



local organic
campari/aperol
served as:



prosecco spritz \$14.90

OR



with soda \$12.90



timandra truffière
crowthorpe

flat bread with fresh
truffle butter
\$24.90

specials

mains

aged fillet steak medium rare, \$36.90
mashed potato, café de paris butter

special pizza

small \$19.90 medium \$25.90
roast pear and prosciutto, fresh mozzarella,
rocket

sides

seasonal vegetable bowl \$12.90
organic green leaf salad \$9.90

pudding

classic crème brulée \$13.90
jelly tip ice cream \$9.90
orange chocolate chip ice cream \$9.90

plant based specials

spicy lentil dahl \$24.90
chickpea herb pancake,
coconut yoghurt

vegan margherita pizza
tomato ragu, \$18.90/\$22.90/\$26.90
dairy free cashew cheese,
fresh herbs

tahini & turmeric pizza
spinach, \$19.90/\$25.90/\$27.90
caramelised onion, chilli,
tahini turmeric paste,
potato, olives

tamarillo crumble \$13.90
with coconut yoghurt

pipi café gin festival

featuring: national distillery napier, fever tree mixers, hastings distillers,
roots marlborough gin, reefton distilling co., rifiers gin central otago.

gin and fever tree tonic \$14.90

gin and soda with slice of cucumber \$14.90



REEFTON DISTILLING CO