

That 70's Dinner Party!

mains/festival dish \$25
entree + main \$35
add dessert \$11

Entrees

SWEDISH 'MEATBALLS'

beluga lentil & beetroot 'meatballs',
creamy garlic gravy, walnut herb gremolata
(vegan, gluten-free)

-OR-

SUISSE CHEESE FONDUE

kapiti gruyère fondue with fresh pineapple,
toasted zaida's white bread
(vegetarian, gluten-free on request)

Cocktail

'IF YOU'RE NOT INTO YOGA'

wild fern coconut rum blended with coconut ice cream,
fresh pineapple, coconut cream, toasted coconut \$12
(vegan, gf)

or with, kapiti gruyère suisse cheese fondue,
fresh pineapple, toasted Zaida's white bread \$23
(gf on request)

MOCKTAIL

\$9 or \$20 with fondue



Mains

FESTIVAL DISH

smoked parkvale & wild mushroom
stroganoff with pappardelle, herbs,
truffle oil, cashew nut parmesan
(vegan)

-OR-

PORK KIEV

gluten-free crumbed pork stuffed
with kapiti havarti & smoked ham,
braised red cabbage, caramelised apple,
crispy sage, cider gravy
(gluten-free)

Wine

mt hector pinot gris
wairarapa 2017 \$9 glass

the edge pinot noir
martinborough 2016 \$11 glass

Beer



mango milkshake nitro ipa 5.4%
abv (approx) super hazy,
low bitterness ipa, mango and
a massive hit of tropical fruit hop
flavour, served in a nitro can \$10
or with a burger or main dish \$9

Non-alcoholics

hardieboys,
original ginger beer,
dry ginger beer or lime \$6

Burger

Two custom blended beef patties,
kapiti three cheese fondue,
iceberg lettuce, tomato,
bacon jam, yellow mustard,
pickles and onion rings,
on a zaida's milk bun,
with cheese-fondue curly fries and
smoky thousand island mayo \$24
(gf on request)

or with garage project's
mango milkshake nitro ipa \$33



Desserts

BLACK FOREST FONDUE

whittaker's dark chocolate
& zumwohl kirsch liqueur fondue,
morello cherry & almond brownie,
vegan marshmallow
(vegan & gluten-free)

-OR-

BANNOFFEE GÂTEAUX

banana sponge, toffee mousse,
whittaker's white chocolate ganache,
bruléed bananas, salted peanuts,
dark chocolate shavings,
toffee sauce, organic cream
(vegetarian)