



Entrees



Sugar Roasted Vegetable Medley \$19

Warm roasted vegetable salad tossed with baby spinach & toasted almonds served with a creamy Genovese dressing & soft boiled egg

Warmed Beetroot & Haloumi Salad \$20

Slow roasted beetroot, pan fried haloumi & orange salad, with fresh herbs, wild rocket & crispy chickpeas in a citrus & honey vinaigrette

Greek Lamb Salad \$21

Seared spring lamb loin served medium rare on a fresh Greek salad with capsicum, tomatoes, cucumber, feta and red onion

served with a red wine vinaigrette and green olive tapenade

Scallops in a Half Shell \$21

Three oven baked scallops in the shell, creamy celeriac puree, herbed almond & brioche crumb

served with fresh baby herb & celeriac salad, and fresh lime

RED's Ika Mata (Raw fish) \$22

Fresh Snapper, cucumber, capsicum & red onion in a creamy coconut & coriander sauce,

topped with a petit herb salad, and house made garlic & thyme loaf

Mains



King Country Lamb Rump \$34

Seared king country lamb rump with cumin spiced pumpkin, roasted red onions & kumara hummus, smoked vine tomato & lemon yogurt

Caramelised Garlic & Peppered Venison Boerwors \$35

Gourmet Bangers & Mash - Oven roasted 300g peppered venison & caramelised garlic boerwors sausage,

served with garlic mash, caramelised onions & buttered beans with red wine jus

Pan Seared 250g Black Angus Scotch Fillet \$39

Pan seared scotch fillet, served with buttered broccolini, beer battered fries, crispy onion rings, red wine jus & your choice of creamy mushroom sauce or garlic butter

Pan Fried Northland Snapper \$38

Pan fried lemon & fennel crumbed snapper, with warmed panzanella salad, capsicum, zucchini, red onion, smashed cherry tomatoes, herbed vinaigrette & sourdough croute

Desserts



Chocolate Fondant \$16

Our signature dessert: 7 year customer favourite - fresh baked and worth the wait -please allow 12min cooking time

Warmed chocolate pudding with a creamy fondant centre served with pecan crusted housemade vanilla-bean ice cream

2 course \$48: Entree & Main, or Main & Dessert.

3 Course \$58: Entree, Main & Dessert

Deconstructed Banoffee Mess \$16

Homemade ANZAC biscuit, fresh banana, dulce de leche and cream chantilly layered with fresh shaved chocolate & mint - *pure decadence*

Coconut and Chocolate Brownie Ice Cream Sandwich \$14

RED's own coconut ice cream in a double chocolate brownie sandwich with dark chocolate drizzle and seasonal fruits & berries

Sorbet of the day \$14 - ask the waitstaff for today's flavour

Cheesecake of the day \$15- ask the waitstaff for today's flavour

Affogato \$16

Chiasso espresso poured over a scoop of icecream, with your choice of Frangelico, Kaluah or Armaretto & chocolate dipped biscotti

Garlic oil, basil pesto, mozzarella and sliced tomato served on toasted ciabatta bread

CRUSTY GARLIC TURKISH BREAD 2 pce - \$6 4 pce - \$11

HOUSEMADE BREAD & DIPS (serves 2-4) \$16.5

Ale house loaf, mini garlic & thyme loaf, sliced sourdough and ciabatta served with hummus and roasted dukkah, olive oil & caramelized balsamic and watercress butter

CHICKEN & BRANDY PATE POT (serves 2-3) \$16

Red's own chicken liver pâté with a clarified butter set, fresh toasted bread and housemade quince paste

RED'S ANTIPASTI PLATTER (serves 3-4) \$25

Our chefs collection of Parihaka cheddar, glazed champagne ham, grilled chorizo, matador salami, marinated olives, jumbo pickles, housemade pickled onions, creamy feta, beetroot relish and warmed confit garlic & thyme loaf

RED'S BEER BATTERED FRIES (serves 2-3) \$11

S I D E O P T I O N S

STEAMED GREEN VEGES (Veg) (serves 2) \$10

Shareable seasonal green vegetables tossed with garlic butter

PEAR, ROQUETTE & PARMESAN SALAD (serves 2) \$11

Roquette, fresh shaved pear and parmesan salad with caramelised walnuts and truffle honey vinaigrette

MEDITERANEAN SIDE SALAD (serves 2) \$9

Roquette, red onion, olives, feta, cherry tomatoes, balsamic glaze

P A S T A

SMOKED CHICKEN CARBONARA (g/f avail) \$26

Smoked chicken, bacon, chorizo, red onion, char grilled red capsicum and fusilli pasta in a creamy carbonara sauce with fresh shaved parmesan and micro cress.

