

SMALL PLATES

Halloumi Fries V \$17

Crumbed halloumi strips with sundried tomato and olive chutney and garlic lemon laban

Crispy Chicken GF DF \$16

Japanese inspired fried chicken with Kewpie mayo, nori salt and fresh lemon

Mushroom Gyoza V DF \$17

Shiitake and oyster mushroom filled pot sticker dumplings with chilli crisp and soy sauce

Hawke's Bay Lamb Kofta \$18

Moroccan spiced lamb meatballs on harissa sauce with garlic lemon laban and grilled flatbread

ON THE SIDE

Truffle Fries GF \$14

Agria potatoes, shredded parmesan, truffle salt, and aioli

Beer-Battered Onion Rings V DF \$14

Thick-cut onion rings, craft beer batter, chipotle mayo

Crunchy Slaw VG DF GF \$12

Shredded cabbage and carrot with cucumber, radish, edamame and coriander lime dressing

V

VEGETARIAN

VG

VEGAN

GF

GLUTEN FREE

DF

DAIRY FREE

LARGE PLATES

The Mountain Bowl VG DF GF \$23

Poke bowl with cauliflower rice, edamame, carrot, cabbage, cucumber, radish, avocado, coriander lime dressing and lemon kawakawa mayo

+ Halloumi \$8 Pork Belly \$8 Salmon \$9

Market Fish & Chips DF \$29

Beer-battered fresh fish with golden agria fries, house slaw, zesty tartare sauce and fresh lemon

Mediterranean Chicken Salad \$29

Lemon-marinated chicken with greens, tomato, cucumber, red onion, Kalamata olives, feta and herb dressing

The Pinnacles Pie \$29

Slow-braised beef cheek & jalapeños with aged cheddar in, flaky pastry served with agria mash and house slaw

DESSERTS

Chocolate Lava Cake \$16

Warm chocolate cake with a molten centre, served with vanilla bean ice cream
Allow 15 mins | Dairy Free option available

Tiramisu \$16

Espresso-soaked sponge, mascarpone cream and cocoa dusting

Black Diamond Cheesecake \$16

New York-style cheesecake topped with black cherry and pear compote

GRAZING PLATTERS

Volcanic Bread & Dips V \$29

Freshly baked bread served with our house made dips — creamy garlic hummus, smoked chilli butter and balsamic olive oil

+ Add **baked brie** drizzled with Mt Ruapehu manuka honey and toasted almonds **\$10**

Charcuterski \$39

Prosciutto and salami selection with aged cheddar and brie, toasted flatbread, water crackers, chutney, olives and cornichons

Off-Piste Platter \$29

Crispy karaage chicken with Kewpie mayo and lemon, prawn twisters, golden beer-battered onion rings, halloumi fries served with sundried tomato and olive chutney, and fries with aioli

HIGH TEA AT 2,020M

Enjoy our spin on a classic high tea served up at Knoll Ridge Chalet.

Book online: whakapapa.com/high-tea

