

Salads

Mediterranean peppers with lemon thyme vinaigrette	12.0
Wilted spinach salad with a warm bacon vinaigrette	11.0
Greek salad with lemon parsley dressing	14.0
Mixed leaves with baby tomatoes and balsamic dressing	11.0

Additional Salad Add-ons

Grilled king prawns	6.0
Piri piri chicken	5.0
Smoked Atlantic salmon	6.0

Antipasto Platter for Two

Pancetta, pepperoni, dolmades, bell peppers filled with fetta and marinated olives served with crispy bread	22.0
---	------

Italian Pizza Bread

With garlic and Italian parsley	9.0
or	
Bruschetta	9.0

Pasta

Tagliatelle Marinara

Fresh local seafood in Neapolitan sauce	18.0
---	------

Gnocchi

With smoked salmon and dill cream	18.0
-----------------------------------	------

Spaghetti

With traditional Bolognese sauce	16.0
----------------------------------	------

Penne

Wild mushroom and fresh herbs	16.0
-------------------------------	------

Risotto

With prawns, peas and fresh basil	18.0
-----------------------------------	------

Gluten Free Rice Spirals available

Served with freshly grated Parmigiano-Reggiano cheese

Wood Fired Pizza

RPR'S Seafood Supreme | Signature Dishes

NZ mussels, prawns, scallops, smoked salmon, crab meat	12 Inch	21.0
and barramundi with dill mornay sauce	10 Inch	19.0

Vegetarian Supreme | Vegetarian

Roasted bell peppers, artichokes, Asian mushrooms,	12 Inch	19.0
black olives and Spanish onion	10 Inch	17.0

Cheese-aholic | Vegetarian

Goat, blue, brie and parmesan cheese, topped with walnuts	12 Inch	21.0
and baby spinach	10 Inch	19.0

Tex Mex Chicken | Spicy medium

Oven roasted chicken breast, jalapeno, guacamole,	12 Inch	21.0
roasted garlic and fresh coriander	10 Inch	19.0

The Great Wall | Signature Dishes

Peking duck breast, Asian mushrooms, bean sprouts,	12 Inch	24.0
spring onions, Chilli, sesame seeds and Chinese plum sauce	10 Inch	20.0

Lamb Kebab

Marinated lamb fillet, pesto, roasted bell peppers,	12 Inch	21.0
fresh basil, drizzled with cucumber yoghurt	10 Inch	19.0

Italian Panfetta

Pancetta, cherry tomatoes, roasted cashew nuts,	12 Inch	21.0
Fetta cheese and baby spinach leaves	10 Inch	19.0

Tuscan

Prawns, scallops, smoked salmon, cherry tomatoes	12 Inch	21.0
with fresh basil	10 Inch	19.0

Deep South Louisiana

Marinated Cajun scallops, roasted sweet potato,	12 Inch	21.0
Spanish onion, bell peppers and fresh chives	10 Inch	19.0

Hawaiian

Smoked leg ham, fresh pineapple smothered with mozzarella	12 Inch	18.0
	10 Inch	16.0

Meatlovers

Pepperoni, ham, lamb fillet, chicken with smokey BBQ sauce	12 Inch	21.0
	10 Inch	19.0

Margherita | Vegetarian

Cherry tomatoes, Spanish onions, fresh basil and mozzarella	12 Inch	18.0
	10 Inch	16.0

Sunday Sunset - The Winning Pizza Competition by Mark Bailey

Farm fresh eggs, crispy bacon, sundried tomatoes, avocado,	12 Inch	22.0
porcini mushrooms, oregano, chives, Italian parsley	10 Inch	20.0
firecracker red chillies and cracked black pepper		

Gluten Free Pizza bases also available on request with your wait staff

Main Course

Braised Lamb Shanks in a Shiraz Reduction 24.5

Slowly braised in natural jus served on a bed of creamy potato mash and sautéed green beans

Fresh Green Lip Mussels 22.0

Sautéed New Zealand green lip mussels served in a bouillabaisse soup with a crisp French Stick

Chicken Breast 21.0

Herb marinated chicken breast served with bell pepper salad and orange sauce

180gm Australian Beef Fillet 25.0

Australian beef fillet cooked to your liking with chat potatoes, candied tomatoes and asparagus with a Port Jus

Veal Picatta 20.0

Veal medallions crumbed in parmesan and served on spaghetti and Neapolitan sauce

Desserts

Frangelico panna cotta with orange glaze 9.0

Pistachio nut brulee with biscotti 8.5

Tiramisu terrine with chocolate sauce 9.0

Espresso coffee mousse cup 8.5

Cassata gelato with almond tuile 8.5

Your Dietary requirements can be catered for on request