

BAR MENU

Charcuterie Platter (4 People As An Entree) CBGF 85.0

Potted Smoked Salmon, Pulled Beef, Grilled Chorizo, Cured Meats, Cheeses
Cornichons, Olive Tapenade, Pesto, Mixed Olives, Crostini's, Grilled Toast

Rowdy Platter (4 People As An Entree) 67.5

Buttermilk Chicken Tenders, Calamari, Cheerios, Onion Rings, RK Fries, Sauces

Garlic Flat Breads CBGF 15.0

Baked In Our Wood Fired Oven With Mozzarella & Confit Garlic

Mini Loaf Dips 17.0

Sage And Onion Loaf, Bacon Butter, Whipped Feta, Olive Tapenade

Boccocini Bruschetta 20.0

Grilled Ciabatta, Basil Pesto, Toasted Pinenuts, Confit Tomatoes,
Gremolata

Salt N Pepper Calamari GF,DF 22.0

Roasted Pepper Compote, Fried Chorizo, Salsa Verde

R.K. Chicken Tenders (5) GF 22.0

Buttermilk Fried Chicken Tenders, Korean BBQ Sauce

Tempura Prawns 22.0

Iceberg lettuce, Marie Rose Sauce

Polenta Fries GF, DF 15.0

Rosemary sea salt, aioli

R.K. Fries CBGF 14.0

Choice Of 2 Sauces (Tomato, Aioli, Gravy, Curry, BBQ)

Meat On Chips CBGF 22.0

Rowdy Kitchens Crunch Fries Covered In Pulled Pork Shoulder, Aioli, BBQ Sauce
Fried Onions

Kumara Wedges GF 19.0

Sour Cream, Sweet Chilli Sauce

Beer Batter Onion Rings 14.5

Beef Sliders (2) 15.0 (3) 22.5 (4) 30.0

American Cheddar, Pickles, Tomato, RK BBQ Sauce

Mexican Beef Tacos CBGF 28.5

3 Soft Tortillas, Pulled Beef, Iceberg, Guacamole, Black Bean Salsa

Chargrilled Asparagus Panzanella 30.0 CBGF

Cherry Tomatoes, Red Onion, Olives, Cucumber, Ciabatta Croutons, Poached Egg,
Hollandaise, Olive Oil

Chicken Burger CBGF 28.5

Buttermilk Fried Chicken Tenders, Artisan Bun, Bacon, Lettuce, Aioli, Fries

**V – Vegan GF – Gluten Free Ingredients DF – Dairy Free Ingredients
CBGF – Can Be Gluten Free Ingredients CBDF Can Be Dairy Free Ingredients**

PIZZA

30.0 each

AVAILABLE FROM 3PM TUESDAY TO FRIDAY & 11AM SATURDAY & SUNDAYS

All Served with a tomato base and mozzarella

Prestons Road

Fresh tomato, fresh mozzarella, basil swirl, shaved parmesan and mozzarella
Te Korari

Pulled Pork Shoulder, chorizo, bacon, caramelised onion & BBQ sauce.
Mills

Leg ham, charred pineapple, mozzarella and BBQ sauce.
Merino

Moroccan Spice braised Lamb, lamb sausage, red onion, feta, mint yoghurt
Marshlands

Forest mushrooms, caramelised onion, blue cheese, thyme, pear & rocket salad
Cameo

Cajun spiced chicken, tomato, bacon, red onion, cream cheese, BBQ sauce
Bottle Lake

Smoked salmon, spinach, cream cheese, capers, red onion
Alpine

Kalamata olives, capers, red onion, anchovies, mozzarella and parmesan
Rockport

Pepperoni, olives and mushrooms
Hoffman

Buttermilk fried chicken tenders, sweet chilli sauce, cream cheese, jalapeños
Pizza of the week - See our specials board

Gluten Free add 3.5 Half & Half Pizza add 3.5 Vegan cheese add 3.5
Changes to listed sides are possible for an additional charge of 2.5

DESSERTS

Spiced Crème Brulee CBGF 16.0

Shortbread Biscuit

Brown Sugar Pavlova GF 16.0

Blueberries, Brandy Cream, Citrus Syrup

White Choc & Raspberry Tiramisu 16.0

Mascarpone Trifle, Poached Raspberries, White Chocolate Ganache

Lemon Pie 16.0

Meringue Chards, Lemon And Thyme Curd, Pistachio Gelato

Chocolate Fudge Brownie GF 16.0

Tutti Frutti Ice Cream, White Chocolate Ganache

Rowdy Berry Sundae GF 16.0

Vanilla Ice Cream, Chocolate Crackle, Hokey Pokey, Fruit Compote,
Whipped Cream, Chocolate Sauce

Affogato GF 16.0

Vanilla bean ice cream, espresso shot, Drambuie (or liqueur of your choice)

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