

PEAK LUNCH HOUSE

12.00pm - 2.30pm

MAINS

- MOROCCAN BEETROOT & CARROT** (gf on request) _____ 18
Ancient grains & seasonal green leaves served w/ hummus, tahini labneh & flatbreads
Add cured salmon +\$6 | Bostock chicken breast +\$8 | Seared Sirloin +\$6
- SOBA NOODLE SALAD** (df) _____ 18
Satay dressing w/ seasonal julienned vegetables, fresh herbs, toasted nuts & seeds
Add cured salmon +\$6 | Bostock chicken breast +\$8 | Seared Sirloin +\$6
- FREE RANGE FRIED CHICKEN** _____ 20
Crispy fried chicken served w/ slaw, warmed flatbread, Kaitaia Fire mayo, tomato & jalapeño salsa
- LEMON & THYME ORGANIC CHICKEN BREAST** (gf) _____ 28
Marinated Bostock Chicken w/ kumara puree, baby carrots served with red wine jus
- SEARED BEEF SIRLOIN** (gf) _____ 30
w/ broccoli purée, roast tomato, lyonnaise potatoes with a red wine jus. Served medium rare

BURGERS

- BEST BEEF BURGER** _____ 17
Handmade organic beef patty (160g), aged cheddar, bread & butter pickle, special sauce & tomato relish on a potato bun *Add bacon +\$3 • Gluten free +\$3*
- FRIED CHICKEN BURGER** _____ 17
Beer battered free range fried chicken, slaw, Kaitaia Fire mayo & tomato relish on a potato bun
Add bacon +\$3 • GF bun +\$3
- VEGGIE BURGER** _____ 17
Chickpea & sweet corn patty, aged cheddar, cos lettuce, pico de gallo & tomato relish w/ chipotle ketchup on a potato bun *Can be made vegan • Gluten free +\$3*

SMALL PLATES

- FRIES** (gf) _____ 8
Add garlic butter +\$1
- SIDE SALAD** _____ 8
- MAC N CHEESE** _____ 10
Creamy alfredo sauce topped w/ breadcrumbs
Add bacon +\$3
- CHARRED BROCCOLI** (vegan) _____ 12
w/ toasted almonds *Add bacon +\$3*
- TEMPURA CAULIFLOWER** _____ 12
Nashville seasoning w/ tzatziki dip

SWEET

- CHOCOLATE CAKE** _____ 10
w/ dark chocolate icing, whipped cream & berries
- BAKED CHEESECAKE** _____ 10
Served w/ berry compote
- CRÈME BRÛLÉE** (gf) _____ 14
w/ fresh whipped cream & berries
- AFFOGATO** _____ 14
Kapiti vanilla bean ice cream w/ your choice of liqueur & espresso