



*New Zealand's Oldest
Riverside Tavern*

Welcome to The Landing

This building is the original built in the 1860's by Thomas and Eliza Deacon. They welcomed some of the first pioneers from the Northern Hemisphere who travelled to New Zealand in the hope of starting a new life here.

Often these people had bought land, sight unseen off plans back home. After arriving in central Auckland after months at sea, these hardy souls embarked on a small steamer to arrive at the dock below the tavern, many passing through these doors on their way to new lives in the north west.

This wasn't a new route, the Maori used the upper harbour waterways to travel, landing on the bend to the south of the tavern from where they would portage their waka, 4 km to the Kumeu River and on to the Kaipara Harbour.

These days, the journey by ferry from central Auckland replicates this journey and a glimpse of that by gone era.

We encourage you to sit back and relax, enjoy our hospitality, and take time to wander the venue and enjoy its many stories, or take a stroll down to the jetty before you depart.

parekareka ki to koutou noho – enjoy your stay.
Stephen & Paula



To Start

Garlic Ciabatta \$13
Mozzarella (v)

Petite Cheese Plate \$20
Marinated mixed olives, brie, crackers, warm pita bread (n)

Marinated Olives \$12
Marinated mixed olives (v) -

Oysters \$5 each or a dozen \$55
Shallots, cider vinegar (gf, df)
Wine match: Prosecco

Entrées

Pan Fried Dumplings \$26
Vegetable filling, sesame soy ponzu, crisp scallions,
cashew nut, chilli, coriander oil (df, vegan, n)

Marinated Tiger Prawns \$28
Lemon bulgur wheat, pomegranate, smoked paprika dressing,
coriander, chorizo crumb (available as a Main \$42) (df)

Confit Pork Belly \$25.50
Spiced apple gel, roasted pear, pickled mustard seeds,
pork chicharon (gf, df)

Mains & Salads

Caesar Salad \$26
Baby cos, boiled egg, crispy bacon, homemade croutons, anchovies,
our own Riv Caesar dressing (gf on request)
Add Free Range Pan Fried Chicken \$7
Wine match: Kumeu Village Chardonnay, Kumeu

Heirloom Tomato &
Smoked Bocconcini Salad \$28.50
Basil pesto, balsamic glaze, Kalamata olives,
pickled dates, crostini, herb oil (v, n) (df, vegan on request)
Wine match: Kinross Pinot Gris, Central Otago

Roast Cauliflower & Radicchio Salad \$31
Truffle vinaigrette, aged cheddar, pickled blackcurrant,
smoked almonds (n, v, gf) (df, vegan on request)
Wine match: Mt Olympus Sauvignon Blanc, Marlborough

Salt & Pepper Squid Salad \$29
Shaved fennel, green beans, rocket, garlic lime & caramel dressing,
salted peanuts, chilli oil (df, n)
Wine match: Peregrine Sauvignon Blanc, Central Otago

Hawkes Bay Lamb Rump \$46
Pearl cous cous, almond romesco, chimichurri
courgette ribbons, pinot jus (n) served medium
Wine match: Saddleback Pinot Noir, Central Otago

Favourites

Our Famous Riv's Ribs \$39

Smokey BBQ pork ribs, beer battered chips, green salad (df)

Wine match: Angove McLaren Vale Cabernet Sauvignon, Australia

Beer match: Tuatara Hazy Pale Ale

Beer Battered Fish & Chips \$30

Green salad, lemon, our own tartare (df)

Wine match: Peregrine Sauvignon Blanc, Central Otago

Beer match: Monteith's Golden Lager

Scotch Fillet \$40

250g scotch fillet cooked to your liking, with beer battered fries, salad, jus

Wine match: W5 Merlot, Hawkes Bay

Beer match: Monteith's Phoenix IPA

The Riv Burger \$30

180g beef pattie, toasted bun sesame, crispy bacon, swiss cheese, garlic aioli, our own relish, crisp lettuce, beer battered fries (gf on request)*

Beer match: Monteith's Black

Vege Burger \$30

Chickpea pattie, grilled capsicum, rocket, vegan aioli, swiss cheese, toasted sesame bun & beer battered chips (v) (gf, df, vegan on request)*

Beer match: Monteith's Wayfairers Pilsner

Sides

Roast Cauliflower and Radicchio Side \$13

Truffle vinaigrette, aged cheddar, pickled blackcurrant, smoked almonds (n, v, gf) (df, vegan on request)

Green Salad \$10.50

Seasonal leaves, tomato, cucumber, lemon dressing (vegan, df, gf)

Seasonal Vegetables \$11

Almond butter (gf, v, n)

Roast Baby Potatoes \$14.50

Black garlic dressing, baked goats cheese (v, gf)

Shoestring Fries \$11 (v)

Free Wifi:
Riverhead Guest

v - vegetarian, n - contains nuts, df - no dairy ingredients used in this dish, gf - no gluten ingredients used in this dish.*gf burger buns extra \$2, served with a green salad instead of fries. **chocolate may contain traces of allergens, can be served without on request. Please make your server aware of any serious allergies. Whilst all care is taken, menu items may come into contact with allergens. We cannot guarantee no cross contamination. 15% Public Holiday surcharge, 1.5% Credit Card & Paywave surcharge.

Desserts

Mousse au Chocolat Noir \$16

Dark chocolate mousse, vanilla crème fraiche, strawberries & brownie

Earl Grey Crème Caramel \$16

Strawberry coulis, candied pecan & pecan biscotti (n)

Mango Pudding \$16

*Sprinkled with chocolate flakes**, berry sorbet & freeze dried raspberries (df, gf, vegan)*

Ice Cream & Sorbet Selection \$16

pistachio crumb, mini meringues (gf, v, n) (df, vegan on request)

Petit Fours \$16

A selection of bite sized desserts

Cheese

Individual cheese \$14

A selection of three cheeses to share \$37

All cheese served with crackers, grapes & preserves (gf on request)

Please ask your waiter about today's great range of cheese

Delightful with a glass of Soljans Tawny Port \$10

Tea & Coffee

Tea

Harney and Sons, \$5 each

Supreme Breakfast, Supreme Earl Grey, Paris (flavoured black tea), Gunpowder Green Tea, Citron Green Tea, Peppermint, Orange Passionfruit, Peach, Chamomile

Coffee

<i>Flat White, Cappuccino, Piccolo, Macchiato</i>	<i>\$5.50</i>
<i>Latte, Mochaccino</i>	<i>\$6.00</i>
<i>Long or Short Black</i>	<i>\$5.00</i>
<i>Hot Chocolate</i>	<i>\$5.50</i>
<i>Chai Latte - sweet or spiced</i>	<i>\$5.50</i>

Extra shot, soy or oat milk, kids fluffy, caramel or vanilla syrup +50c

Our homemade biscotti goes beautifully with a cuppa \$2 per finger (order as many as you like!) or a piece of homemade chocolate cake \$8.50