

SHARING / SMALL PLATES

THE CAV BAR NUTS (gf, v) Sugar & spice candied deluxe nuts	6.95
GARLIC BREAD (v, gfo) Potato brioche, garlic butter, caramelised onions, mozzarella	8.95
HUMMUS & FLAT BREAD (v, gfo) Smoked paprika, hazelnut dukkha	8.95
MIXED OLIVES (gf, v) Chilli & herb infused extra virgin olive oil	10.95
TIGER PRAWNS (gfo) Coconut madras mayo, <i>served either battered or pan-fried</i>	½ doz 1 doz 15.95 / 28.95
GARLIC-DUSTED CALAMARI (gfo) Togarashi aioli	½ lb 1 lb 19.95 / 24.95
CFC (CAV FRIED CHICKEN) (gfo) Choice of Buffalo, blue cheese or katsu sauce	16.95
FALAFEL BITES (v) Crispy coriander & lime falafel, iceberg, garlic labneh, red onion & Romesco	15.95
HAND CUT AGRIA FRIES (v, gf) Ketchup	12.95
TRUFFLE & PARMESAN POLENTA FRIES (v, gf) Alba truffle, fresh parmesan and truffle aioli	12.95
LAMB RIBS (gf) Sweet Chermoula, coriander & cauliflower	25.95
HEIRLOOM TOMATO TOAST (v, gfo) Buffalo mozzarella, prosciutto, toasted brioche	11.95
FOOD SNOB CHEESE PLATTER (v, gfo) Selection of three food snob cheeses, crackers & condiments	29.95
CHARCUTERIE PLATTER (gfo) Selection of cured meats, cornichons, toasted sourdough	29.95

BURGERS / TACOS

DOUBLE WAGYU CHEESEBURGER (gfo) Two Waitaha wagyu brisket patties, cheese, lettuce, tomato, horseradish onions, pickles, burger sauce, brioche bun, handcut fries <i>Add bacon 2.50</i>	25.95
SOUTHERN FRIED CHICKEN BURGER (gfo) Country fried chicken, cheese, chorizo, tomato, Buffalo sauce, blue cheese aioli, brioche bun, handcut fries	24.95
HAWAIIAN BURGER (gfo) Salted pork belly, chilli candied pineapple, horseradish slaw, pink peppercorn aioli, brioche bun, handcut fries	24.95
FALAFEL TACO (gfo, v) Crispy coriander & lime falafel, slaw, garlic yoghurt, pickled raisins, spiced peanuts <i>Add hand cut fries 4.95</i>	17.95
FISH TACO (gfo) Beer battered market fish, slaw, mustard & gherkin crema, pico de gallo <i>Add hand cut fries 4.95</i>	17.95
SALTED PORK BELLY TACO (gfo) Slaw, guacamole, candied pineapple & jalapeno salsa <i>Add hand cut fries 4.95</i>	17.95
LITE <i>Add chicken to any salad - 6.95</i>	
THE CAV CLASSIC CAESAR SALAD (gf) Cos lettuce, croutons, bacon, parmesan, anchovy classic Caesar dressing	18.95
ICEBERG WEDGE (gfo) Ranch dressing, candied walnuts & goat's cheese	18.95
NAKED BURRITO (gf, v) Brown & black rice blend, Mexican black beans, coriander, zesty yoghurt dressing, tomatillo, seasonal vegetables	19.95

PIE & PINT

WAGYU TRUFFLED STEAK N CHEESE
Handmade pie, slow cooked wagyu, truffle, food snob aged cheddar, handcut chips, charred onion and beer mayo
Add any tap beer 5.00

24.50

BIGGER

HAWKES BAY LAMB (gf) Slow cooked rump & rib, grilled smoked eggplant, garlic labneh, mint	35.95
PORK SCHNITZEL Free-range pork, lemon caper butter, celeriac slaw, pickle <i>Add fried egg 2.50</i>	29.95
NEW YORK STRIP (gf) 250g grass fed NY strip sirloin, champ mash, spring greens, brandy & mushroom sauce	39.95
MARKET FISH & CHIPS (gfo) Panhead IPA - battered market fish, smashed peas, slaw, malt vinegar gel, hand-cut fries	28.95

SIDES

CELERIAC SLAW <small>Celeriac, apple and cabbage skaw, ranch dressing</small>	7.95
FRIES <small>Hand-cut fries</small>	7.95
GARDEN VEGGIES <small>Seasonal market vegetables</small>	7.95
ONION RINGS <small>Japanese seven spice aioli</small>	8.95

SWEET THINGS

RHUBARB TRIFLE Sherry spiked sponge, custard, rhubarb compote, crème Chantilly	14.95
ROCKY ROAD (gfo) Marshmallow, raspberry gel, chocolate ganache, salted chocolate crumb and vanilla ice cream	14.95

At The Cav we take great care to avoid allergen contamination, however as this kitchen handles all allergens we cannot guarantee traces will not be present.

Please advise our staff of any allergies or dietary requirements.

v = vegetarian gf = gluten free
gfo = gluten free options available