

# Spring MENU

all our sauces are freshly made in-house

## STARTERS

### GARLIC FLATBREAD

Wood-fired flatbread covered with confit garlic & sprinkled with fresh cut herbs & sea salt - **16** (GFO, V, VGO, DFO)  
add cheese + 3

### HOUSE-MADE ONION RINGS

With balsamic glaze & aioli  
(V, VG, DF) - **14**

### BUTTERMILK FRIED CHICKEN

Marinated chicken thigh served with chipotle mayo (GF) - **17**

### CRISPY CHICKEN WINGS

Tossed in house-made bourbon BBQ sauce  
(GF, DF) - **18.5**

### FRESH GARLIC LOAF (for two)

Baked Vienna bread loaf served with garlic butter, roasted red pepper & walnut hummus & locally sourced olive oil  
(V, VGO) - **18**

## WOOD-FIRED PIZZA

All pizza have a gluten & dairy free option  
available on request + 2

### MARGARITA

Pizza sauce, sliced buffalo mozzarella, parmesan, shredded mozzarella & fresh basil leaves (V, GFO, DFO, VGO) - **24**

### CHICKEN

Cranberry, brie, chicken, pizza sauce, mozzarella with a swirl of aioli  
(GFO, DFO) - **27**

### VEGE PIZZA

Artichokes, olives, mushrooms, capers, cherry tomatoes, red onion, pizza sauce & mozzarella (V, VGO, GFO, DFO) - **27**

### SALT & PEPPER SQUID

Crispy bite sized pieces of squid, tossed in an Asian slaw with crispy shallots, sesame seeds & an Asian dressing (GF, DF) - **19**

### LOADED FRIES

Fries with bacon, cheese, sour cream & sweet chilli sauce (GFO) - **19.5**

### SALMON BRUSCHETTA

Salmon gravlax on toasted Vienna bread, cream cheese sauce, toasted seeds, cherry tomatoes & balsamic glaze (GFO) - **19**

### BAO BUNS

Bao buns with sweet coleslaw, fried shallots & sesame seeds. Choice of pork belly with bourbon BBQ sauce or fried chicken with chipotle mayo - **19**

### CAESAR SALAD

Cos lettuce, Caesar dressing, house-made croutons, parmesan, bacon, soft boiled egg & anchovies (VO, GFO) - **19**  
add chicken + 8

### BLUE CHEESE & WALNUT SALAD

Blue cheese, raisins, toasted walnuts, pear, cucumber, cherry tomatoes & mesclun with a blue cheese dressing  
(V, GF) - **19**  
add chicken + 8

## SALADS

### SALMON SALAD

Salmon gravlax, crispy noodles, mesclun, Asian slaw, fried shallots, toasted pumpkin & sesame seeds with a hot & sour sauce dressing  
(GFO, DF) - **21**

### CRISPY PORK & SQUID SALAD

Twice cooked pork belly with salt & pepper squid tossed with slaw, fried shallots, sesame seeds & Asian dressing  
(GF, DF) - **32**

## MAINS

### HOUSE-MADE GOURMET VEGETABLE PIE

Fire roasted vegetables from our pizza oven. Spinach, fennel, feta & ricotta, served with red wine jus, sour cream mash or fries  
(V) - **29**

### LAMB & SWEET POTATO PIE

Slow cooked lamb, roasted sweet potato, rosemary, lamb jus, a hint of mint, red wine jus, served with sour cream mash or fries with aioli - **29**

### OPEN STEAK SANDWICH

150gm sirloin steak cooked medium rare. Served on grilled Vienna bread with cos lettuce, dill pickle, caramelised onion, a fried egg & smokey horseradish mayo. Served with beer-battered fries & aioli (GFO) - **33**

### FARRIERS BEEF BURGER

200gm fresh beef mince patty, lettuce, tomato, dill pickles, cheddar cheese, mustard, streaky bacon, house-made onion rings, topped with a bourbon BBQ sauce on a brioche bun. Served with fries & aioli (GFO) - **32**

### MUSHROOM BURGER

Roasted portobello mushroom coated in fried shallots, lettuce, tomato, kimchi, roasted red pepper & walnut hummus on a brioche bun. Served with fries & aioli  
(V, VGO, GFO) - **30**

### CHICKEN BURGER

Coleslaw, crispy chicken thigh, caramelised onions, dill pickles, Franks buffalo sauce a brioche bun. Served with aioli & beer battered fries  
(GFO) - **32**

### FISH 'N' CHIPS

Served with a fresh garden salad, fries & tartare sauce (GFO, DFO) - **32**

### CHICKEN PARMASEAN

Chicken schnitzel with apricot marinara & melted mozzarella on top, served with sour cream mash, red wine jus - **34.5**

### TWICE COOKED PORK BELLY

Rolled & stuffed braised pork belly, apple, celeriac, caramelised onions, orange remoulade & balsamic glaze (GF) - **38**

### CAP-ON NZ LAMB RUMP

NZ lamb cooked medium, served with garlic & crispy rosemary baby potatoes, seasonal vegetables & Crème D Port jus  
(DFO, GF) - **39**

### 250GM SCOTCH FILLET

With salad, crispy rosemary baby potatoes & either red wine jus, creamy mushroom sauce or garlic butter (DFO, GF) - **40**

## Excellent SIDES -11

### FRIES & AIOLI

(GFO)

### GARLIC & ROSEMARY CRISPY BABY POTATOES

(GF, V, VGO, DFO)

### FIRE-ROASTED SEASONAL VEGETABLES

(GF, DFO, VGO)

### SOUR CREAM MASH POTATOES WITH RED WINE JUS

(GF, V)

### FRESH GARDEN SALAD

(V, VG, GF, DF)

# *Dreamy* DESSERTS

## NAPOLEON CAKE

Buttery puff pastry with layers of flavoured cream, topped with caramelised brown sugar in butter & berry compote - **18**

## ICE-CREAM SUNDAE

Vanilla bean ice-cream with your choice of sauce (chocolate, caramel or berry). Topped with whipped cream, chopped nuts & a wafer (GF, V, VGO, DFO) - **18**

## CHEF'S CHEESECAKE

With a scoop of vanilla bean ice-cream & topping to match (GFO, V) - **18**

## CREME BRULEE

A rich custard base topped with a layer of caramelised sugar. Ask your friendly waitstaff for the flavour of the day (GFO, V) - **18**

## THE FARRIERS CHOCOLATE MELTING DOME

Vanilla mousse, chunks of chocolate cheesecake brownie, chocolate ganache covered with a chocolate dome. Served with hot salted caramel sauce (GF, V) - **26**

# *Great* COFFEE

FLAT WHITE	5.5	AMERICANO	5.5
LATTE	5.5	HOT CHOCOLATE	5.5
CAPPUCCINO	5.5	DOUBLE SHOT	6
MOCHACCINO	5.5	IRISH COFFEE	10.5
LONG BLACK	5.5		
ESPRESSO/SHORT BLACK	5.5		



THE  
**FARRIERS**  
BAR & EATERY

