

# Winter DAY MENU

all our sauces are freshly made in-house

## STARTERS

### GARLIC OR CHEESE FLATBREAD

Wood-fired flatbread covered with confit garlic. Sprinkled with fresh cut herbs & sea salt (GFO, V, VGO, DFO) garlic – 16 | cheese – 19

### SPICED PUMPKIN SOUP

Velvety soup with coconut milk & a hint of ginger & nutmeg. Served with toasted Vienna bread (VGO, V, GFO, DFO) – 16

### CRISPY CHICKEN WINGS

Tossed in house-made bourbon BBQ sauce (GF, DF) – 19

### DUMPLINGS

Shitake mushroom or ginger & prawn dumplings on a bed of harissa, topped with spring onions & dukkha. Served with an oriental dipping sauce (VO, VGO, DF) – 19

### SALT & PEPPER SQUID

Crispy bite sized pieces of squid, with Asian slaw, crispy shallots, sesame seeds & Asian dressing (GF, DF) – 19

### MUSSELS

New Zealand mussels cooked in a white wine & garlic butter herb sauce, served with toasted Vienna bread (GFO, DFO) – 20

## WOOD-FIRED PIZZA

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

### CLASSIC MARGHERITA

Pizza sauce, mozzarella, parmesan, fresh basil, & a drizzle of olive oil – 24

### VEGGIE SUPREME

Pizza sauce, mozzarella, artichokes, olives, capers, cherry tomatoes, & red onion – 27

### BBQ CHICKEN DELIGHT

Pizza sauce, mozzarella, grilled chicken, red onion & brie. With a swirl of Bourbon BBQ sauce – 27

### SMOKED SALMON SENSATION

Cream cheese & sour cream sauce, mozzarella, smoked salmon, capers, a squeeze of lemon, topped with fresh basil & dill – 29

### MEAT LOVER'S

Pizza sauce, mozzarella, pepperoni, pulled pork, bacon, chicken & beef brisket. With a swirl of Bourbon BBQ sauce – 30

### LAMB LOVER'S DREAM

Pizza sauce, mozzarella, roast lamb, spinach, pumpkin, confit garlic & feta. Topped with fresh mint & parsley – 30

## SIDES 11

Fries & Aioli (GFO)

Sour Cream Mash Potatoes with Red Wine Jus (GF, V)

Fresh Garden Salad (V, VG, GF, DF)

Potato Gratin (V, GF)

Broccoli, Baby Carrots, Butter Sauce, Sliced Almonds (GF, V, DFO, VGO)

## MAINS

### CHICKEN & LEEK PIE

Grilled chicken, sautéed leeks, fresh veggies in a béchamel sauce. Served with creamy mash & rich red wine jus – 29

### BEEF & GUINNESS PIE

Hearty pie filled with slow-cooked beef & root vegetables. Served with a creamy mash & a rich red wine jus – 29

### FETTUCCHINE ALFREDO

Fettuccine with a creamy alfredo sauce, tender broccoli florets, parmesan cheese. Garnished with a parmesan crisp (V) – 20  
add chicken + 8

### SEAFOOD CHOWDER

A rich creamy blend of seafood with potatoes, fish & mussels, served with toasted Vienna bread (GFO) – 25

### FARRIERS BEEF BURGER

2 x beef patties with cheese, lettuce, tomato, dill pickle, mustard & a fried egg. Topped with bourbon BBQ sauce on a brioche bun. Served with beer-battered fries & aioli (GFO) (DFO) – 32

### OPEN STEAK SANDWICH

Sirloin steak on grilled Vienna bread with lettuce, dill pickle, caramelised onion, a fried egg & smokey horseradish mayo. Served with beer-battered fries & aioli (GFO) – 33

### FISH 'N' CHIPS

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

### CRISPY PORK & SQUID SALAD

Twice cooked pork belly & crispy bite sized pieces of squid with Asian slaw, crispy shallots, sesame seeds & Asian dressing (GF, DF) – 32

### PORK RIBS

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



## DESSERTS

### STICKY DATE PUDDING

With a rich butterscotch sauce, vanilla bean ice-cream & fresh cream – 18

### SPICED APPLE CRUMBLE

Warm spiced apples with a buttery crumble, served with a scoop of vanilla bean ice-cream & fresh cream on the side – 18

### WINTER BERRY PAVLOVA

With whipped cream & winter berries – 18

### CHEF'S CHEESECAKE

With a scoop of vanilla bean ice-cream & a topping to match (DFO) – 18



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## COFFEE

FLAT WHITE	5-5	MOCHACCINO	5-5	AMERICANO	5-5
LATTE	5-5	LONG BLACK	5-5	HOT CHOCOLATE	5-5
CAPPUCCINO	5-5	ESPRESSO/SHORT BLACK	5-5	DOUBLE SHOT	6

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