



local organic
campari/aperol
served as:



prosecco spritz \$18.90

OR



with soda \$15.90



****cocktail specials****
stolen rum lime mojito \$18.90

classic negroni \$18.90
featuring hastings
distillers award winning
spirits

specials

pizza

medium \$26.90 large \$31.90

1. **Peach prosciutto Jalapeno:** porched seasonal peaches, Garlic butter, pine nuts, Mozella, jalapeno
2. **pumpkin pizza:** mozzarella base, caramelised onions, garlic butter, mozzarella & chilli
3. **polo al pesto:** tomato base, chicken, mozzarella, cherry tomatoes & pesto

mains

PESTO CHICKEN PENNE \$31.90

Creamy pesto sauce with cherry tomatoes, seasoned chicken @parmesan

ovation lamb rump salad, haloumi, rocket, mint dressing

classic smoked fish pie, potato top \$34.90

LAMB PIE

slow cooked spicy lamb shoulder pie \$39.90
kumera, spinach

aged beef fillet, cooked medium rare \$41.90
café de paris butter, mashed potato

confit duck leg, spinach, potato \$41.90
orange herb sauce

pudding

pipi rice pudding, poached fruit \$16.90
sticky dates, apple crumble tiramisu \$15.90

affogato \$12.90

classic crème brulée \$15.90

pipi café gin selection

with fever tree mixers; hastings distillers, roots marlborough gin, malfi lemon, roku, peddler's gin, shepherd's delight orange gin
gin and tonic \$16.90 gin and soda \$16.90

dairy free specials

vegan margherita pizza

tomato ragu, \$19.90/\$23.90/\$29.90
dairy free cashew cheese,
fresh herbs

vegan tahini & turmeric pizza

spinach, \$21.90/\$25.90/\$29.90
caramelised onion, chilli,
tahini turmeric paste,
potato, olives df

**** half bottles ****

black estate pinot noir \$42.90

mt edward pinot noir \$42.90

gammay noir
domaine cheysson \$39.90

ROOTS
MARLBOROUGH
DRY GIN

