



LUNCH MENU

BREAD

Caramelised Roti with Citrus Butter	8
Garlic Baguette	8
Bread Slices with Balsamic Olive Oil & Butter	9

SIDE DISHES

Beer Battered Fries	7
Spicy Wedges	8
Kumara Chips	9
Garden Salad	6

LIGHT MEALS

Falafel Buddha Bowl [V*] chilli beans baby spinach curried cauli tabouleh avocado pumpkin seeds turmeric rice — 18 add: Haloumi Cheese — 4 add: Chicken — 5
Mixed Grain & Beetroots [V*] chilli beans morrocan chickpeas fragrant turmeric rice tabouleh flatbread vegan pesto — 18
Grilled Chicken Fettucinie spinach tomato creamy bacon sauce grated parmesan — 20
Parmesan Chicken Salad* crispy bacon tomato avocado crumbed haloumi caesar dressing — 19.5
Tempura Market Fish green salad Juniper's tartare sauce chunky wedges — 20
Mixed Mushroom Risotto* [V] spinach green peas truffle oil parmesan — 19.5 add: Haloumi Cheese — 4 add: Chicken — 5

BIG PLATES

Fish of the Day* roasted herbs aria potato braised onion pancetta salsa verde — 30
Angus Scotch Fillet* 250g/350g portobello mushroom garden salad beef jus beer battered fries — 30/36

DESSERTS

Juniper Tiramisu sponge cake layered 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 Kapiti vanilla ice cream espresso a shot of amaretto — 14

Juniper

A detailed black and white line drawing of a juniper branch, showing its characteristic scale-like leaves and small, round, berry-like cones. The branch is positioned behind the word "Juniper", which is written in a black, elegant cursive script.