SAFFRON SEAFOOD TAGLIATELLE (g/f avail) \$29

Pan fried scallops & prawns, fresh tagliatelle pasta, creamy saffron sauce, fresh whole shell mussels & clams

Famous BIG RED \$115

GOURMET PIZZA RANGE

THE RED SEA *Ocean Delights* \$29 - snack \$18

Housemade tomato sauce, topped with mussels, prawns, shrimps, roasted garlic, chargrilled capsicum and garnished with whole mussels
Additional Add: Anchovies \$2

RED HOT *Some Like It Hot* \$28 - snack \$17

Housemade tomato sauce, topped with red chilli, chorizo, jalapenos, chargrilled eggplant, olives, oregano & parmesan

RED RIVER SALMON *Classic River Beauty* \$29 - snack \$18

Housemade tomato sauce, topped with smoked salmon, blue cheese, fresh avocado mousse, capers & lemon wedges

LITTLE RED HEN *Flavour & Elegance* \$28 - snack \$17

Housemade tomato sauce, topped with smoked chicken, crispy bacon, mushrooms, red onion, basil pesto & grated parmesan

LITTLE RED RIDING HOOD (v) *Nature's Bounty* \$28 - snack \$17

Housemade tomato sauce, topped with fresh baby spinach, mushrooms, sundried tomatoes, basil pesto, capsicum, feta & Kalamata olives

THE RED BARON *Meat Lovers Dream* \$29 - snack \$18

Housemade tomato sauce, topped with marinated beef, streaky bacon, Italian sausage with smoky BBQ sauce & red onion

RED MEXICAN *Ranchero Fiesta* \$28 - snack \$17

Housemade chilli con carne, topped with fresh capsicum, sour cream & mozzarella, garnished with corn chips

RED FERRARI *Spicy Head Turner* \$28 - snack \$17

Housemade tomato sauce, topped with Italian salami, mushrooms, chargrilled zucchini, cherry tomatoes & oregano

RED STAMPEDE *Foot Stomping Goodness* \$29 - snack \$18

Housemade tomato sauce, topped with marinated beef, red onion, roasted kumara, courgette & smoked cheese, topped with crispy carrot chips

LADY IN RED *The Ladies Choice* \$29 - snack \$18

Housemade tomato sauce, topped with smoked chicken breast, red onion, red capsicum, sundried tomatoes, feta, kalamata olives & fresh basil

SPINACH AND MUSHROOM SPAGHETTINI **\$24**

MARGHERITA (Veg) **\$24 - snack \$15**
Mozzarella, tomato, cherry tomatoes & fresh basil

AMERICANA **\$24 - snack \$15**
Pepperoni, mozzarella, oregano & fresh basil

CAPRICCIOSA **\$25 - snack \$16**
Ham, mushrooms, Kalamata olives, mozzarella, oregano & fresh basil

NAPOLETANA **\$25 - snack \$16**

THE RED BARNYARD *Delightfully Decadent* **\$29 - snack \$18**
Housemade caramelised mustard onion sauce with smoked chicken, bacon, mushrooms, capsicum and cream cheese topped with baby herbs

KIWI RED ROAST *A Kiwi Classic* **\$29 - snack \$18**
Housemade tomato sauce, topped with roast lamb, kumara, pumpkin, red onion, roasted garlic, mint & fresh rosemary

RED SALMONE ROSSO *Sweet Salmon Delight* **\$29 - snack \$18**
Housemade tomato sauce, topped with smoked salmon, red capsicum, asparagus, cream cheese with RED's own sweet cucumber & dill pickle

RED HAWAIIAN *Aloha Style* **\$27 - snack \$16**
Housemade tomato sauce, topped with chunky bacon, shaved ham, pineapple pieces, red onion