



MENU



Stupendous **STARTERS**

GARLIC OR CHEESY FLATBREAD

wood-fired flatbread covered with confit garlic or cheese & sprinkled with fresh cut herbs & sea salt (V, VG & GF OPTION + \$2) \$12.5

BREAD PLATTER

grilled sourdough & flatbread with hummus, dukkah & oil (V) \$12.5

MUSHROOM & WALNUT PATE

with grilled soughdough (V, GF) \$12

PUMPKIN SOUP

served with grilled sourdough & butter (V, VG & GF OPTION) \$12

CRISPY CHICKEN WINGS

served with BBQ sauce (GF) \$12

SALT & PEPPER SQUID

crispy bite sized pieces of squid, tossed in an Asian slaw, with crispy shallots, sesame seeds & an Asian dressing (GF) \$16.5

FARRIERS PRAWN COCKTAIL

with crunchy lettuce, Marie Rose sauce & lemon wedge \$18.5

NZ GREEN LIPPED MUSSELS

steamed in the half shell & finished with white wine, fresh herbs & cream sauce. Served with grilled sourdough & butter \$19

TRADITIONAL SEAFOOD CHOWDER

a combination of fresh seafood in a white wine & lemon based cream soup. Served with grilled sourdough & butter \$19

Mighty **MAINS**

SLOW BRAISED LAMB & ROAST KUMARA PIE

served with either creamy mash potato or beer-battered fries & red wine jus \$22.5

ROAST CHICKEN & LEEK PIE

served with either creamy mash potato or beer-battered fries & red wine jus \$22.5

CRISPY CHICKEN BURGER

buttermilk fried chicken thighs with crisp lettuce, tomato, beetroot, cheddar & an egg. Served with beer-battered fries & aioli \$26

THE BIG KIWI BEEF BURGER

double 150gm fresh beef mince patty & double servings of crisp lettuce, tomato, beetroot, cheddar & eggs. Served with beer-battered fries & aioli \$26.5

VEGE BURGER

crispy sweet potato patty with lettuce, tomato, red onion jam & Rocket Fuel sauce. Served with fries (V) \$22.5

OPEN STEAK SANDWICH

150g sirloin steak, cooked medium rare. Served on grilled sourdough with salad, caramelised onion, fried egg & beer-battered fries \$25

SPRING PENNE PASTA

roasted red peppers, olives, artichokes & capers in a garlic & tomato sauce (V, GF OPTION AVAILABLE) \$24
ADD CHICKEN \$29

CHICKEN, NOODLE & CASHEW SALAD

chicken salad with vermicelli noodles, toasted cashews & tossed in an Asian dressing \$24

ASIAN PORK & SQUID SALAD

twice cooked pork belly with salt & pepper squid tossed with slaw, fried shallots, sesame seeds & spicy Asian dressing (GF) \$24

GREEK LAMB SALAD

seared lamb cutlets, cos lettuce, cucumber, olives, tomato, roasted red pepper, mint, yoghurt, crumbled feta & dressing \$28

CHICKEN BREAST

stuffed with spinach & brie then topped with passata sauce. Served with potato gratin & seasonal vegetables \$27.5

BEER-BATTERED TARAKIHI FILLET

served with fresh salad, beer-battered fries, aioli & a lemon wedge \$24.5

GRILLED SALMON

with potato gratin, salad & Asian dressing \$36

PORK BELLY

with potato gratin, seasonal vegetables, Farriers' house-made apple sauce & jus \$34

STICKY BABY

BACK RIBS

with a chilli & cumin rub & Farriers' BBQ marinade. Served on crispy garlic flatbread (x6) \$14 (x12) \$28

LAMB RACK

with potato gratin, seasonal vegetables & red wine jus (GF) \$38

250G

ANGUS SCOTCH FILLET

with fresh crisp house salad, beer-battered fries, aioli & chunky mushroom sauce \$35

250G SIRLION

with 2x fried eggs, mushroom sauce, beer-battered fries & crisp house salad \$35

SIDES \$9

BEER-BATTERED FRIES (V, VG, NO GLUTEN FREE)

POTATO GRATIN (V, VG, GF)

TODAY'S SEASONAL VEGETABLES (V, VG, GF)

GARDEN SALAD WITH HOUSE VINAIGRETTE

2 X EGGS \$5

Manuka Smoked

WOOD-FIRED PIZZA

Farrier's pizza bases are baked in house daily; all pizzas are topped with tomato Napoli sauce & mozzarella pizza cheese. Gluten free bases are available on request, add \$2.

