



222 Main Road, Tairua – Phone 07 864 7774

## A LA CARTE MENU – SERVED FROM 4PM

### ENTREES

<b>Roasted Kumara and Pumpkin Soup</b> with Croutons	<b>12.0</b>
<b>Bruschetta</b> - Lemon and Rosemary Marinated Feta, Vine Ripened Tomatoes and Basil on Toasted Turkish	<b>12.5</b>
<b>Seafood Chowder</b> with Croutons	<b>14.5</b>
<b>Chicken Carbonara</b> - Penne Pasta, Chicken Breast Strips, Bacon, Capsicum, Mushroom, Red Onion in a Wholegrain Mustard White Wine Cream Sauce	<b>15.5 / 23.0</b>
<b>Breads &amp; Dips</b> - Toasted Bread Selection with Hummus, Cathedral Cove Macadamia Nut Oil and Dukkah	<b>16.0</b>
<b>Moroccan Squid</b> - Lightly Seasoned with Moroccan Spice and Sesame Seeds, Golden Fried, served with Green Leaves and Lemon Dill Mayo	<b>16.0 / 24.0</b>
<b>Pacific Oysters Natural</b> - Half Dozen or Dozen	<b>16.0 / 32.0</b>
<b>Pacific Oysters Kilpatrick</b> - Half Dozen or Dozen	<b>17.5 / 35.0</b>
<b>The Pepe Tasting Board</b> - Selection of Toasted Breads served with Hummus, Cathedral Cove Macadamia Nut Oil, Dukkah, Lemon and Rosemary Marinated Feta, Olives, Sundried Tomatoes, Smoked Salmon, Moroccan Squid and Oysters	<b>40.0</b>

***Proud To Use Free Range And Local Produce Where Available***



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### MAINS

<b>The Pepe Vegetarian Trio</b> - Spiced Chickpea Stuffed Capsicum / Pumpkin Feta and Pinenut Stuffed Field Mushroom / Lemon and Herb Couscous with Basil Pesto and Green Leaves	<b>23.5</b>
<b>Free Range Portuguese Chargrilled Chicken</b> served with Fresh Corn and Coriander Salsa	<b>24.0</b>
<b>Parmesan Crusted Pork Cutlet</b> served on Kumara Mash with Apple and Fennel Salsa	<b>25.0</b>
<b>Braised Lamb Shanks</b> - Slow Cooked in Red Wine, Red Onions and Raisins, served with Creamy Garlic Herb Potato Mash	<b>26.0</b>
<b>Fresh Market Fish</b> - Pan Seared with White Wine, Chilli, Garlic and Shallots on a Thai Style Slaw with Fresh Coriander	<b>26.5</b>
<b>250g Beef Scotch Fillet</b> served on Wholegrain Mustard Potato Smash with Creamy Red Wine and Mushroom Sauce	<b>28.0</b>

### SIDES

Honey and Almond Tossed Baby Carrots	<b>5.0</b>
Maple Vinaigrette Green Leaf Salad	<b>5.0</b>
Basil Pesto and Pistachio Tossed Green Beans	<b>5.0</b>
Patatas Bravas	<b>5.0</b>
Garlic and Herb Bread	<b>5.0</b>
Toasted Bread Selection	<b>5.0</b>

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### DESSERTS

<b>Trio of Ice Cream</b> served with Berry Coulis	<b>13.5</b>
<b>Sticky Orange and Date Pudding</b> served with Caramel Sauce and Ice Cream	<b>14.5</b>
<b>Apple and Apricot Crumble</b> served with Ice Cream and Cream	<b>14.5</b>
<b>Rich Chocolate Tart</b> served with Berry Coulis and Cream	<b>15.0</b>
<b>Matatoki Organic Cheese Board</b> - Brie, Kallarney Blue, Cumin Seed Gouda served with Fruit Preserves and Crackers	<b>18.0</b>

### AFTER DINNER DRINKS

<b>Liqueur Coffee</b> - Fresh Brewed Coffee with your choice of Baileys Original Irish Cream, Kahlua, Galliano Vanilla or Amaretto and Cream	<b>12.0</b>
<b>Port</b> - your choice of Croft Fine Tawny or Croft 10 Year Aged	<b>10.0</b>
<b>Coffee</b> - Espresso Short, Espresso Long, Flat White, Cappuccino, Cafe Latte	<b>4.1 / 4.6</b>
<b>Tea</b> - English Breakfast, Earl Grey, Lemon & Ginger, Peppermint, Chamomile, Green	<b>4.0</b>