

At Caucus we invite you to enjoy our new fusion menu, offering quality modern cuisine with an emphasis on sustainable produce.

The kitchen team, led by Alex Kim, strives to source free range goods where possible.

We have selected our wine list to showcase New Zealand's celebrated wine regions and have great pairings to offer.

Our team will be delighted to assist with any questions or dietary requirements you may have.

The Caucus team

Snacks

- Bread and dips** (V,N) \$12
Artisan bread with dips of the day and olive oil
- Prosciutto wrapped grissini** \$7
Served with house dip (LS)
- Spiced nuts** (V, VG, LS, GF, DF, N) \$7
- Marinated olives** (GF, LS, V, VG, HO) \$7

Light Options

- Garlic pita bread** (V) \$13
Served with hummus
- Pork Sliders** \$13
3 sliders served with braised pork belly, apple coleslaw
- Bruschetta** (N, V) \$12
Basil pesto, tomato, olives, green leaves, feta cheese, walnut, pumpkin seeds
- Boiled dumplings** (NF, V) \$12
Vegetable dumplings served with sesame soy sauce
- Potato wedges** \$12
Served with bacon and cheese accompanied with chipotle sauce and sour cream

Classics

- Caesar salad** \$20
Cajun chicken breast, fresh cos lettuce, streaky bacon, poached egg, croutons and parmesan with Caesar dressing (GF on request, HO, LS)
- Club sandwich** \$23
Toasted white bread with cajun chicken breast, bacon, fried egg, guacamole, green leaves, tomato, Swiss cheese (GF on request, LS)
- Beer-battered fish** \$25
Served with battered fries, garden salad with home-made tarragon tartar sauce
- Sausage and mash** \$22
Rosemary Lamb sausages served on creamy mash potato, green peas, topped with pickled onion finished with red wine jus (HO,LS,GF)

Sides \$8 each

- Garden salad** (V, GF)
- Mashed potato** (V, GF)
- Seasonal steamed vegetables** (V, GF)
- Roast vegetables** (V)
- Beer battered fries** (V)
- Shoestring fries** (V,GF,DF)

Burgers

- All burgers served with beer battered fries, tomato sauce and aioli (GF bread on request)
- Beef burger** \$26
\$7 Braised brisket, home-made bourbon bbq sauce, Swiss cheese, green leaves, pickled red cabbage, tomato, free range fried egg
- Lamb burger** (N) \$26
\$7 Braised lamb shoulder with dukkah, feta cheese, hummus, green leaves, tomato
- Fish burger** \$26
Tandoori fish, green leaves, Swiss cheese, tomato, cucumber, caper and gherkin paste

Pizza

- Meat lovers** (NF) \$22
Thin crust with bbq sauce, bacon, chorizo, spiced chicken breast, pepperoni, olives, mozzarella
- Vegetable delight** (V, NF) \$21
Thin crust with roast bell peppers, mushrooms, spinach, sundried tomatoes, mozzarella, olives
- Hawaiian** (NF) \$19
Thin crust with pineapple, ham, mozzarella

Dessert

Please ask our friendly staff for today's selection

- Cheese Board** (GF on request)
Selection of New Zealand premium cheeses served with crackers, grapes, and fig chutney (V,LS)
- One \$15
Two \$19
Three \$24

GF: Gluten free
DF: Dairy free
LS: Low Sugar

N: Contains nut
V: Vegetarian
HO: Healthy option

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Entrée

Bread and dips

artisan bread with olive oil and selection of dips

Soup of the day GF on request

served with artisan bread

Goat cheese Rocket salad v

honey glazed goat cheese, red wine poached fig and pear, pickled fennel, blini with YUZU dressing

Roast duck breast

beetroot and parmesan arancini, asparagus puree, poached cherry, red wine jus

Fried soft shell crab GF

japanese mayo, spicy shichimi, coriander, trio of cabbage asian slaw

BBQ pork pot pie

braised and pulled pork rib marinated in a bourbon bbq sauce, battered baby gherkin, whole grain mustard and roast bell pepper

Main

NZ King Salmon

prosciutto wrapped NZ king salmon, cauliflower puree, miso potato gratin, pickled vegetable, grilled leek, battered smoked salmon mousse

Roasted venison leg

mashed nutmeg kumara, sautéed mushroom medley, poached pear, venison sausage, resting on a truffle puff pastry with red wine jus

Caucus Grill GF **\$36 / \$39 / \$46**

Rib eye 200g / Eye fillet 180g / OP rib 450g

grilled pumpkin and parsnip, saffron potato, red wine poached olives, vine tomato, celeriac puree, black garlic, served with red wine jus

Lamb shank GF

braised lamb shank, green beans, minted pea, creamy mash potato, served with red wine jus

Roast pork fillet GF

poached dates and coriander chimichurri, baby carrots, sautéed apples, smoked paprika potato brava, served with red wine jus

Pumpkin gnocchi v, GF

pumpkin puree, roasted pumpkin, pumpkin seed, rocket, watercress dressing, kumara crisp

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Sides

\$8 each

Roast vegetables

Garden salad GF DF

\$12 Creamy mashed potato GF

Steamed vegetables GF, DF

\$13 Shoestring fries

Beer battered fries

\$14 Dessert

Frozen delight

Chateau ice cream trio of the day

\$12

\$13

Eton mess

berry compote, berry coulis, crushed hard meringue, cream chantilly, brownie, cocopop shards

\$13

\$13

Chocolate lava cake

served with vanilla ice cream, chocolate truffle, cream chantilly and caramel sauce

\$14

Tiramisu

espresso-soaked sponge, layered with Kahlua mascarpone served with 85% coco chocolate and vanilla ice cream

\$13

\$34

Cheese board GF on request

One cheese **\$15**
Two cheeses **\$19**
Three cheeses **\$24**

EVERY NIGHT
DINNER
SIMPLE TASTY
HEALTHY LOCAL
FRESH &
DELICIOUS
AT CAUCUS