

DINNER MENU

BREAD	SIDES
Caramelised Roti Bread with citrus butter 7	Garlic Sauté Spinach feta cheese 8
Garlic Baguette 8	Garlic Sauté Green Beans almond flakes 8
Bread Slices with balsamic olive oil & butter 9	Steamed Cauliflower mornay sauce paprika 8
	Cos Salad caesar dressing parmesan 7
	Beer Battered Fries 7

LIGHT MEALS

Chicken Caesar Salad bacon tomato avocado cos lettuce caesar dressing parmesan —21
Tempura Market Fish green salad juniper's tartare sauce chunky wedges —22
(V) Falafel Buddha Bowl honey roasted carrots couscous beets pumpkin seeds cranberries kumara coconut hummus —18 Add halloumi cheese —4 Add chicken —5
Warm Lamb Fillet Salad moroccan lamb fillet honey roasted carrots beets feta red pepper walnuts red onion harissa dressing —22
Salmon Poke Bowl turmeric cauliflower beans beetroot avocado ginger-orange mustard dressing —24
Grilled Chicken Tagliatelle parma ham spinach tomato creamy bacon sauce parmesan —23
(VG) Mushroom Risotto spinach green peas spinach truffle oil parmesan —22 Add chicken —5
Scallops & Squid Linguine basil pesto tomato chilli capers spinach parmesan —23

STARTER

- Tempura Prawns | spicy fish slaw | peanut | chipotle mayo —17
- Wild West Scallops | grilled cajun scallops | tomato verge | watercress salad | lime & mint mayo —18
- (V) Vegetarian Gyoza | pan-seared | leek & tofu dumplings | sweet vinegar chilli soy sauce —16

MAIN

- Beef Cheeks | braised in a rosemary red wine sauce | creamed potato | spinach | mushrooms | glazed baby carrots —31
- Chicken Supreme | marinated in herbs red wine | oven roasted | potato mash | onion-lardon-mushroom ragu | broccolini —28
- Beef Tenderloin | bacon wrapped | herb-mushroom crusts | spinach | broccolini | potato mash —34
- Angus Scotch Fillet 250g / 350g | green salad | portobello mushroom | beef jus | beer battered fries —29/35
- Lamb Wellington | porcini mushroom crusted lamb rump in puff pastry | medium rare | spiced pumpkin puree | red wine cabbage | broccolini —30
- Fish Du Jour | herbs-quinoa-pinenut crusts | fennel-cauliflower puree | spinach | seafood-mussel saffron bisque —30
- Pork Belly | rolled with te-mata mushroom | braised in red wine jus | pork tortellini | beetroots | pumpkin puree | pearl onions —29

DESSERTS

- Juniper Tiramisu | sponge cake with espresso coffee liqueur mascarpone | dark chocolate sauce | port wine plum —14
- Chocolate Ganache Tart | mandarin custard | strawberry compote —14
- Kapiti Ice Cream | profiterole | warm chocolate sauce —13
- Apple & Plum Crumble | served warm | vanilla ice cream | almond flakes | crème anglaise —14
- Affogato | one scoop of vanilla ice cream | espresso | one shot of amretto —13

Juniper

A detailed botanical illustration of a juniper branch, showing several woody stems with small, scale-like leaves and clusters of small, round, textured berries. The illustration is rendered in a light gray, sketch-like style and is positioned behind the word "Juniper".