



DINNER MENU

NIBBLES AND STARTERS

Wood fired garlic pizza bread **\$8**

Olives, dips and a selection of wood fired bread **\$12**

Poached mussels in a tomato & crab broth with garlic, chilli & shrimps
and wood smoked ciabatta **\$16**

Bistro cold seafood cocktail with shrimps, calamari, mussels & prawns with an
escabeche of vegetables in a zesty citrus & herb dressing and toasted garlic brioche **\$22**

MAINS

Organic Beef stuffed with gremolata, bell peppers and parmesan with a potato &
rosemary gratin and wood roasted red wine sauce **\$30**

Marinated wood fired half chicken with Italian panzanella salad and a poussin jus &
red pepper reduction **\$28**

Seafood bisque with garlic & chilli poached mussels, shrimps, calamari & fish with a
wood roasted shallot & lemon dressing and toasted ciabatta **\$29**

Porchetta – Slow roasted free range pork belly on a roast pumpkin, leek & pancetta
ragout with apple, cardamom & lemon chutney **\$31**

Organic Lamb Shank served with Agria potato & gremolata mash, baby carrots, wilted
spinach and a red wine jus **\$28**

Fish – Daily creation chefs choice **\$30**

Pasta of the day **\$22**

Risotto of the day **\$22**

**Bistro at The Falls Retreat, 25 Waitawheta Rd (opposite Owharoa Falls)
For bookings call 07 863 8770**

SIDES

Bistro Chunky Chips - roasted and tossed in rosemary & sea salt with garlic aioli \$7

Kitchen garden salad with a lemon & honey vinaigrette and grano padano \$6

Seasonal vegetables of the day \$6

WOOD FIRED PIZZAS - \$20

Margherita – Tomato sugo with fresh mozzarella basil and sea salt

Spicy salami, courgette, roasted onion, basil, tomato and mozzarella

Slow roasted shredded pork with oregano, fennel, gouda and a drizzle of jus

Creamed leeks, mushrooms, kikorangi blue and mozzarella with tomato sugo

Pepperoni, salami, chorizo and smoked bacon with tomato sugo & mozzarella

Gluten Free Pizza Bases available - \$3 extra

KIDS MENU - \$10

Kids pizzas – Tomato sugo, mozzarella and basil with choice of topping:

Bacon/Salami/Mushroom/Courgette

One topping included, extra toppings = \$2 each

Pasta of the day:

- With olive oil, sea salt and cheese OR
- tomato sugo bacon and parmesan

Kids Ice Cream – 2 scoops of Waitete ice cream topped with chocolate sauce \$8

DESSERTS - \$12

Molten chocolate cake with Waitete Maple & Walnut ice cream and Honey pistachio

Seasonal fruit crumble with Waitete vanilla bean ice cream

Raspberry frangipane tart with crème fraiche and berry couli

Selection of Waitete ice cream served with homemade sweet biscuit and choccy runouts