



# MENU



## Stupendous **STARTERS**

### **GARLIC FLATBREAD**

wood-fired flatbread covered with confit garlic & sprinkled with fresh cut herbs & sea salt (VG) \$12

### **CHEESY FLATBREAD**

wood-fired flatbread covered with cheese & sprinkled with fresh cut herbs & sea salt \$12.5

### **BREAD & DIPS**

grilled sourdough & flat bread (GF OPTION) \$15

### **CAULIFLOWER BITES**

with chipotle aioli (VG) \$12

### **CRISPY CHICKEN WINGS**

served with BBQ sauce (GF) \$12

### **SMOOTH TOMATO & HERB SOUP**

served with grilled sourdough & butter (VG & GF OPTION) \$13

### **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

### **LOADED FRIES**

fries with bacon, cheese, sour cream & sweet chilli sauce (GF OPTION) \$16.5

### **TRADITIONAL SEAFOOD CHOWDER**

a combination of fresh seafood in a white wine & lemon based cream soup. Served with grilled sourdough & butter \$20

## Mighty **MAINS**

### **SLOW BRAISED LAMB & ROAST KUMARA PIE**

served with either creamy mash potato or beer-battered fries & red wine jus \$25

### **CHICKEN & MUSHROOM PIE**

served with either creamy mash potato or beer-battered fries & red wine jus \$25

### **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 \$28

### **VEGE BURGER**

crispy sweet potato patty with lettuce, tomato, red onion jam & Rocket Fuel sauce. Served with beer-battered fries (V) \$25

### **OPEN STEAK SANDWICH**

150gm sirloin steak, cooked medium rare. Served on grilled sourdough with salad, caramelised onion, fried egg & beer-battered fries \$26

### **FISH 'N' CHIPS**

served with fresh salad, beer-battered fries, aioli & a lemon wedge \$26

### **PENNE PASTA**

with roast pumpkin, walnuts, cherry tomatoes & pesto (VG & GF OPTION) \$25  
ADD CHICKEN \$29

### **GRILLED HALLOUMI SALAD**

walnut, cranberries, red onion, fresh herbs, roast pumpkin, mesclun & a rosemary & honey mustard salad dressing (GF) \$24

### **PORK & SQUID SALAD**

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

### **WARM LAMB RUMP SALAD**

cooked medium rare, baby beets, feta, red onion, mesclun with a mint & yoghurt dressing (GF) \$30

### **SOUS VIDE PORK CHOP**

with braised red cabbage, mash potato & apple sauce (GF) \$35

### **SLOW BRAISED LAMB SHOULDER**

with pea & potato cake, green beans & red wine jus (GF) \$34

### **SALMON NICOISE**

new potatoes, green beans, cherry tomatoes, red onion, capers & olives. Tossed in honey mustard dressing & topped with a fillet of grilled salmon & a soft boiled egg (GF) \$35

### **BEEF CHEEK**

in a tomato & red wine sauce with pearl onions & button mushrooms, served with horseradish & parmesan polenta \$38

### **COQ AU VIN CHICKEN**

whole chicken leg cooked in rich tomato, bacon, onion & mushroom sauce. Served with creamy mash (GF) \$36

### **250GM SCOTCH FILLET**

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

## **SIDES \$9**

**BEER-BATTERED FRIES**  
(GF OPTION)

**POTATO MASH** (V, VG, GF)

**STEAMED 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



turn over for our  
plant-based menu  
& desserts



## PLANT BASED MENU

### SMOOTH TOMATO & HERB SOUP

with grilled sourdough & butter

(VG & GF OPTION) \$13

### GARLIC FLATBREAD

(GF OPTION) (VG) \$12

### CAULIFLOWER BITES

with chipotle aioli (VG GF) \$12

### BREAD & DIPS

with grilled sourdough & flatbread

(GF OPTION) (VG) \$15

### VEGAN PIZZA

sliced mozzarella & basil leaves

(GF & VG OPTION) \$23

### PENNE PASTA

with roast pumpkin, walnuts, cherry tomatoes & pesto (VG & GF OPTION) \$25

### VEGE BURGER

crispy sweet potato patty with lettuce, tomato, red onion jam & Rocket fuel sauce. Served with beer-battered fries (V) \$25

### APPLE & RHUBARB CRUMBLE

with oat & nut topping, served with a scoop of Little Island coconut ice-cream

(GF & VG) \$13



### APPLE & RHUBARB CRUMBLE

with oat & nut topping & served with a scoop of Kapiti vanilla bean ice-cream (GF & VG OPTION) \$13

### AFFOGATO

scoop of Kapiti vanilla bean ice-cream. Served with a biscuit, shot of espresso & shot of spirit of choice (GF OPTION) \$13

### HOT CHOCOLATE BROWNIE

served with Kapiti vanilla bean ice-cream, berry coulis & chocolate sauce \$13

### ICE-CREAM SUNDAE

with your choice of sauce (chocolate, caramel or berry). Topped with whipped cream, chopped nuts & a wafer (GF OPTION) \$13

### BAKED LEMON & BLUEBERRY TART

with Kapiti vanilla bean ice-cream \$13

### CHEFS CHEESECAKE

served with a scoop of Kapiti vanilla bean ice-cream & topping to match \$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		