

# BRUNCH

AVAILABLE UNTIL 3PM

## Free Range Eggs GFO DFO

Eggs any style, ciabatta

## Smashed Avo V VGO GFO

Avocado, sundried tomato, sour cream, mixed seeds, balsamic reduction, ciabatta

## Eggs Benedict GFO V

Poached eggs, hash, buttered spinach, hollandaise, ciabatta

- Mushroom

- Bacon

- Smoked salmon

## Blueberry Hot Cakes VO

Blueberry & bourbon compote, maple syrup, bacon, coconut, whipped cream

## Big Breakfast GFO DFO

Eggs any style, bacon, hash, breakfast sausage, grilled tomato, baked beans, sauteed spinach, ciabatta, hollandaise

## Steak & Hash GFO

Grilled sirloin, hash, sauteed spinach, fried egg, grilled tomato, creamy mushroom sauce

# LUNCH

AVAILABLE UNTIL 5PM

## Miso & Lime Salmon Salad VO

Miso glazed salmon fillet, crispy thai style vegetables, cucumber, coriander, cashew, sesame seeds. Vietnamese mint, lemongrass & ginger dressing

## Beer Battered Fish & Chips

Spring green salad, fries, ketchup, remoulade

## Smashed Cheeseburger GFO

Smashed beef patty, grilled onion, American cheese, pickles, House sauce  
Served on a brioche bun with fries & ketchup

"Make it Rain"- Double meat + double cheese

## Southern Fried Chicken Burger

Crispy fried chicken thigh, American cheese, iceberg, pickles, red onion, House sauce. Served on a brioche bun with fries & ketchup

## Hoisin Beef & Grilled Broccoli Salad VGO

Orange hoisin & sesame, mung beans, grilled spring onion, orange segments, wong bok, pickled red onion, sushi rice, orange & Vietnamese mint aioli

## Wild Mushroom & Chicken Fettuccine GFO

Portobello & wild mushroom, confit garlic, thyme, baby spinach, truffle, basil oil, shaved parmesan

## Roast Beets with Blackberries & Halloumi VGO

Blackberry & balsamic gastrique, baby rocket, micro basil, beetroot gel, candied nuts, red quinoa, vegan basil aioli dressing

## Vegan Cheeseburger VG

Vegan patty, dairy free cheese, House sauce, red onion, iceberg  
Served on a brioche style bun with fries & ketchup

# SMALL PLATES

AVAILABLE ALL DAY

15 **Baked Camembert with maple & thyme V** 22

Peach & mango preserve, ciabatta, paprika roasted almonds, maple

22 **Warm Brioche Loaf V** 14

Garlic butter, rosemary salt

22 **Crispy Lemon Pepper Calamari DF** 20

Korean chili & lemon pepper, grilled lemon, aioli

26 **Southern Fried Chicken** 22

26 Southern spice dust, sweet & spicy pickles, BBQ, aioli

29 **Pork Belly Bites GFO** 22

23 Ginger beer & apple glaze, pickled cucumber & wong bok slaw, sesame

**Beer Battered Fish Sliders** 22

Seame seed bun, spring greens, remoulade

27 **Mango & Coconut Prawns GFO** 22

Crispy wonton, coriander, spring onion, Vietnamese mint oil

29 **Yellowfin Tuna with Mezcal & Lime GF DF** 22

Whipped coconut, avocado crema, cucumber, lemon curd, rice paper crisp, coriander & radish

**Grass Fed Beef Carpaccio DFO GF** 23

Kikorangi blue cheese, rocket, oaked balsamic, beef fat aioli, truffle, poached pear, smoked salt

**Chicken Liver Pate GFO** 19

Pate with brandy & thyme, pistachio, pickles, onion jam, aged balsamic, ciabatta

**Cheesy Pulled Pork Spring Rolls** 22

Salsa roja, pickled red onion, avocado crema, coriander

29 **Garlic Flat Bread V** 15

Roast garlic butter, parmesan, smoked salt

28 **Fries GFO** 11

Aioli

24 **Kumara Fries GFO** 13

Sweet Cajun Seasoning, aioli

5

25

# SHARING PLATTERS

29 **Antipasto** 55

A selection of cured meats, NZ cheeses, pickles and dips served with toasted ciabatta and crackers

