



Lunch

Olives dips and selection wood fired bread \$12

Wood fired garlic pizza bread \$8

Seasonal soup with smoke kissed crusty bread \$12

Wood fired gourmet sausages with a Vienna roll, roasted onions, fresh mozzarella, a tomato relish and a rocket & parmesan salad \$16

Creamy leek & chicken pie topped with flaky pastry and served with home made tomato relish and rocket salad \$16

Mussels 2 ways – Poached mussels in a garlic and chili seafood broth and gratinated ½ shell with tomato and basil sugo parmesan and mozzarella and wood smoked ciabatta \$14

Risotto - Roast pumpkin and broad bean with lemon and thyme and honey roasted pistachios \$18

Pasta of the day - \$18

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 & 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

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

Sides

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

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

Seasonal vegetable of the day \$6

Kids Menu \$10

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

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

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 lime fraiche and berry couli

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