

Pizzas

The Westie

Bacon, chorizo, salami, caramelised onion & mozzarella with a herbed sour cream

The Bandito

Mexican-spiced beef, charred peppers, red onion, jalapeños, corn chips, sour cream & salsa

The Bubba Gump

Prawns, smoked bacon, caramelised onions, brie, bbq sauce & prawn twists

The Clucker

Smoked chicken, brie, bacon, red onion & mozzarella with cranberry relish

The Bombay

Korma-spiced chicken, cashew nuts, banana & cracked poppadoms with coriander yoghurt

The Original

Shaved ham, sweet pineapple, red onion & mozzarella with our famous Origins aioli

All Pizzas 22.5 each; Half & half 25

Sides

Straight-cut fries	5.5
Greek side salad	5.5
Roasted portobello mushrooms	5.5
Thick-cut onion rings	5.5
Steamed vegetables	5.5
Herbed roast new potatoes	5.5
Watercress & vine tomato salad	5.5
Garlic prawns	7



ORIGINS

RESTAURANT & BAR

Black Angus Steaks

At Origins, we are committed to serving premium, natural and fresh Black Angus beef from some of New Zealand's best pastures. All served with a micro-herb salad garnish and a parmesan crisp, simply choose your cut and how you would like it cooked, then pick your Potato and Sauce from the range below.

OP Rib on the bone 400g	35
– our signature dish, this succulent cut is guaranteed to melt in your mouth!	
Scotch Fillet 300g	28
– a tried and trusted favourite, certain to satisfy	
Sirloin 300g	26
– rich and tender, this steak is full of flavour	
Eye Fillet Mignon 250g	32
– the connoisseurs' choice, a prime fillet wrapped in bacon	

Potatoes

Roast new potatoes
Straight-cut fries
Potato & herb croquette
Au gratin

Sauces

Garlic & herb butter
Blue cheese sauce
Veal & red wine jus
Porcini butter & mushroom sauce

Starters

Garlic & herb pizza bread	7
Caramelised onion & feta pizza bread	8
Tomato & basil loaf served with today's duo of dips	9
Margherita pizza bread	10

Entrées & Light Meals

Portobello mushroom and onion jam tart with a crumbed blue cheese and pear salad (v)	12.5
Soup of the day served with toasted ciabatta- please ask your wait staff	11.5
Green-lipped mussels in a white wine, garlic, gremolata and cream sauce with ciabatta	14
Prawn cocktail in a Marie Rose sauce with cos lettuce and toasted ciabatta	15.5
Crumbed salt & pepper squid served with a sweet pineapple & chilli relish and a micro-herb garnish	Main 20 Entrée 15
Tuscan-spiced lamb cutlets with a lemon balsamic dressing, served with parsnip crisps and a mandarin & watercress salad	16
Traditional chicken caesar salad with bacon, croutons & shaved parmesan tossed in an anchovy-infused dressing and topped with a poached egg	17
Moroccan lamb salad with haloumi, olives, mesclun, tomato and cucumber dressed with a balsamic vinaigrette	18
Hickory-smoked pork ribs smothered in our own bbq sauce	Main 24 Entrée 16

Mains

Oven-roasted chicken breast wrapped with bacon, stuffed with sun-dried tomato pesto and spinach, served on potato au gratin with an orange & seeded mustard sauce	22
Wood-fired salmon served on potato & spinach gnocchi, broad beans and drizzled with a lemon & caper sauce	27
Fettuccine carbonara with smoked chicken breast, bacon and mushrooms in a creamy white wine & garlic sauce	19
Market fresh fish of the day in a basil pesto rub with a crumbed potato & herb croquette, steamed mussels, wilted spinach and a citrus beurre blanc	25
Braised pork belly with a parsnip & thyme puree, an apple & apricot compote, veal jus and a watercress & vine-ripened tomato salad	22
Beer-battered fish and chips market-fresh fish fillets deep-fried in our own beer batter served with straight-cut chips and a mixed-leaf salad	20
Kumara rosti served with portobello mushrooms, wilted spinach and a tomato coulis (v) (gf)	17
Origins famous beef & bacon burger layered with pineapple, beetroot, relish, swiss cheese and salad, served with straight-cut fries and tomato sauce	19
Tiger prawns sautéed in garlic and smoked paprika with a potato & herb rosti, aioli dipping sauce and a micro-herb garnish	25.5

Please ask your wait staff for our dishes of the day