29 **Hot Platter** 59

A sample selection of hot items from our menu

29

24

# SIDES

AVAILABLE UNTIL 3PM

**Grilled Tomato** 4

**Toasted Ciabatta** 5

**Breakfast sausage** 7

**Honey Bacon** 7

**Free Range Eggs** 7

**Creamy Mushroom sauce** 7

**Potato hash** 7

**Cold smoked salmon** 11

**Spring Greens - Green apple, walnut, red onion, honey mustard vinaigrette** 9

**Smashed Avocado** 7

Please inform staff of any food allergies before you order

GF GLUTEN FREE | GFO GLUTEN FREE OPTION | V VEGETARIAN | VO VEGETARIAN OPTION

DF DAIRY FREE | DFO DAIRY FREE OPTION | VG VEGAN | VGO VEGAN OPTION

FOOD MAY CONTAIN TRACES OF NUTS, DAIRY, GLUTEN, SOY & EGGS

# RAIN

# LARGE PLATES

AVAILABLE FROM 5PM

## Slow Roasted Pork Belly **DF GF**

Sweet potato, sage & apple, baby carrot, confit onion, rocket, fennel & lemon

## Roast Beets with Blackberries & Halloumi **VGO**

Blackberry & balsamic gastrique, baby rocket, micro basil, beetroot gel, candied nuts, red quinoa, vegan basil aioli dressing

## Hawkes Bay Angus Eye Fillet 200g **GF DFO**

### Bone In Rib-Eye 500g

Roast onion puree, sautéed baby spinach, potato gratin, confit garlic butter, broccolini, red wine demi glaze

## Beer Battered Fish & Chips **GFO**

Spring green salad, fries, ketchup, remoulade

## Miso & Lime Salmon Salad **VO**

Miso glazed salmon fillet, crispy thai style vegetables, cucumber, coriander, cashew & sesame, Vietnamese mint, lemongrass & ginger dressing

## Hoisin Beef & Grilled Broccoli Salad **VGO**

Orange hoisin & sesame, mung beans, grilled spring onion, orange segments, wong bok, pickled red onion, sushi rice, orange & Vietnamese mint aioli

## Fish Of The Day

Created daily by our chefs using local market fish

## Wild Mushroom & Chicken Fettuccine **GFO**

Portobello & wild mushroom, confit garlic, thyme, baby spinach, truffle, basil oil, shaved parmesan

## Slow Braised Lamb Shank **GF**

Potato mash with soft herb & lemon, buttered green beans, baby spinach, red wine demi glaze, mint & manuka honey

# SIDES

Potato Mash - Soft herb, duck fat, citrus 9

Spring Greens - Green apple, walnut, red onion, honey mustard vinaigrette 9

Green Beans - Brown butter, almonds, orange 9

# BURGERS

AVAILABLE ALL DAY

38

## Smashed Cheeseburger **GFO**

Smashed beef patty, grilled onion, American cheese, pickles, house sauce

Served on a brioche bun with fries & ketchup

"Make it Rain" - Double meat + double cheese

24

29

5

## Southern Fried Chicken Burger

Crispy fried chicken thigh, American cheese, iceberg, pickles, red onion, house sauce. Served on a brioche bun with fries & ketchup

25

43

47

## Vegan Cheeseburger **VG**

Vegan patty, dairy free cheese, house sauce, red onion, iceberg,

Served on a brioche style bun with fries & ketchup.

24

30

29

# DESSERTS

29

## Dark Choc & Orange Torte **V**

Frangelico & hazelnut crumb, orange dust, vanilla ice cream

17

38

## Vegan Rhubarb & Ginger Mousse **VG**

Bourbon blueberries, ginger cookie crumb, coconut, rhubarb & vanilla compote

17

29

## Vanilla Creme Brulee **V GF**

White chocolate & raspberry macaroon, raspberry coulis

17

38

## Cheese Board **V GFO**

Selection of native New Zealand cheeses, fruit preserves & crackers

20

## Affogato **V**

Vanilla bean ice cream, espresso, choice of liqueur

17

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**DF** DAIRY FREE | **DFO** DAIRY FREE OPTION | **VG** VEGAN | **VGO** VEGAN OPTION

FOOD MAY CONTAIN TRACES OF NUTS, DAIRY, GLUTEN, SOY & EGGS