



GOURMET BURGERS*

(AVAILABLE LUNCH & DINNER)

The Rancher^ (Burger Wellington) — 25

prime NZ Angus beef and spicy pork chorizo pattie | well-done | candied jalapeño
| swiss cheese | tomato salsa | garlic chipotle mayo | crispy onion rings

The Dirty Birdie — 23

panko crumbed fried chicken | jalapeno | kimchi slaw | sriracha mayo

Cod Father — 23

breaded market fish fillet | red onion | cheddar cheese | gherkin | tartare sauce

Miss Daisy^ — 23

black beans-chunky portabello-veggie pattie | peri-peri romesco
| grilled haloumi | basil pesto

**All Burgers served with lettuce, tomato, Pandoro gourmet milk bun & French Fries
(^) Gluten Free available on request (GF bun +\$2)*

SIDES: French Fries^ - \$8

Spicy Wedges - \$9

Kumara Chips^ - \$11

DESSERTS

Juniper Tiramisu - 15

sponge cake layered with espresso coffee | liqueur mascarpone | dark chocolate sauce
| port wine plum

Chocolate Ganache Tart - 15

mandarin custard | strawberry compote



LIGHT MEALS

(AVAILABLE LUNCH & DINNER)

Caramelised Roti with Citrus Butter — 9

Garlic Baguette — 9

Grilled Chicken Fettucinie — 21

spinach | tomato | creamy bacon sauce | grated parmesan

Tempura Market Fish green salad | Juniper's tartare sauce | chunky wedges — 21

Parmesan Chicken Salad — 20.5

crispy bacon | tomato | avocado | crumbed haloumi | caesar dressing

Mixed Mushroom Risotto* (V) — 20.5

spinach | green peas | truffle oil | parmesan

add: Haloumi Cheese — 6 add: Chicken — 6

Falafel Buddha Bowl (Vg) — 19

chilli beans | baby spinach | curried cauli | tabouleh | avocado | pumpkin seeds | turmeric rice

add: Haloumi Cheese — 6 add: Chicken — 6

Mixed Grain & Beetroots (Vg)

chilli beans | morrocan chickpeas | fragrant turmeric rice | tabouleh | flatbread | vegan pesto — 19

BIG PLATES

(AVAILABLE DINNER ONLY)

Beef Cheeks*^ — 36

braised in rosemary red wine | cream potato | spinach | mushroom | glazed carrots

Chicken Supreme*^ — 33

marinated in herbs red wine | cream potato | bok choy | onion lardon bacon mushroom ragu

Pork Belly*^ — 34

rolled with te-mata mushroom | braised in red wine jus | beets | potato mash | bok choy