



# Lunch Menu

## Entrees

**GARLIC BREAD** \$14  
Toasted ciabatta with rich garlic-herb butter & parmesan

**KOREAN FRIED CHICKEN** <sup>DFO</sup> \$18  
Sweet & spicy yangnyeom kewpie mayo, fried shallots & furikake crunch

**KIMCHI CAULI POPCORN** <sup>GF DF VG</sup> \$18  
Pumpkin & sesame seed crumbed cauliflower with McClure's pickles, microcress & ranch dressing

**BEEF & MOZZARELLA CIGAR** \$18  
Local beef in a crispy spring roll served with habanero dynamite sauce

**MUSHROOM ARANCINI** <sup>GF</sup> \$16  
Mushroom, ricotta & white truffle oil arancini with roasted garlic aioli, pickled ginger & watercress

**PRAWN & GINGER DUMPLINGS** \$16  
Choice of steamed or fried, served with chilli chow, fried shallots & octo-vin sauce

**DUCK BRUSCHETTA** <sup>GFO</sup> \$21  
Toasted Volare's baguette with house-made duck prosciutto, truffled whipped feta, black cherry jam chardonnay poached pears & microcress

**ERIN'S SHARING PLATTER** <sup>GFO</sup> \$45  
Kahurangi blue & Kapiti double brie served with Volare bread, chorizo, duck prosciutto, olives, pate, pickles, apple-fig chutney, rice crackers, poached pear & black currant mulled wine emulsion

## Sides

Curly fries with tomato sauce & aioli \$11

Straight fries with tomato sauce & aioli <sup>GF</sup> \$10

House salad <sup>GF DF</sup> \$10

Garlic butter seasonal vegetables <sup>GF</sup> \$14

Steamed coconut rice <sup>GF DF</sup> \$5

Sourdough bread \$5

## Mains

**BRUNCH STACK** <sup>GFO</sup> \$28  
Soft poached egg served with rye sourdough bread, sauteed spinach, grilled bacon, white balsamic hollandaise & smoked beetroot emulsion

**BUDDHA BOWL** <sup>GF DFO</sup> \$32  
Tandoori marinated chicken breast with slaw, honey roasted kumara, edamame beans, candied pecan, radish, crispy noodles, soft-boiled egg, broccoli, mandarin, whipped feta, Growing Abundance seasonal pickles, nahm jim dressing & smoked beetroot emulsion

**BEER BATTERED FISH & CHIPS** <sup>GFO</sup> \$29  
Market fish in a crispy beer batter served with house salad, fries & tartare sauce  
Option: no salad for \$25

**STEAK YOUR WAY** <sup>GF</sup> \$31  
200g Silver Fern Farms beef rump with seasonal salad, fries & your choice of:  
~ Creamy mushroom gravy  
~ Kahurangi blue cheese sauce  
~ Beef jus  
Option: replace salad with two eggs, extra sauce \$3

**MALAYSIAN CURRY** <sup>GF DF</sup> \$32  
A choice of roasted chicken or pan-fried market fish in a fragrant green chilli, kaffir lime, coconut & lemon-grass broth, served with coconut rice & vegetables

**KAIMOANA CHOWDER** \$26  
Creamy seafood with prawns, Cloudy Bay clams, green lip mussels, smoked bacon, market fish, carrots, potatoes, leeks & crispy scallops, served with toasted garlic bread

**K-POP CHIC N BACON BURGER** <sup>GFO</sup> \$29  
Crispy chicken with sweet & spicy sauce, smoked espresso bacon jam, cheddar cheese, slaw, kimchi mayo, McClure's pickles in a toasted brioche bun served with fries & aioli  
Option: replace crispy chicken with beef patty

**PASTA OF THE DAY**  
See today's specials on the board

Lunch 11am-3pm 🍴 Dinner 5pm-9pm 🍴 Bar snacks & desserts all day

We can alter dishes to suit dietary requirements, just ask the team

**GF** gluten free **GFO** gluten free option **DF** dairy free **DFO** dairy free option  
**V** vegetarian **VO** vegetarian option **VG** vegan **VGO** vegan option



# Dinner Menu

## Entrees

### GARLIC BREAD \$14

Toasted ciabatta with rich garlic-herb butter & parmesan

### KOREAN FRIED CHICKEN <sup>DFO</sup> \$18

Sweet & spicy yangnyeom sauce, kimchi mayo, fried shallots & furikake crunch

### KIMCHI CAULI POPCORN <sup>GF DF VG</sup> \$18

Pumpkin & sesame seed crumbed cauliflower with McClure's pickles, microcress & ranch dressing

### BEEF & MOZZARELLA CIGAR \$18

Local beef in a crispy spring roll served with habanero dynamite sauce

### MUSHROOM ARANCINI <sup>GF</sup> \$16

Mushroom, ricotta & white truffle oil arancini with roasted garlic aioli, pickled ginger & watercress

### PRAWN & GINGER DUMPLINGS \$16

Choice of steamed or fried, served with chilli chow, fried shallots & octo-vin sauce

