$ 18
kohu road vanilla bean ice cream	
<b>BREAD &amp; BUTTER PUDDING [V]</b>	\$ 18
french pastries   kohu road vanilla bean ice cream   vanilla custard	
<b>CHOCOLATE BROWNIE [G][V]</b>	\$ 15
chocolate sauce   kohu road vanilla bean ice cream	
<i>more dessert options available from our dessert menu</i>	

If you have allergies please notify your server

G = no gluten added | D = no dairy added | V = vegetarian  
O = option (remove items)



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