

DINNER



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

ENTRÉE

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

Potted Smoked Salmon 22.0

Pickled Red Onion, Cucumber, Crostini's

R.K. Chicken Tenders (5) GF 22.0

Buttermilk Fried Chicken Tenders, Korean BBQ Sauce

Tempura Prawns 22.0

Iceberg lettuce, Marie Rose Sauce

Seafood Chowder 23.5

Traditional French Style Velouté Base With Prawns, Mussels, Scallop
And Market Fish, Served With Toasted Ciabatta

PLATTERS

Charcuterie Platter (4 People As An Entree) CBGF 85.0

Potted Smoked Salmon, Pulled Beef, Grilled Chorizo, Cured Meats, Cheese
Selection, 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

SALADS

Chargrilled Asparagus Panzanella CBGF 30.0

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

Lamb Shoulder Salad 30.0

Pearl Cous-Cous, Cucumber, Mint, Grilled Courgette, Mango, Feta, Harissa

Smoked Chicken & Avocado Salad GF 30.0

Smoked Bacon, Sweet Potato, Cashew Nuts, Pumpkin Seeds,
Roquette, Citrus Aioli

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BURGER AND SANDWICHES

Mexican Beef Tacos CBGF 28.5

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

Cheese Burger CBGF 28.5

Beef Patty, Artisan Bun, American Cheddar, Pickles, Bacon, Burger Sauce, Fries

Chicken Burger CBGF 28.5

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

MAINS

250g Ribeye GF 45.0

Crispy Bacon Potatoes, Slow Roasted Tomatoes, Chargrilled Zucchini
Your Choice Of Mushroom Sauce, Pepper Sauce, Bearnaise Or Garlic Butter

Akaroa Salmon 40.0

Roasted Kumara, Charred Broccoli, Baby Beetroot, Flaked Almonds, Creamed
Horseradish

Summer Vegetable Curry DF, GF, VEGAN 32.5

Light Aromatic Coconut Curry, Seasonal Vegetables, Fried Tofu, Steamed Rice

Soft Shell Crab 38.0

Saffron Risotto, Clams, Prawns, Italian Sausage, Bell Peppers, Mascarpone

Rowdy Fried Chicken 36.0

Buttermilk Fried Chicken Thighs, Warm Potato Salad, Asian Style Slaw,
Korean BBQ Sauce

Slow Roasted Merino Lamb Shoulder 40.0

Spanish Bravas Potatoes, Provencal Green Beans, Caper Vinaigrette

Smoked Chicken Pappardelle 36.0

Avocado, Pesto, Asparagus, Sundried Tomatoes, Pinenuts, Bacon Crumb

RK Fish And Chips 31.5

Beer Battered Market Fish, RK Fries, Served With Your Choice Of
English Mushy Peas, Lemon, Chip Shop Curry Sauce
Or

Tartare Sauce And Garden Salad

Market Seafood POA

See Your Server

Butchers Cut POA

See Your Server

SIDES

Garlic Green Beans, Bacon Butter GF	13.0	Bacon Fat Potatoes GF	10.0
Charred Asparagus With Parmesan GF	12.0	Onion Rings	14.5
Roasted Vegetables GF, DF	12.0	Polenta Fries GF, DF	15.0
RK Fries CBGF	Small 9.5 Large 14.0	Garden Salad GF	12.0

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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 GF

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

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