### DUCK BRUSCHETTA <sup>GFO</sup> \$21

Toasted Volare's baguette with house-made duck prosciutto, truffled whipped feta, black cherry jam chardonnay poached pears & microcress

### ERIN'S SHARING PLATTER <sup>GFO</sup> \$45

Kahurangi blue & Kapiti double brie served with Volare bread, chorizo, duck prosciutto, olives, pate, pickles, apple-fig chutney, rice crackers, poached pear & black currant mulled wine emulsion

## Sides

Curly fries with tomato sauce & aioli \$11

Straight fries with tomato sauce & aioli <sup>GF</sup> \$10

House salad <sup>GF DF</sup> \$10

Garlic butter seasonal vegetables <sup>GF</sup> \$14

Steamed coconut rice <sup>GF DF</sup> \$5

Sourdough bread \$5

## Mains

### LAMB & GUINNESS PIE \$33

12hr braised merino lamb barbacoa in Guinness stew & flaky pastry, with agria potato mash, smoked beetroot emulsion, whipped truffled feta & seasonal greens

### MOTHER PORKER <sup>GF</sup> \$38

Twice cooked pork belly served with kumara lentil dhal sauteed in tomato kasundi, pancetta, silverbeet, edamame beans, parsley-lemon gremolata, Tāwari honey yogurt & blackcurrant emulsion, almonds, pomegranate & jus

### SMOKED BEEF SHORT RIB <sup>GF</sup> \$42

Smoked & braised beef short-rib served with roasted pumpkin-paprika puree, fried chilli-orange breadcrumbs, mushroom arancini, seasonal greens, artichoke crisps & jus

### MALAYSIAN CURRY <sup>GF DF</sup> \$32

A choice of roasted chicken or pan-fried market fish in a fragrant green chilli, kaffir lime, coconut & lemongrass broth, served with coconut rice & Asian vegetables

### KAIMOANA CHOWDER \$26

Creamy seafood chowder with prawns, Cloudy Bay clams, green lip mussels, smoked bacon, market fish, carrots, potatoes, leeks & crispy scallops, served with toasted garlic bread. Available as an entrée for \$15

### STEAK YOUR WAY <sup>GF</sup> \$45

250g Silver Fern Farms beef scotch with mash, seasonal vegetables, roast pumpkin-paprika puree & your choice of:  
~ Creamy mushroom gravy  
~ Kahurangi blue cheese sauce  
~ Beef jus  
Options: add two eggs \$3, extra sauce \$3

### BEER BATTERED FISH & CHIPS \$29

Market fish in a crispy beer batter served with house salad, fries & tartare sauce  
Option: no salad for \$25

### K-POP CHIC N BACON BURGER \$29

Crispy chicken with sweet & spicy sauce, smoked espresso bacon jam, cheddar cheese, slaw, kimchi mayo, McClure's pickles in a toasted brioche bun served with fries & aioli  
Option: replace crispy chicken with beef patty

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# Vegetarian Menu

## Entrees

### GARLIC BREAD \$14

Toasted ciabatta with rich garlic-herb butter & parmesan

### KIMCHI CAULI POPCORN GF DF VG \$18

Pumpkin & sesame seed crumbed cauliflower with McClure's pickles, microcress & ranch dressing

### MUSHROOM ARANCINI GF \$16

Mushroom, ricotta & white truffle oil arancini, served with roasted garlic aioli, pickled ginger & watercress

### BEER BATTERED ONION RINGS \$14

Crispy beer battered onion rings served with dill ranch mayo

### VOLARE BREAD & DIPS GFO \$16

Volare sourdough with whipped feta, black cherry jam & za'atar

## Sides

Curly fries with tomato sauce & aioli \$11

Straight fries with tomato sauce & aioli GF \$10

House salad GF DF \$10

Garlic butter seasonal vegetables GF \$14

Steamed coconut rice GF DF \$5

Sourdough bread \$5

## Mains

### CREAMY MUSHROOMS ON TOAST GFO \$21

Toasted Volare sourdough & fried eggs served with creamy mushrooms, grilled mushrooms, za'atar, & shaved parmesan (only available during lunch)

### VEGE BUDDHA BOWL VGO \$29

Crispy cauliflower with spinach & mint slaw, bush honey roasted kumara, edamame beans, candied pecan, radish, crispy noodles, soft-boiled egg, broccoli, mandarin, whipped feta, pickled cauliflower, nahm jim dressing & smoked beetroot emulsion

### MALAYSIAN VEGETABLE CURRY \$31

Seasonal vegetables in a fragrant green chilli, kaffir lime, coconut & lemongrass broth, served with coconut rice, edamame beans, bamboo shoots, bok choy, fried shallots, fresh fragrant mung bean watercress slaw & grilled lemon

### PLANT BASED BURGER GFO DFO VGO \$29

BBQ pulled jackfruit with onions rings, cheddar cheese, cabbage buttermilk ranch slaw, yangnyeom kewpie mayo & McClure's pickles in a toasted brioche bun, served with fries & aioli

