



YOGI'S

BAR

EATERY

MENU

NIBBLES & LIGHT MEALS

GARLIC BREAD

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

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
\$18.50

BEER BATTERED CHIPS

Served with homemade aioli (V)
\$12

KUMARA CHIPS

Hand cut chips served with a choice of sweet chilli sauce or homemade aioli (V)(GFA)
\$13

POTATO CHIPS

Hand cut chips served with tomato sauce (V)(GFA)
\$10

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 free range mince (GFA)

VEGGIE

130g veggie patty (GFA) (V)

\$25

PIZZAS

PULLED PORK

Pulled pork, bacon, red onion, Yogi's BBQ sauce & mozzarella cheese (GFA)
\$19

VEGETARIAN

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

CHICKEN

Seared chicken breast, choice of homemade basil pesto or cranberry sauce, red onion & buffalo mozzarella (GFA)
\$19

MARGHERITA

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

SAUSAGE

Local pork sausage, red onion, basil pesto, chili flakes & buffalo mozzarella (GFA)
\$19

CHEESY GARLIC

Crushed garlic & mozzarella cheese (GFA) (V)
\$12

MAINS

SEAFOOD CHOWDER

Creamy chowder with tarakihi, free range bacon, mussels, scallops, squid & prawns served with choice of garlic or plain ciabatta (GFA)
\$21

MOROCCAN SALAD

Roasted kumara, orange & chickpeas nestled in a leafy salad served with crispy herb croutons & homemade mint dressing with a choice of Moroccan spiced lamb or chicken (GFA)
\$21

V- Vegetarian

GFA – Gluten free available

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

FISH & CHIPS

Fresh fish of the day, lightly battered & served with hand cut chips, side salad, tartare & tomato sauce (GFA)
\$22

NACHOS

Corn chips loaded with spicy, shredded prime beef, kidney beans, corn, cheese, coriander-lime sour cream & fresh salsa (GFA)
\$20

LAMB SHANK

Hawke's Bay lamb braised in red wine, tomato & rosemary served with creamy mash & seasonal vegetable (GFA)
\$38

BANGERS & MASH

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

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

SCOTCH STEAK

Handpicked 55-day aged, 300g scotch fillet served with hand cut potato chips, side salad & tomato sauce (GFA)
\$36

Add Sauce \$3

peppercorn, mushroom, garlic butter, rosemary jus

KID FRIENDLY

PIZZA

Mozzarella cheese and pizza sauce (GFA) (V)
\$12
Add Bacon \$2

FISH & CHIPS

Lightly battered fresh fish of the day served with hand cut chips and tomato sauce (GFA)
\$12

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)
- \$6

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)
- \$12

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

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

PINOT NOIR

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

SHIRAZ

McGuigan.....	\$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
Graham Norton Prosecco.....	\$10/\$60
Veuve Clicquot Brut Champagne.....	\$120

LIGHT WINE

In-House Selection.....	\$7/\$25
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BEER

TAP BEER – LAUGHING BONES

Selection of seasonal beers (500ml)



BOTTLED BEER

Heineken 0%.....	\$7
Export Citrus 2%.....	\$7
Lion Red.....	\$7
Speights.....	\$7
Speights Summit.....	\$8
Heineken.....	\$9
Corona.....	\$9
Stella Artois.....	\$9
Peroni.....	\$9
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.....	\$11

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