

REBO

Contemporary. Stylish. Relaxed

All Day Dining 11am–10.30pm

To start

Toasted ciabatta / Vienna / foccacia / sun dried tomato hummus / olive oil & balsamic. **V**

Small	11.5
Large	17.5

Wood fired garlic bread / parmesan / herbs / roasted garlic **V N** 9

Soup of the day **N V** 11.5

Sicilian seafood chowder / mussels / prawns / clams **N** 15

Salads

Warm hot smoked salmon / new potatoes / fennel / watercress / crispy fried capers / poached egg **G** 19

Warm roasted baby vegetables (beetroot, carrot, kumara) / goat's feta / baby spinach / basil / vincotto **V G** 17.5

Salt & pepper squid / wild rocket / lemon / herb aioli **N** 15

Cos / parmesan / honey cured bacon / croutons / Caesar dressing / anchovies / poached egg 18

With chicken tenderloins 23

With hot smoked salmon 25

Pasta

Linguini pasta / prawns / Italian parsley / tomato and dill mascarpone **N** 19

Kumara and thyme gnocchi / shallots / portabello mushroom / baby spinach / white wine cream sauce **V N** 22

Pumpkin & ricotta ravioli / three meat ragout / pumpkin wedge / toasted pinenuts **N** 19

Roast carrot risotto / saffron / feta / slender stem broccoli **V G N** 18.5

Baby spinach / pine nuts / bacon pieces / vinaigrette / parmesan **N**

Roasted new potatoes / herb butter / sea salt **V**

Beer battered fries / herb aioli

Grills

Crispy skinned snapper / seafood boulibase / chorizo sausage / new potatoes / fennel / crusty bread	29
Beer battered market fish / fries / lemon wedges / sun dried tomato tartare	27
Grilled Wakanui Blue sirloin / slender stem broccoli / baby vegetables / forest mushroom sauce G	29.5
"Coq au Vin" / gourmet potatoes / bacon lardons / brioche croutons / thyme / aioli N	26
Rebo Beef or Chicken burger / iceberg lettuce / tomato / gruyere cheese / herb aioli / mango salsa / beer battered fries N	18
Lamb Tagine / preserved lemons / chick peas / Telegraph Hill olives / couscous salad / parsley puree N	27

Wood fired pizza

PANCETTA AND MANGO	20
Pancetta / oregano / mango / mozzarella / provencale sauce N	
GREEK	19
Goats feta / Telegraph Hill kalamata olives / roasted capsicum / Spanish onion / oregano / cucumber & yoghurt dressing <u>V</u>N	
SEAFOOD	21
Hot smoked salmon / prawns / mussels / fennel / Thousand island dressing N	
PEPPERONI	20
capsicum / tomato / Spanish onion / mozzarella N	
MOROCCAN CHICKEN	19
banana chips / roasted capsicum / mozzarella N	
MARGARITA	19
mozzarella / provencale sauce / basil pesto <u>V</u>N	
CAPRESE	29.5
Clevedon buffalo mozzarella / basil / vine tomato / Telegraph Hill kalamata olives <u>V</u>N	

N Contains Nuts **G** Gluten Free **V** Vegetarian **V** Vegan

Please note a 15% surcharge applies on public holidays.