



DINNER MENU

BREAD

Caramelised Roti with citrus butter	9
Garlic Baguette	9
Bread Slices with balsamic olive oil butter	10

APÉRITIF

HOUSE GIN & TONIC

— 11 —

LIGHT MEALS

Classic Caesar Salad* | crispy bacon | tomato | avocado | croutons | egg | caesar dressing —20.5
add: Haloumi Cheese —6 add: Chicken —6

Tempura Market Fish | green salad | Juniper's tartare sauce | chunky wedges —24.5

Falafel Buddha Bowl (Vg) | chilli beans | baby spinach | curried cauli | tabouleh | avocado | pumpkin seeds | turmeric rice—22
add: Haloumi Cheese —6 add: Chicken —6

Mixed Grain & Beetroots (Vg) | chilli beans | morrocan chickpeas | fragrant turmeric rice | tabouleh | flatbread | vegan pesto — 22

Grilled Chicken Tagliatelle | parma ham | spinach | tomato | creamy bacon sauce | grated parmesan —25

Mixed Mushroom Risotto* (V) | spinach | green peas | truffle oil | parmesan —24.5
add: Haloumi Cheese —6 add: Chicken —6

BIG PLATES

Fish du Jour* | roasted herbs aria potato | braised onion | pancetta | salsa verde —34

Angus Scotch Fillet*^ 250g/400g | garden salad | portobello mushroom beef jus | fench fries —34/42

Beef Cheeks*^ | braised in rosemary red wine | cream potato | spinach | mushroom | glazed carrots —36

Chicken Supreme*^ | marinated in herbs red wine | cream potato | bok choy | onion lardon bacon mushroom ragu —33

Beef Tenderloin*^ | bacon wrapped | herbs-mushroom crusts | cream potato | spinach | vintage tomato | beef jus —39

Pork Belly*^ | rolled with te-mata mushroom | braised in red wine jus | beets | potato mash | bok choy —34

- 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 —9
Garlic Saute Green Beans —9
Steamed Cauliflower | mornay sauce | paprika —9
Cos Salad | caeser dressing | parmesan —8
French Fries —8

DESSERTS

Juniper Tiramisu | sponge cake layered with espresso coffee | liqueur mascarpone | dark chocolate sauce | port wine plum —15
Chocolate Ganache Tart | mandarin custard | strawberry compote —15
Kapiti Ice Cream* | profiterole | warm chocolate sauce —14
Apple & Plum Crumble | served warm | vanilla ice cream | almond flakes | crème anglaise —15
Affogato* | one scoop of Kapiti vanilla ice cream | espresso | a shot of amaretto —15