

Entrées / Sharing Plates

Marinated Olives <i>GF/DF/NF/VO</i>	6
Garlic mini loaf <i>V/NF</i>	9.50
Breads & spreads Lightly toasted w. balsamic vinegar, basil pesto, salmon & cream cheese <i>GFO/VO</i>	8
Crumbed camembert w. Crispy prosciutto, spiced plum sauce <i>GFO/NF/VO</i>	12
Crispy breaded garlic mushrooms w. aioli <i>GFO/NF/DFO</i>	12
Arancini Risotto ball filled with sundried tomato, feta, garlic and thyme, w. basil pesto & parmesan crisps <i>GFO/V</i>	12
Calamari strips In a herbed crumb served with lemon aioli <i>GFO</i>	14
Long fingered ribs w. our own spiced dry rub and BBQ glaze <i>GF/NF/DF</i>	15
Chilli & garlic prawns w. a crispy Thai noodle salad <i>GFO/NF</i>	16
Pan seared scallops w. Chorizo crumb and salsa verde <i>GF/NF/DF</i>	12
Quesadilla (Crispy Tortillas) <i>VO/NF</i>	12
Filled with Mexican beans, tomato, spring onion, cheese and topped with sour cream and sweet corn salsa Add chilli beef or Cajun chicken...	4
Seafood Chowder Creamy chowder w. a variety of seafood served w. toasted ciabatta & garlic butter <i>NF</i>	15
Mussels NZ Green lip mussels in a tomato & harissa sauce w. toasted rye bread <i>GFO/NF/DF</i>	12
Tasting Plate A taste of some of the above favourites: Camembert, Arancini, breaded mushroom & calamari <i>GFO</i>	14

Platters

The Ploughman's Platter <i>GFO/NF/VO</i>	18
Cheeses, cornichons, cocktail onions, marinated olives, Ploughman's chutney, basil pesto and crackers Add cured meats...	6
The Quartz Platter <i>GFO</i>	45
A taste of some of our most popular dishes. Perhaps a meal for 2, or entree for 3 - 4? Crumbed camembert, Arancini risotto balls, Calamari and Pork belly bites with apple sauce	

Please inform our friendly staff of any dietary requirements.

O = Option available. V = Vegetarian. G = Gluten. D = Dairy. N = Nut.

We have a gluten free fryer but advise that all food is prepared in the same space as food prepared with gluten and nuts.

Favourites

Chicken Sandwich <small>GFO</small>	22
Honey mustard chicken breast, lightly toasted ciabatta bread, lettuce, tomato, aioli, plum sauce, camembert, fries and onion rings	
Lamb Burger	22
Moroccan lamb pattie, mozzarella cheese, tomato & harissa sauce, mint yoghurt, lettuce & kumara crisps w. fries & onion rings	
Beef & Bacon Burger	20
Beef pattie, bacon, cheese, lettuce, tomato, beetroot, gherkin, BBQ sauce, aioli in toasted bun w. fries & onion rings	
Beef Schnitzel	22
Served with fries & salad & mushroom sauce	
Chicken Schnitzel <small>GFO</small>	22
Served with fries & salad & Plum sauce	
Ribs & Fries <small>GF</small>	26
Long fingered sticky pork ribs in our special Quartz dry rub and marinade served with fries	
Roast of the Day <small>GF</small>	18
Served with seasonal root vegetables & sautéed greens	
Fish & Chips <small>GFO</small>	22
Fish of the day, served with fries & salad, and house made tartare sauce	
Pasta <small>GFO / VO / NF</small>	20
Creamy chicken & bacon & mushroom fettuccine	
Vegetarian Filo Parcels <small>V</small>	19
Filled with roast pumpkin, spinach, feta & basil pesto served w. garden salad	

Salads

Classic Caesar salad <small>GFO / VO / NF</small>	18
w. Crispy belly bacon, garlic croutons, house made dressing, poached egg, shaved parmesan. Anchovies optional.	
Add grilled chicken breast...	5
Chefs special salad <small>GF / VO</small>	18
Roasted veggie medley with mesclun, cherry tomatoes, spring onion, feta in a honey mustard dressing	
Thai salad <small>GF / VO</small>	18
Salad greens, snow pea shoots, spring onion, capsicum, carrot, crispy noodles w. sweet chilli dressing	
Add beef...	6
Add prawns...	6

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Available from 5pm

Other Mains

- Free Range Chicken Skewers** NF 28
Free range chicken thighs marinated and served on skewers w. pearl couscous, cherry tomatoes, red onion, mesclun, tzatziki, & lemon wedges
- Pork Belly** GF/NF 28
Crispy skin pork belly w. braised red cabbage, glazed carrots, parsnip puree & cider jus
- Lamb Rack** NF 32
250g lamb rack w. mild English mustard & parmesan herb crust, served on garlic smashed potatoes w. green beans, tomato & a rosemary red wine jus
- Fish of the day**
Ask your friendly server for today's delicious option

Steaks

All Steaks served with your choice of:
Salad & fries / roast vegetable medley / creamy mash & mixed greens

300g Sirloin	36
250g Rib eye	38
200g Eye Fillet	38
Reef & beef sauce	7

Choose your steak sauce: GF/NF
Creamy mushroom / garlic and herb butter / hollandaise / red wine jus / blue cheese / green peppercorn

Extra Sides

Sautéed mixed greens	5	Roasted root vegetables	5
Onion rings	5	Basket of fries	4
Grilled field mushrooms	6	Creamy mash	5
Garden salad	5	2 eggs	4
Gravy <small>GF/NF</small>	2	Aïoli	2

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AFTERS

Desserts

Dessert Platter for two <small>GFO</small>	20
Chocolate truffles, mango mousse, cheesecake and Kapiti hokey pokey ice cream with chocolate sauce	
Kapiti ice cream trio <small>GFO/NFO</small>	13
One scoop each of Kapiti Ice Cream favourites - Triple chocolate, hokey pokey, and strawberries & cream Served with crispy waffle and your choice of sauce: Caramel / chocolate / berry / passion fruit	
Ice Cream Sundae <small>GF</small>	10.5
Served with cream and your choice of sauce - Caramel / chocolate / berry / passion fruit	
Sorbet trio <small>GF/DF/NF</small>	9
A scoop each of refreshing raspberry, mango & lemon sorbet	
Cheesecake	13
Flavour of the day served with ice cream	
Chocolate brownie <small>GF</small>	13
w. Hot chocolate sauce and Kapiti hokey pokey ice cream	

Cheese

The Ploughman's Platter <small>GFO/NF/VO</small>	18
Cheeses, cornichons, cocktail onions, marinated olives, Ploughman's chutney, basil pesto and crackers	

Coffee

Flat white / Cappuccino	4
Latte	4.5
Mocha	5
Long Black / Espresso	3.5
Coffee shot -	.5
Vanilla / Chai / Spiced Chai / Caramel	
Tea	
English breakfast / Earl Grey /	
Green w. jasmine / Peppermint / Herbals	
Cup	3
Pot	5

Liqueurs

A shot with your coffee of choice	12
Baileys / Cointreau / Kahlua / Whiskey	
Affogato - Ice cream & espresso shot	8
Add a shot of liqueur, your choice	
	13

Port

Croft Tawny	9
Taylors 10 year	12

Iced drinks

Iced chocolate	7	Iced coffee	8
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