## Pasta

### ROAST BUTTERNUT GNOCCHI \$32

Fresh house-made roasted kimchi butternut pumpkin gnocchi in a garlic-chilli cream sauce with broccoli, pickled Jerusalem artichoke, crispy cauliflower, togarashi almonds, feta, rocket & lemon

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# Desserts

<b>CHEF'S PLAY OFFS</b> <sup>GFO</sup>	<b>\$18</b>
Chef's special dessert using seasonal fruit & Kōwhai Creamery gelato	
<b>THE SWEET ESCAPE</b> <sup>GF</sup>	<b>\$18</b>
Belgian dark chocolate lava cake with pistachio, cranberry & white chocolate chip biscotti, Kōwhai Creamery salted caramel gelato & chocolate soil	
<b>ICE-CREAM SUNDAE</b> <sup>GF</sup>	<b>\$16</b>
Vanilla ice-cream served with whipped cream, chocolate fish & your choice of:	
~ Hershey chocolate drizzle & crushed Oreo cookies	
~ Caramel sauce & hokey pokey crunch	
~ Raspberry sauce & freeze-dried strawberries	
<b>AFFOGATO</b> <sup>GF</sup>	<b>\$18</b>
Fresh espresso poured over Kōwhai Creamery vanilla bean gelato served with a triple chocolate brownie & liqueur of your choice	
<b>KIDS CHURROS</b>	<b>\$10</b>
Dusted with cinnamon sugar, served with your choice of chocolate or caramel sauce	
<b>KIDS SUNDAE</b> <sup>GF</sup>	<b>\$8</b>
Scoop of vanilla ice-cream with whipped cream & chocolate fish, served with your choice of chocolate, caramel, or raspberry sauce	
<b>KIDS BROWNIE</b> <sup>GF</sup>	<b>\$10</b>
Served with Kōwhai Creamery salted caramel gelato & chocolate fish	

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# Bar Snacks

**GARLIC BREAD** \$14

Toasted ciabatta with rich garlic-herb butter & parmesan

**PRAWN DUMPLINGS** \$16

Choice of steamed or fried, with chilli chow, fried shallots & octo-vin sauce

**MUSHROOM ARANCINI** <sup>GF</sup> \$16

Mushroom, ricotta & white truffle oil arancini, served with roasted garlic aioli, pickled ginger & watercress

**BEEF & MOZZARELLA CIGAR** \$18

Local beef in a crispy spring roll served with habanero dynamite sauce

**SALT & PEPPER SQUID** \$16

Served with lemon tartare & fragrant mung bean-watercress herb slaw in nahm jim dressing

**CAULI POPCORN** <sup>GF DFO</sup> \$18

Pumpkin & sesame seed crumbed cauliflower with McClure's Pickles, microcress & buttermilk ranch dressing

**ONION RINGS** \$14

Crispy beer battered onion rings served with dill ranch mayo

**STICKY PORK BITES** \$18

In sweet & spicy yangnyeom sauce topped with fried shallots, seaweed-sesame seasoning & rice paper crisps

**KOREAN FRIED CHICKEN** \$18

Sweet & spicy yangnyeom kewpie mayo, fried shallots & furikake crunch

**LIVER PATE & BREAD** <sup>GFO</sup> \$16

Volare sourdough with chicken liver pate, black currant emulsion & za'atar

**DUCK BRUSCHETTA** <sup>GFO</sup> \$21

Toasted Volare baguette with house-made duck prosciutto, truffled whipped feta, black cherry jam, chardonnay poached pears & microcress

**ERIN'S SHARING PLATTER** <sup>GFO</sup> \$45

Kahurangi blue & Kapiti double brie served with Volare bread, chorizo, duck prosciutto, olives, pate, pickles, apple-fig chutney, rice crackers, poached pear & black currant mulled wine emulsion

**CURLY FRIES** \$11

**STRAIGHT FRIES** <sup>GF</sup> \$10

**HOUSE SALAD** <sup>GF DF</sup> \$10

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# Kids Menu

<b>SAUSAGES &amp; MASH</b>	<b>\$16</b>
Local butcher beef sausage served with house-made potato mash, baby carrots & gravy	
<b>CREAMY BACON CARBONARA</b>	<b>\$16</b>
Creamy bacon & linguini pasta served with shaved parmesan	
<b>PANKO CRUMBED MARKET FISH &amp; CHIPS</b>	<b>\$14</b>
Panko crumb market fish served with curly fries & tomato sauce	
<b>FRIED CHICKEN &amp; CURLY FRIES</b>	<b>\$14</b>
Crispy fried chicken pieces served with curly fries & tomato sauce	
<b>CHEESEBURGER &amp; CURLY FRIES</b> <sup>GFO</sup>	<b>\$14</b>
180g beef patty with cheddar cheese in toasted sesame brioche bun served with curly fries & tomato sauce	
<b>CHICKEN STIR-FRY</b> <sup>GF DF</sup>	<b>\$16</b>
Sauteed chicken fillets with seasonal vegetables in teriyaki glaze, served with coconut rice & fried shallots	

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