



YOGI'S

BAR

EATERY

MENU

NIBBLES & LIGHT MEALS

GARLIC BREAD

Mini French loaf toasted with garlic butter (V)
\$8

MOZZARELLA BITES

Fried buffalo mozzarella served with pizza sauce
(GFA)(V)
\$12

PRAWNS

Crispy panko crumbed prawn cutlets served with a
side salad & sweet chilli sauce
\$14.50

SALT & PEPPER SQUID

Lightly battered & served with a side of hand cut
chips, tartare, tomato sauce & side salad
\$17.50

BEER BATTERED CHIPS

Served with homemade aioli (V)
\$12

KUMARA CHIPS

Made in-house, skin on & served with a choice of
sweet chilli sauce or homemade aioli (V)(GFA)
\$13

POTATO CHIPS

Agria potato, made in-house, skin on & served with
tomato sauce (V)(GFA)
\$10

STEAKS

Served with hand cut potato chips, side salad &
tomato sauce (GFA)

250g SIRLOIN 55 day aged.....\$32

350g SCOTCH 55 day aged.....\$36

SAUCES \$3

peppercorn, mushroom, garlic butter, red wine jus

MAINS

SEAFOOD CHOWDER

Creamy chowder with tarakihi, Mahy Farms free
range bacon, mussels, scallops, squid & prawns
served with choice of garlic or plain ciabatta (GFA)
\$18

MOROCCAN SALAD

Roasted kumara, orange & chickpeas nestled in a
leafy salad served with crispy herb croutons &
homemade mint dressing with a choice of Hawke's
Bay lamb or Mahy Farms chicken (GFA)
\$21

FISH & CHIPS

Fresh fish of the day, lightly battered & served with
hand cut chips, side salad,
tartare & tomato sauce (GFA)
\$19.50

NACHOS

Corn chips loaded with spicy, shredded prime beef,
kidney beans, corn, cheese, coriander-lime sour
cream & fresh salsa (GFA)
\$18.50

BANGERS & MASH

Local pork sausages served with creamy mash,
garden peas & rosemary jus (GFA)
\$22

LAMB SHANK

Free farmed, Hawke's Bay lamb braised in red wine
& rosemary served with creamy mash & seasonal
vegetable (GFA)
\$36

BOURBON RIBS

St. Louis, USA pork ribs slow cooked in succulent
bourbon glazed sauce served with hand cut chips &
creamy coleslaw (GFA)

HALF RACK.....\$30

FULL RACK..... \$52

V- Vegetarian

GFA – Gluten free available

Please tell any one of the team if you have an allergy or intolerance to certain foods.

PIZZAS

PULLED PORK

Pulled pork, bacon, red onion, Yogi's BBQ sauce & cheese (GFA)
\$18

VEGETARIAN

Mushroom, sliced red onion, basil pesto & buffalo mozzarella (GFA) (V)
\$18

CHICKEN

Seared chicken breast, choice of homemade basil pesto or cranberry sauce, sliced red onion & buffalo mozzarella (GFA)
\$18

MARGHERITA

Tomato, homemade basil pesto & buffalo mozzarella (GFA) (V)
\$18

CHEESY GARLIC

Crushed garlic & mozzarella cheese (GFA) (V)
\$11

BURGERS

Served with sliced cheddar, red onion, tomato, dill pickles, lettuce, beetroot relish & homemade aioli on a brioche bun & side of hand cut chips

BEEF

150g Black Origin Wagyu mince (GFA)

CHICKEN

150g Mahy Farms free range mince (GFA)

VEGGIE

130g veggie patty (GFA) (V)
\$22

KID FRIENDLY

PIZZA

Mozzarella cheese and pizza sauce (GFA) (V)
\$11
Add Bacon \$2

FISH & CHIPS

Lightly battered fresh fish of the day served with hand cut chips and tomato sauce (GFA)
\$10

