

# Summer Day 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

### PORK RIBS

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

## TURN OVER FOR DESSERTS



## 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  
LATTE  
CAPPUCCINO

5.5 MOCHACCINO  
5.5 LONG BLACK  
5.5 ESPRESSO/SHORT BLACK

5.5 AMERICANO  
5.5 HOT CHOCOLATE  
5.5 DOUBLE SHOT  
IRISH COFFEE 10.5



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