CLASSIC MARGHERITA

sliced mozzarella & basil leaves (V) \$21

CAPRI

roasted capsicum, olives, capers, sundried tomatoes, garlic & fresh herbs (V) \$21

HAWAIIAN

ham off the bone & pineapple \$20

CHICKEN,

CRANBERRY & BRIE

chicken, melted brie, rosemary & topped with cranberry sauce \$25

POACHED PEAR & BLUE CHEESE

poached pears, blue cheese, walnuts & cream cheese (V) \$25

SALMON

cold smoked salmon, capers, cream cheese & lemon wedges \$26

MEAT SUPREME

bacon, kranski sausage, chicken, pepperoni & roasted pork belly \$26

BBQ CHICKEN

roast chicken, bacon, pork, spicy rocket sauce swirl \$26

Special

FARRIER'S BREAKFAST PIZZA & A COFFEE

hollandaise sauce, bacon, kranski sausage, cracked egg on top (no Napoli sauce or cheese) \$25

TURN OVER FOR PLANT-BASED MENU & DESSERTS



PLANT BASED MENU

VEGETABLE DUMPLINGS
in a sesame & soy vegetable broth with grilled sourdough (V) \$19

GARLIC FLATBREAD
wood-fired flatbread covered with confit garlic & sprinkled with fresh cut herbs & sea salt (V) \$14

SPRING VEGETABLE TAGINE
with Israeli cous cous & fresh herbs (V) \$24.5

SPRING PENNE PASTA
roasted red peppers, olives, artichokes & capers in a garlic & passata sauce (V GF) \$24.5

VEGE BURGER
crispy sweet potato patty with lettuce, tomato, red onion jam & Rocket Fuel sauce. Served with beer-battered fries. (V) \$22.5

VEGE PIZZA
tomato base with artichokes, mushroom, roasted red peppers & garlic oil. Optional vegan cheese (V) \$22.5

VEGAN BROWNIE
with berries & sorbet of the day (VG) \$13



AFFOGATO
espresso coffee shot, Amaretto liqueur, Kapiti vanilla bean ice-cream & house-baked biscotti (GF OPTION) \$13

LEMON & CINNAMON MINI DOUGHNUTS
served with citrus syrup & Kapiti vanilla bean ice-cream \$13

CRUSHED MERINGUE
with berries & whipped cream \$13

HOT FUDGE SUNDAE
served with chopped nuts, waffles & Kapiti vanilla bean ice-cream \$13

CHEFS CHEESECAKE
served with Kapiti ice-cream & an accompanying sauce. Ask wait-staff for today's cheesecake \$13

BANANA SPLIT
served with Kapiti vanilla bean ice-cream, Kapiti triple chocolate ice-cream, chopped nuts, wafers, whipped cream & your choice of berry or chocolate sauce \$13

CHOCOLATE BROWNIE
served with berry coulis & Kapiti vanilla bean ice-cream \$13

CHOCOLATE MELTING BALL
filled with Kapiti ice-cream & chocolate truffle, with a jug of hot salted caramel pouring sauce (GF) \$18

Great COFFEE

FLAT WHITE	\$4	ESPRESSO/SHORT BLACK	\$4
LATTE	\$4	AMERICANO	\$4
CAPPUCCINO	\$4	HOT CHOCOLATE	\$4
MOCHACCINO	\$4	IRISH COFFEE	\$9
LONG BLACK	\$4		