SIDES & EXTRAS

HANDCUT POTATO CHIPS

(GFA) (V)
\$5

BEER BATTERED CHIPS

(V)
\$6

KUMARA CHIPS

(GFA) (V)
\$7

SWAP BEER BATTERED/KUMARA

\$2

GARDEN SALAD

(GFA) (V)
\$5

CREAMY MASH

(GFA) (V)
\$5

SAUCE

\$0.50

GLUTEN FREE

\$2.00

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DESSERTS

SCOOP OF KAPITI ICE CREAM

Vanilla Bean (GFA)(V)
Triple Chocolate (GFA)(V)
White Chocolate & Raspberry (GFA)(V)
\$5

CHOCOLATE BROWNIE

Served with a scoop of Kapiti vanilla bean ice cream
(GFA)(V)
\$9

DECONSTRUCTED PAVLOVA

Served with seasonal fruit, passionfruit pulp &
whipped cream (GFA)
\$11

PIE À LA MODE

Kitchen Door pie of the day, served with Kapiti
vanilla bean ice cream (V)
\$14

NON-ALCOHOLIC

Soft Drinks.....\$4
Juice.....\$4.5
Laughing Bones Kombucha.....\$6.5
Red Bull.....\$6
Phoenix Organic Juice.....\$5

COFFEE

Flat White.....\$5/\$5.5
Latte.....\$5/\$5.5
Cappuccino.....\$5/\$5.5
Mocha.....\$5/\$5.5
Hot Chocolate.....\$5/\$5.5
Short Black.....\$4
Long Black.....\$5
Americano.....\$5
Kids Hot Chocolate.....\$4
Kids Fluffy.....\$3.50
Irish Coffee.....\$12
Baileys Hot Chocolate.....\$12



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WINE

CHARDONNAY

The Grayling.....	\$8/\$35
Mud House.....	\$9/\$40
Tohu.....	\$10/\$45

PINOT GRIS

The Grayling.....	\$8/\$35
Mud House.....	\$9/\$40
Tohu.....	\$10/\$45

SAUVIGNON BLANC

The Grayling.....	\$8/\$35
Mud House.....	\$9/\$40
Tohu.....	\$10/\$45

MERLOT

Timara	\$8/\$35
Mud House.....	\$9/\$40
Tohu.....	\$10/\$45

PINOT NOIR

The Grayling.....	\$8/\$35
Mud House.....	\$11/\$50
Tohu.....	\$13/\$55

SHIRAZ

Timara.....	\$8/\$35
Graham Norton.....	\$10/\$45

ROSE

Mud House.....	\$9/\$40
Graham Norton.....	\$10/\$45
Tohu.....	\$11/\$50

BUBBLES

Lindauer Range	\$10/\$35
Te Hana.....	\$45
Ruffino Prosecco.....	\$10/\$60
Veuve Clicquot Brut Champagne.....	\$120

LIGHT WINE

In-House Selection.....	\$6.5/\$25
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BEER

TAP BEER – LAUGHING BONES

Selection of seasonal beers (500ml)



BOTTLED BEER

Heineken 0%.....	\$6.5
Export Citrus 2%.....	\$6.5
Lion Red.....	\$7
Speights.....	\$7
Speights Summit.....	\$7
Heineken.....	\$8
Corona.....	\$8
Stella Artois.....	\$8
Peroni.....	\$8
Guinness.....	\$11
Kilkenny.....	\$11

SPIRITS

HOUSE 30ml.....	\$8
Baileys, Coruba, Kahlua, Midori, Absolut, Gordon's, Bacardi, Jim Beam, Canadian Club, Malibu.	
PREMIUM 30ml.....	\$9
Bombay Sapphire, Appleton Estate, Mount Gay, Jameson, Frangelico, 42 Below, Jack Daniel's, Tequila, Jägermeister	
Galliano: White, Black, Vanilla.....	\$10
Glenfiddich.....	\$10
Brandy KWV.....	\$10
Red Bull Mixer.....	\$10.5

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