

Summer Dinner Menu

All our sauces are freshly made in-house

STARTERS

FISH CAKES

On a bed of lettuce, served with caper mayo – 16

GRILLED POLENTA

Creamy grilled polenta, roasted mushrooms, feta & basil pesto (V, VGO) – 16

ARANCINI BALLS

On a bed of lettuce, served with beetroot relish – 19

SALT & PEPPER SQUID

Crispy pieces of squid served with a mixed salad & our house-made Asian dressing (GF, DF) – 19

MUSSELS

New Zealand mussels cooked in a white wine & garlic cream sauce (GFO) – 20

CRISPY CHICKEN WINGS

Served with house-made bourbon BBQ sauce (GF, DF) – 19

SEAFOOD CHOWDER

A rich creamy blend of seafood with potatoes, fish & mussels. Served with toasted sourdough bread (GFO) – 25

WOOD-FIRED PIZZA (FROM 11AM)

All pizza have a gluten option available on request + 4

CLASSIC MARGHERITA

Mozzarella & fresh basil on a pizza sauce base (V, VGO) – 24

ROAST PUMPKIN

Roasted pumpkin, chorizo, chili flakes, fresh rocket on a pizza sauce base – 27

CHICKEN BRIE & CRANBERRY

Poached chicken, mozzarella & brie on a pizza sauce base. Topped with a swirl of cranberry sauce – 27

PEAR BLUE CHEESE & WALNUT

Roasted pear, blue cheese & walnuts on a cream cheese base. Topped with fresh rocket (V) – 27

MEATBALL PIZZA

Meatballs, mozzarella, red onion, pickles on a pizza sauce base. Topped with a swirl of tomato relish – 30

MEAT LOVERS

Pepperoni, pulled pork, bacon, beef brisket & mozzarella on a pizza sauce base. Topped with a swirl of Bourbon BBQ sauce – 30

SALADS

CAESAR

A classic! Cos lettuce, bacon, croutons & a creamy dressing. Optional anchovies (VO, VGO) – 25
Add chicken + 8

SUMMER VEGETABLE SALAD

Lightly steamed broccoli, cauliflower, grilled zucchini, roasted pine nuts, currants, feta & a zesty dressing (GFO, V, VG) – 25

CARAMELISED PEAR & BLUE CHEESE

Roasted pear, salad greens, blue cheese & walnuts (GFO, V, VG) – 25

CRISPY CHICKEN

Tender chicken with crispy noodles, mixed salad & house-made dressing (GFO) – 30

PORK & SQUID

Twice cooked pork belly, bite sized pieces of squid, crispy shallots & House-made dressing (GF, DF) – 32

SIDES

12

FRIES & AIOLI (GFO)

GOURMET BABY POTATOES

FRESH GARDEN SALAD

(V, VG, GF, DF)

STEAMED IN-SEASON VEGETABLES

MAINS

PIE OF THE MONTH

Ask the wait staff for details. Served with creamy mash or fries & a side salad – 32

CHICKEN BURGER

Tender chicken, crispy bacon, pineapple, lettuce, tomato & house-made aioli in a sesame seed bun. Served with beer-battered fries & aioli (GFO) – 32

BEEF BURGER

It has the works! 2 x beef patties, bacon, cheese, egg, lettuce, tomato, beetroot & tomato chutney in a sesame seed bun. Served with beer-battered fries & aioli (GFO) – 32

FISH & CHIPS

Served with a fresh garden salad, fries & house-made aioli (GFO, DFO) – 32

STEAK SANDWICH

Sirloin steak on toasted sourdough with lettuce, tomato, caramelized onion and an egg. Served with beer-battered fries & house-made aioli (GFO) – 33

HONEY MUSTARD CHICKEN

Tender chicken in a creamy mustard sauce. Served with gourmet baby potatoes & seasonal vegetables (GF) – 36

PORK RIBS

Slow-cooked pork ribs in a tangy hoisin & orange juice stock. Served with a garden salad (GF, DF) – 37

PORK BELLY

Jack Daniel's braised pork belly & mushrooms. Served with spinach & gourmet baby potatoes – 40

SLOW COOKED LAMB SHOULDER

Served with gourmet baby potatoes & seasonal vegetables (GF) – 40

SCOTCH FILLET 250GM

Served with fries, a garden salad, & either red wine jus, creamy mushroom sauce or garlic butter (DFO, GFO) – 42

TURN OVER FOR DESSERTS



THE
FARRIERS
BAR & EATERY

DESSERTS

18

CHEESECAKE

With a scoop of vanilla bean ice-cream & a topping to match

BAILEYS BANANA TRIFLE

Chocolate brownie, Baileys custard, caramel sauce & banana layered in a glass. Topped with fresh cream & chocolate shavings *(GF)*

LEMON MASCARPONE TART

A crispy pastry shell filled with zesty lemon mascarpone. Topped with fresh seasonal berries

A SWEET TRIO

A selection of sorbets & ice-cream *(VGO)*

AFFOGATO

Espresso coffee shot, Amaretto liqueur, Kapiti vanilla bean ice-cream & house-baked biscotti *(VGO)*

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		



4 QUEEN STREET MASTERTON • 06 377 1107 • THEFARRIERS.CO.NZ • OPEN 7 DAYS