



DINNER MENU

BREAD

Caramelised Roti with citrus butter	10
Garlic Baguette.	10
Flat Bread with elaiasalata, guacamole & dukkah.	14

APÉRITIF

HOUSE GIN & TONIC
— 13 —

LIGHT MEALS

- Classic Caesar Salad*** | crispy bacon | tomato | avocado | croutons | egg | caesar dressing —22
- Falafel Buddha Bowl (Vg)** | pumpkin & edamame salad | kale cous cous | curried cauli | beetroot hummus | tomato salsa | tumeric rice | tahini dressing — 24
- Pumpkin Risotto*** | crispy halloumi pops | bacon | pinenuts | peas | brown butter | parmesan — 26
- Mixed Mushroom Risotto* (V)** | walnuts | spinach | green peas | truffle oil | parmesan —26
- [add: Haloumi Cheese —6 add: Chicken —6]*
- Lamb Sharwama*** | coriander & cumin marinated lamb kebab | tumeric rice | elaiasalata | feta | pickled carrots | beetroot & mint salad | dukkah | harrisa — 34
- Grilled Chicken Tagliatelle** | parma ham | spinach | tomato | creamy bacon sauce | grated parmesan —26
- Tempura Market Fish** | green salad | Juniper's tartare sauce | chunky wedges —26

BIG PLATES

- Fish du Jour*** | aria potato | green beans | cos salad | olive caper & toamto salsa | herby lemon vinaigrette — 38
- Angus Scotch Fillet*^ 250g/400g** | garden salad | portobello mushroom beef jus | fench fries —38/48
- Beef Cheeks*^** | braised in rosemary red wine | potato puree | spinach | mushroom | glazed carrots —39
- Beef Tenderloin*^** | bacon wrapped | roasted carrots | potato puree | garlic butter | onion rings | beef jus —45
- Maple Pork Belly*^** | buttered spinach | glazed apple | parsnip & potato puree | honey bourbon jus —38

- Please Turn Over -

(Vg) Vegan (V) Vegetarian (*) GF available on request

(^) Please allow 20mins cooking time

Please advise your waiter if you are allergic to any particular ingredients

One account per table please

SIDE ORDERS

- Garlic Saute Spinach*** —10
Steamed Cauliflower* | mornay sauce | paprika —10
Cos Salad* | caeser dressing | parmesan —9
French Fries —9

DESSERTS

- Juniper Tiramisu** | sponge cake layered with espresso coffee | liqueur mascarpone | dark chocolate sauce —15.5
Kapiti Ice Cream* | profiterole | warm chocolate sauce —14.5
Apple Crumble | served warm | vanilla ice cream | almond flakes | crème anglaise —15.5
Affogato* | one scoop of Kapiti vanilla ice cream | espresso | a shot of amaretto —16