

Stupendous **STARTERS**

GARLIC FLATBREAD

wood-fired flatbread covered with confit garlic & sprinkled with fresh cut herbs & sea salt

(V, VG & GF OPTION • \$2) \$12

CHEESY FLATBREAD

wood-fired flatbread covered with melted parmesan & mozzarella

(V, GF OPTION • \$2) \$12

PUMPKIN SOUP

served with grilled sourdough & butter

(V, VG & GF OPTION) \$12

CRISPY CHICKEN WINGS

tossed in home-made BBQ sauce (GF) \$16

SALT & PEPPER SQUID

crispy bite sized pieces of squid, tossed in an Asian slaw, with crispy shallots, sesame seeds & an Asian dressing (GF) \$16

PANKO CRUMBED BRIE

with a tart red onion jam & salad garnish \$16.5

TRADITIONAL SEAFOOD CHOWDER

a combination of fresh seafood in a white wine & lemon based cream soup. Served with grilled sourdough & butter \$18

NZ GREEN LIPPED MUSSELS

steamed in the half shell & finished in a garlic cream sauce with fresh herbs, grilled sourdough bread & butter \$18

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) \$19

CAPRI

roasted capsicum, olives, capers, sundried tomatoes, garlic & fresh herbs (V) \$20

HAWAIIAN

ham of the bone & pineapple \$20

CHICKEN, CRANBERRY & BRIE

chicken, melted brie, rosemary & topped with cranberry sauce \$22

POACHED PEAR & BLUE CHEESE

poached pears, blue cheese, walnuts & cream cheese \$23

SALMON

cold smoked salmon, capers, cream cheese & lemon wedges \$24

MEAT SUPREME

bacon, kranski sausage, chicken, pepperoni & roasted pork belly \$25

BBQ CHICKEN

roast chicken, bacon, pork, spicy rocket sauce swirl \$25

Special

FARRIER'S BREAKFAST PIZZA & A COFFEE

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

Mighty **MAINS**

SLOW BRAISED LAMB & ROAST KUMARA PIE

served with either creamy potato mash or beer-battered fries & red wine jus \$22

ROAST CHICKEN & LEEK PIE

served with either creamy mash potato or beer-battered fries & red wine jus \$22

VEGAN BURGER

house-made beetroot & black bean patty, with house-made relish, slow roast tomato, sliced red onion & salad tossed in house vinaigrette. Served with beer-battered fries (V, VG & GF OPTION) \$22

OPEN STEAK SANDWICH

150g sirloin steak cooked medium rare & served on grilled sourdough with salad, caramelised onion & a fried egg. Served with beer-battered fries \$24

OPEN CHICKEN SANDWICH

grilled chicken thigh, bacon, avocado, iceberg lettuce, tomato, mayonnaise & brie on toasted sourdough. Served with beer-battered fries & aioli \$24

PAPPARDELLE

thick egg pasta tossed in a rich sauce of mushrooms, sage & walnuts. Finished with shredded parmesan cheese & fried sage leaves (V) \$24

BEER-BATTERED TARAKIHI FILLET

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

CRISPY CHICKEN BURGER

buttermilk fried chicken thighs with iceberg lettuce, tomato, beetroot, cheddar cheese & egg. Served with beer-battered fries & aioli \$25

KIWI PORK BURGER

double 150gm of fresh pork mince patty & double servings of iceberg lettuce, tomato, beetroot, cheddar cheese & egg. Served with beer-battered fries & aioli \$26

STICKY BABY BACK RIBS

with a chilli & cumin rub & Farriers' BBQ marinade. Served on crispy garlic flatbread (x6) \$14 - (x12) \$26

SOUS VIDE CHICKEN BREAST

wrapped in smoked bacon, served on crushed potato stack, fresh seasonal vegetables & finished with a garlic & thyme cream sauce \$27

PANFRIED FISH OF THE DAY

with crushed baby potato stack & seasonal vegetables. Finished with a lemon & herb caper hollandaise \$36

PORK BELLY

with crispy roast potatoes, seasonal veg, Farriers' house-made apple sauce & jus \$34

BRAISED LAMB SHANK

with creamy potato mash seasonal vegetables, red wine & rosemary jus (GF) \$38

250G ANGUS SCOTCH FILLET

with seasonal vegetables, beer-battered fries, aioli & chunky mushroom sauce \$38

BEEF SHORT RIB

with mash potato, green beans & red wine & rosemary jus \$38

Sides
\$9

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

SAUTÉED POTATOES (V, VG, GF)

TODAY'S FRESH VEGE (V, VG, GF)

GARDEN SALAD WITH HOUSE VINAIGRETTE



THE FARRIERS
BAR & EATERY

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (GF option) Gluten Free on request

GREAT FOOD. FRESH BEER. GOOD TIMES



THE
FARRIERS
BAR & EATERY

06 377 1107

OPEN 7 DAYS

Our New

PLANT BASED MENU

Starters

PUMPKIN SOUP

with grilled sourdough \$12

GARLIC FLATBREAD

wood-fired flatbread covered with confit garlic & sprinkled with fresh cut herbs & sea salt \$14

Mains

DUMPLINGS

served in a vegetable broth \$12

BROWN RICE PILAF

steamed brown rice tossed with olive oil, onion, carrot, garlic, lemon rind & finished with flat leaf parsley \$20

PIZZA

Farriers' pizza sauce with seasonal vegetables \$21

BURGER

house-made beetroot & black bean patty with house-made relish, slow roast tomato, sliced red onion & salad tossed in house vinaigrette. Served with beer-battered fries \$22

GARLIC & WHITE WINE PASTA

tossed in a garlic & white wine sauce, served with grilled brussel sprouts & finished with vegan parmesan cheese \$24

NUT ROAST

with seasonal vegetables & passata sauce \$24



Dreamy

DESSERTS

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

VANILLA CREME BRULEE

served with a tuille wafer, berry compote, Kapiti vanilla bean ice-cream \$13

TRIO OF ICECREAM

a selection of 3 scoops of Kapiti ice-cream. Ask wait-staff for the flavours \$13

CHEFS CHEESECAKE

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

STICKY DATE PUDDING

served with crème anglaise & hot butterscotch 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		