



BIKENHEAD WAS LITTLE MORE THAN A SMALL TOWNSHIP OF BARELY 300 WHEN IT WAS DESCRIBED AS A “WILD AND BLEAK” PLACE BY THE NEW ZEALAND HERALD IN 1882. THAT SAME YEAR, THE COLONIAL SUGAR REFINING COMPANY PURCHASED 65 HECTARES OF FARMLAND ON THE HARBOUR SHORE TO BE DEVELOPED INTO WHAT IS KNOWN TODAY AS THE CHELSEA SUGAR COMPANY. THE CONSTRUCTION OF THE REFINERY ATTRACTED HUNDRED OF WORKERS WHO, ALONG WITH THEIR FAMILIES, SETTLED IN THE SURROUNDING AREA. ONCE THE SITE OF ANCIENT KAURI FORESTS, BIKENHEAD WAS THE LOCATION OF TEMPORARY ‘GUM-DIGGERS’ CAMPS. MEN AND WOMEN CAME FROM MILES AROUND TO DIG UP THE LUCRATIVE FOSSILISED RESIN OF THESE TREES.

THE BUILDING IN WHICH YOU SIT WAS CONSTRUCTED IN 1907 AND WAS FIRST HOME TO HELBY’S BUTCHERY ON THE MAIN ROAD TERMINAL. THE BUILDING WAS TO RETAIN THIS FUNCTION UNTIL IT WAS CONVERTED INTO CYRIL CROCOMBE’S LIME JUICE AND ONION FACTORY IN THE 1950s. IT WOULD BE ANOTHER 30 YEARS BEFORE IT WAS TRANSFORMED AGAIN. THIS TIME IT WOULD BECOME A CAFÉ AND RESTAURANT. RAVENHILL ITSELF TAKES ITS NAME FROM THIS AREA OF BIKENHEAD POINT, AS IT WAS KNOWN BY ITS EARLY SETTLERS.

WE WOULD LIKE YOU TO FEEL AT HOME AND HOPE YOU COULD ENJOYED DINING IN ONE OF BIKENHEAD’S UNIQUE HERITAGE LOCATIONS...



To Share

Breads & Dips (v) \$12.50

{ freshly baked breads with homemade dips }

Antipasto \$36.00

{ smoked chicken and salmon, sundried tomatoes, feta cheese, marinated black olives, avocado and homemade dips, served with hot toasted breads }

Entrees

Bruschetta (v) \$12.50

{ garlic ciabatta, ricotta cheese served with tomato salsa }

Green Lipped Mussels \$14.50

{ in white wine garlic sauce served with crusty bread }

Salt & Pepper Squid \$12.00

{ with sweet chill, roasted garlic aioli sauces }

Seared Scallops \$12.50

{ served on herb & pancetta risotto }

Soup of The Day (v)(gf) \$12.50

{ with freshly baked bread }

Smoked Chicken Filo \$12.50

{ cashew nuts, brie, roasted kumara, basil pesto }

Classic Shrimp Cocktail (gf) \$16.00

{ bound in homemade seafood sauce on crispy cos salad }

Salads

Spiced Chicken Salad \$21.00

{ capsicum, feta, tomato, cucumber, red onion, salad leaves, paprika aioli, garlic pita }

Warmed Pumpkin & Kumara Salad (gf) \$19.50

{ feta, cashews, dukkah, tomato, cucumber, onion, salad greens, hummus, mustard aioli }

Citrus Scallop Salad \$22.00

{ seared scallops, tossed with mixed greens, tomato, red onion, orange, lime, dressed with citrus vinaigrette }

Vietnamese Lamb Salad \$23.00

{ seared marinated lamb rump, with capsicum, coriander, mint, mung bean sprout and mixed salad, dressed with Vietnamese dressing }

Pastas

Lemon Chicken \$22.50

{ with garlic, cashews, roasted capsicum, spinach, feta & linguini, tossed through a lemon infused olive oil }

Seafood Risotto (gf) \$21.50

{ with a seasonal seafood mix }

Gnocchi (v) (gf) \$19.50

{ in a vegetable ratatouille with parmesan cheese }

Chicken carbonara \$21.50

{ with bacon, field mushroom & linguine in a garlic cream with Parmesan }

Mains

Roasted Chicken \$28.50

{ pan roasted free range chicken breast on herb roasted potatoes, blistered cherry tomatoes & summer greens, finish with a rocket parmesan salad }

Lamb Shanks \$29.50

{ rosemary braised lamb shanks with green beans, on kumara mash with a rich apricot & black pepper infused jus }

Eye Fillet Steak \$29.50

{ premium cut of eye fillet steak on hand cut potato wedges with a prawn & bacon ball, finished with summer greens and a rich port wine jus }

Fish of The Day (POA)

Tonkatsu Pork Loin \$27.50

{ crunchy pork loin in Japanese style, steamed vegetables, rice, served with homemade Asian glaze }

Sides



Green Salad \$7.00
Seasonal buttered vegetable \$7.00
French Fries \$7.00
Wedges \$8.00

Dessert

Crispy Banana Split \$11.00

{ banana & chocolate wrapped in a crispy pastry served with chocolate sauce and vanilla ice cream }

Vanilla Brulee \$12.00

{ served with fresh fruit salad and manuka honey }

Lemon Tart \$12.00

{ served with berry compote and vanilla ice cream }

Dessert of The Day \$12.00

{ ask you waiter for our special dessert }

Cheese Board \$13.50

{ a selection of cheese served with homemade chunty, crackers fresh grapes and apples }

Trio of Truffles \$10.50

{ homemade truffles }

Special coffee \$10.00

{ ask your waiter for our selection of liqueurs }

