

REBO

ALL DAY MENU

10.30AM - LATE

LIGHT SNACKS

Focaccia crushed smoked garlic, flat leaf parsley, black olive oil V	7.5
Bread platter ciabatta, white bean aioli, dukkah, extra virgin olive oil N V	9.5
Wood roasted Spanish omelette parmesan, poached egg, salmorejo tomato sauce G V	14

Chef's special ask your waiter for today's dish	POA
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SEAFOOD

Lemon and parsley crusted fish Shanghai bok choy, garlic potato mash, sticky mustard sauce N	27
Seafood chowder lemon crème, focaccia fingers N	16.5
Bucket of garlic prawns cocktail sauce, fresh lemon N G	20
Fish and chips beer battered fries, tartare sauce, lemon N	26

SALADS AND SANDWICHES

Moroccan salmon and wild rice salad runner beans, dried apricots, sultanas, honey, sunflower seeds, cinnamon dressing G	17.5
Cajun beef salad cucumber, beefsteak tomato, toasted almonds, rocket and cos leaf, maple vinaigrette N G	16.5
Caesar salad cos leaf, honey cured bacon, parmesan, crostini, anchovies, coddled egg, ranch dressing – with chicken	18.5 23.5
Club sandwich pan-seared chicken, avocado, bacon, iceberg lettuce, tomato, aioli, beer battered fries	19.5

WOOD-FIRED PIZZA

Margarita vine-ripened tomatoes, white mozzarella, basil olive oil, parmesan N V	19
Pepperoni sopressa salami, shaved ham, mushrooms, basil olive oil, parmesan N	19
Chicken marinated chicken, smoked garlic, rosemary, cremini mushrooms, caramelised onion, mozzarella N	19
Seafood hot smoked salmon, prawns, mussels, calamari, diced lemon, Thousand Island dressing N	19

OFF THE GRILL

All day breakfast poached free range eggs, pork and sage sausage, honey cured bacon, grilled tomatoes, portobello mushrooms, hash brown, wood-fired focaccia	19.5
Rebo beef burger tomato, Swiss cheese, cucumber, iceberg lettuce, beetroot chutney, beer battered fries N	19.5
Rebo supreme chicken burger bacon, avocado, Swiss cheese, iceberg lettuce, beer battered fries N	19.5
Sirloin steak garlic potato mash, runner beans, bacon, shallots, red wine jus G	29

PASTA

Penne puttanesca crushed garlic, black olives, flat leaf parsley, tomato chunks, chilli flakes, olive oil V	17.5
Field mushroom and pea risotto crumbed feta, toasted almonds, parmesan, sorrel G N	19.5
Spaghettoni salmon, prawns, littleneck clams, chilli, flat leaf parsley, lemon, olive oil	17.5

ASIAN

Chicken noodle soup shiitake mushroom, ginger, coriander N	14.5
Chilli salt squid shaved fennel, cucumber and mung bean salad, lime and palm sugar dressing	18.5
Green Thai chicken curry water spinach, runner beans, steamed jasmine rice N	21.5
Flash fry beef Asian vegetables, Hokkien noodles, red chilli, toasted peanuts N	21.5

DESSERT

Warm sticky toffee pudding butterscotch sauce, vanilla custard, flat white ice cream V	11.5
Citron tart Clevedon buffalo yoghurt, candied lemon V	11.5
Popcorn panna cotta apricot sorbet, gingerbread kisses, caramel popcorn V	11.5
Dark chocolate delice feijoa sorbet, pineapple and star anise salad V	11.5
Lollipops ice cream crunchy crumble, chocolate sauce V	11.5

SIDES 6

Steamed Asian greens
honey lime glaze **N G V**

Garlic potato mash
garlic, rosemary **N G V**

Beer battered fries
curry salt, aioli **N V**

Avocado, rocket and cos salad
beefsteak tomato, toasted almonds,
maple vinaigrette **N G V**

Steamed coconut rice **G V V**

CHEESE

New Zealand cheeses from Over the Moon, Putaruru

Tomme - buffalo and goat hard cheese **Double Delight Brie** - cow and goat soft rind cheese **New Moon** - cow's milk blue cheese

Fig and pear relish, crisp pear, grapes, lavoush and water crackers

small 18.5 large 27

REBO

BEVERAGES

	Glass 150ml	Bottle
SPARKLING		
Brancott Estate Reserve Brut Cuvée	8.5	39
Villa Jolanda Prosecco NV Piedmont	9.5	43
WHITE		
Kopiko Bay Sauvignon Blanc Marlborough	8	36
Wither Hills Sauvignon Blanc Marlborough	10	45
Te Whare Ra Gewürztraminer Marlborough	8.5	39
Tohu Reising Marlborough	9	41
Kim Crawford Pinot Gris Marlborough	9	41
Coopers Creek Pointer Pinot Gris Marlborough		50
Kopiko Bay Chardonnay Marlborough	8	36
Church Road Chardonnay Hawke's Bay	12	53
ROSÉ		
Villa Maria Private Bin East Coast	9	41
RED		
Kim Crawford Pinot Noir Marlborough	9	41
Kumeu River Village Pinot Noir Kumeu	9.5	43
Jip Jip Rocks Shiraz Australia	9.5	39
Church Road Merlot Hawke's Bay	12	55
Settler's Hill Merlot Cabernet East Coast	9	40
Te Mata Woodthorpe Merlot Cabernet Hawke's Bay		45
DESSERT WINES		
Spy Valley Noble Chardonnay Marlborough		45
Castello del Poggio Moscato d'Asti Piedmont		50

	Tap	Bottle
BEER		
Steinlager Premium Light		6.5
Mac's Gold	7	
Lion Red		7
Speight's Distinction		7
Speight's Old Dark		7
Beck's	7.5	
Corona		7.5
Steinlager Pure		7.5
Stella Artois		7.5
Stella Légère		7.5
Guinness		8.5
PREMIUM SPIRITS		
42BELOW Vodka	8	
Absolut Vodka	8	
Bombay Sapphire Gin	8	
Canadian Club Whisky	8	
Jameson Whiskey	8	
Jim Beam Bourbon	8	
Johnnie Walker Whisky (Red)	8	
Southern Comfort	8	
42BELOW Feijoa Vodka	8.5	
Jack Daniel's Whiskey	8.5	
Amaretto	8.5	
Cointreau	8.5	
Drambuie	8.5	
Frangelico	8.5	
Galliano	8.5	
Kahlua	8.5	
Sambuca	8.5	
Tia Maria	8.5	
Baileys	9	
Glenfiddich 12 year old Whisky	9.5	

	Small	Large
COFFEE AND TEA		
Espresso	3.5	
Long black	3.5	
Macchiato	4	
Latte		4.5
Cappuccino	4	4.5
Flat white	4	4.5
Mochaccino	4	4.5
Mocha latte		4.5
Hot chocolate		4.5
Chai latte		4.9
Iced coffee		4.9
Iced chocolate		4.9
NON ALCOHOLIC		
Camomile tea	3.5	
Jasmine green tea	3.5	
Lemon tea	3.5	
Peppermint tea	3.5	
Earl Grey tea	4	
English breakfast tea	4	
Orange, apple tomato, grapefruit or pineapple juice	4	
Cranberry juice	5	
Spirulina	5	
Te Waihou mineral water (still or sparkling)		
500ml	6.5	
1 litre		9.5