



MENU



(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (GF OPTION) | (DF) DAIRY FREE

Stupendous STARTERS

GARLIC FLATBREAD

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

CHEESY FLATBREAD

wood-fired flatbread covered with cheese & sprinkled with fresh cut herbs & sea salt \$13

BREAD & DIPS

grilled sourdough & flat bread (DF, GF OPTION) \$15.5

CAULIFLOWER BITES

with chipotle aioli (VG, GF, DF) \$12.5

CRISPY CHICKEN WINGS

served with BBQ sauce (GF, DF) \$16.5

SMOOTH TOMATO & HERB SOUP

with grilled sourdough & butter (VG, DF, GF OPTION) \$16

SALT & PEPPER SQUID

crispy bite sized pieces of squid, tossed in an Asian slaw with crispy shallots, sesame seeds & an Asian dressing (GF, DF) \$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 (GF OPTION) \$21

MUSSELS

in a creamy white wine, garlic & herb sauce served with grilled sourdough & butter (GF OPTION) \$20

FARRIERS PRAWN COCKTAIL

with crunchy lettuce, Marie Rose sauce & lemon wedge \$20

Mighty MAINS

COCK-A-LEEKIE PIE

chicken, leek & bacon in a creamy gravy. Served with either creamy mash or fries & red wine jus \$26

STEAK & CHEESE PIE

Slow braised beef & onions in rich gravy with smoked cheddar. Served with either creamy mash or fries & red wine jus \$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 (GF OPTION) \$30

CHICKEN BURGER

fried buttermilk chicken, chipotle slaw, pickles & red onion. Served with beer-battered fries & aioli (GF OPTION) \$30

VEGE BURGER

crispy sweet potato patty with lettuce, tomato, red onion jam & Rocket Fuel sauce. Served with beer-battered fries (VG, GF OPTION) \$28

OPEN STEAK SANDWICH

150gm sirloin steak, cooked medium rare. Served on grilled sourdough with salad, caramelised onion, fried egg & beer-battered fries (GF OPTION) \$28.5

FISH 'N' CHIPS

served with fresh salad, beer-battered fries, aioli & lemon wedge \$28

• FETTUCINE PASTA

tossed in roasted tomato, garlic & red pepper sauce, with cherry tomatoes, olives, red onion & fresh herbs (VG & GF OPTION) \$27 + chicken \$30

ASIAN PORK & SQUID SALAD

twice cooked pork belly with salt & pepper squid tossed with slaw, fried shallots, sesame seeds & Asian dressing (GF) \$28

ROASTED VEGETABLE & BARLEY SALAD

with fresh herbs, salad greens & citrus dressing (VG, GF) \$28

DUKKAH CRUSTED LAMB SPARE RIBS

served on a salad of Israeli cous cous, mint, feta, baby beets, pickled red onions & drizzled with pomegranate molasses (GF, DF) \$32

CRISPY SKIN PORK BELLY

served with soba noodles, wilted greens, mushrooms, a soft boiled egg in an Asian broth \$35

SALMON FILLET

served on a salad of citrus & herb marinated butter beans, red onion, cherry tomatoes & salad greens (GF, DF) \$36

BBQ PORK RIBS

smoky BBQ pork ribs, served with garlic flatbread. (DF, GF OPTION) small \$28 | large \$35

• JERK MARINATED GRILLED CHICKEN LEG

served with chipotle slaw & coconut rice (GF, DF) \$35

SLOW COOKED LAMB SHOULDER

braised with red wine, herbs, carrots, onion, celery & garlic. Served on a kumara & herb cake (GF, DF) \$38

250GM SCOTCH FILLET

with salad, beer-battered fries & either jus, creamy mushroom sauce or garlic butter (DF & GF OPTION) \$38

SIDES \$9

BEER-BATTERED FRIES & AIOLI (GF OPTION)

CREAMY POTATO MASH (GF)

STEAMED, BUTTERED VEGETABLES (GF, DF & VG OPTION)



turn over for our plant-based menu & desserts

Manuka Smoked

WOOD-FIRED PIZZA

All pizza have a gluten & dairy free option available on request, add \$2.

MARGARITA

sliced mozzarella & basil leaves \$22

LUCIFER

spicy pepperoni, chorizo, chilli flakes, pizza sauce, mozzarella \$25

POAKA

pork & fennel sausage, bacon, pulled pork, pizza sauce, mozzarella \$27

FUNGI

mixed mushrooms, spinach, garlic oil, pizza sauce, mozzarella \$25

ALOHA

ham off the bone, pineapple, pizza sauce & mozzarella \$25

WHĀ

4 cheese pizza. Kikorangi blue cheese, goats cheese, parmesan, mozzarella, pizza sauce \$27

• CARNIVORE

pepperoni, pulled pork, bacon, chicken, beef brisket, pizza sauce & mozzarella \$27

CLUCK NORRIS

chicken, red onion, cream cheese base, mozzarella & spiced apricot sauce \$27

• BUFFALO BILL

pulled beef brisket, roasted red peppers, olives, mozzarella, pizza sauce \$27

VEGE PIZZA

artichokes, olives, capers, cherry tomatoes, red onion, pizza sauce & mozzarella (VG, GF OPTION) \$25



PLANT BASED MENU

GARLIC FLATBREAD

(VG, DF) \$12

CAULIFLOWER BITES

with chipotle aioli

(VG, DF, GF) \$12.5

SMOOTH TOMATO & HERB SOUP

with grilled sourdough

(VG, GF OPTION) \$16

ROASTED VEGETABLE & BARLEY SALAD

with fresh herbs, salad greens & citrus dressing

(VG, GF) \$28

FETTUCINE PASTA

tossed in roasted tomato, garlic & red pepper sauce,

with cherry tomatoes,

olives, red onion &

fresh herbs

(VG & GF OPTION) \$27

• ADD CHICKEN \$30

VEGE BURGER

crispy sweet potato patty

with lettuce, tomato, red

onion jam & Rocket Fuel

sauce. Served with

beer-battered fries

(VG, GF OPTION) \$28

VEGE PIZZA

artichokes, olives, capers,

cherry tomatoes, red onion,

pizza sauce & mozzarella

(VG, GF OPTION) \$25

SPICED PLUM CRUMBLE

with oat & nut crumble

topping. Served with Little

Island coconut

ice-cream

(GF, DF & VG OPTION) \$15



AFFOGATO

espresso coffee shot, Amaretto liqueur, Kapiti vanilla bean ice-cream & house-baked biscotti

(GF OPTION) \$14

HOT CHOCOLATE BROWNIE

with Kapiti vanilla bean ice-cream, berry coulis & chocolate sauce \$15

SPICED PLUM CRUMBLE

with oat & nut crumble topping. Served with Kapiti vanilla bean ice-cream or Little Island coconut ice-cream

(GF, DF & VG OPTION) \$15

ICE-CREAM SUNDAE

Kapiti vanilla bean ice-cream with your choice of sauce (chocolate, caramel or berry). Topped with whipped cream, chopped nuts & a wafer (GF, VG & DF OPTION) \$15

CHEFS CHEESECAKE

with a scoop of Kapiti vanilla bean ice-cream & topping to match \$15

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		