

*Kia Ora,
Welcome to Peppers Clearwater Resort
Let us take you on a journey of an irresistible assortment of
gourmet offerings to entice food lovers to experience the
'Peppers Gourmet Food trail' this winter season.
New Zealand grows some of the finest culinary ingredients in
the world. From the rugged mountains and across the fertile
pastures of our agriculture plains. There are an abundance of
produce and wild herbs that thrive in this ruggedly pure and
fertile environment, each delivering its own personality and
flavors.*

All items include applicable taxes
Menu subject to change

We're all
about
you



It's all about enjoying the finer things

Our Lunch Menu showcases the best of what our unique region has to offer. Through a labor of love, our culinary team has sourced ingredients that are local, honest and nurtured with the raw passion and devotion of the special people that call this country their home.

Soup of the day	\$12
Daily baked bread Served with 3 assorted dips	\$13
BBQ Beef Brisket Sandwich 48hour cooked beef brisket pickles BBQ slaw fries	\$25
Pork belly Bao Buns Served with salad	\$18
Gourmet Lamb Burger Merino Lamb patty local cheese caramelized onions fries	\$23
Grilled Chicken Caesar rolls Flat bread cos lettuce grilled chicken tenders crispy bacon parmesan cheese makikihi fries	\$23
Ora King poached salmon salad Witloof baby beetroot mustard dressing	\$27
Warm chickpea, kumara and roast beetroot salad Honey walnut crumbed goat feta citrus dressing	\$20
Pumpkin risotto (Vegan option available on request) Pine nut spinach butternut parmesan cheese gremolata	\$27
<u>Shared Plate</u>	
Regional Tasting Platter (for 2) Daily baked bread assorted dips cured meat smoked salmon Olives cheese selection crackers	\$39
Shared Asian Tasting Plate (for 2) Lamb spring rolls pork wontons chicken dumplings	\$28
BBQ Beef Short Ribs 48hrs slow cooked beef ribs	\$26
<u>Sides</u>	
Makikihi Fries W/ tomato sauce & aioli	\$9
Steamed seasonal vegetables (v, d)	\$9
Garden salad W/ balsamic dressing	\$9

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Desserts

Banana spring roll Berry coulis coconut sauce mango parfait	\$16
Espresso Verrine Coffee jelly mascarpone cream chocolate sable	\$16
Apple and rhubarb crumble Poached apple & rhubarb vanilla bean ice cream	\$14
Lakes cheese platter (for 2) Locally sourced cheese apple & grape chutney honey walnut lavosh crackers	\$28

We are happy to cater for special dietary requirements (e.g. gluten free)
2% bank charge is applicable when paying by credit card

It's all about the kids

Mains \$12

Hot cakes w/ bacon & banana, maple syrup

Crispy chicken w/ fries & Salad

Crumbed fish w/ salad & fries

Desserts \$6.50

Ice cream sundae two scoops of ice cream w/ your choice of topping
chocolate or berry coulis

Banana split banana, two balls of vanilla ice cream & chocolate sauce

Fresh fruit salad & sorbet fresh fruit w/ raspberry sorbet

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