

# Winter 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

### 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

### CRISPY CHICKEN WINGS

Tossed in house-made bourbon BBQ sauce (GF, 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

### BRIE EN CROÛTE

Brie with pear & fig chutney, baked in buttery flaky pastry, topped with balsamic glaze (V) - 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

### MUSHROOM

Mixture of roasted white button, shitake & portobella mushrooms, mozzarella, fresh herbs, feta & caramelised onion (V, VGO, GFO, DFO) - 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

## 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

### FETTUCCINE ALFREDO

Fettuccine with a creamy alfredo sauce, tender broccoli florets, crispy bacon & parmesan cheese. Garnished with a parmesan crisp (VO) - 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

### ROLLED CHICKEN BREAST

Chicken breast filled with spinach, basil pesto & mozzarella & wrapped in bacon. Served with potato gratin, baby carrots, & broccolini, topped with a pinenut & Pernod sauce - 36

### PORK RIBS

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

### CRISPY SKIN AKAROA SALMON

Pan-seared then served with potato gratin, broccolini, baby carrots & a lemon dill sauce (DFO, GF) - 40

### LAMB SHANKS

Slow-cooked in lamb stock with herbs & spices. Served with creamy mash, seasonal vege & a rich gravy (DFO) - 32 x 1 - 40 x 2

### SCOTCH FILLET 250GM

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

### DUCK CONFIT

Slow-cooked duck legs, served with potato gratin, broccolini, baby carrots, & a red wine reduced duck sauce (GFO, DFO) - 42

## SIDES 11

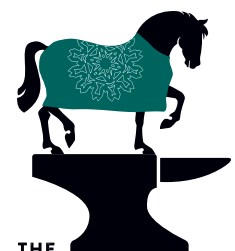
Fries & Aioli (GFO) ★

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

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

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

Potato Gratin (V, GF) ★



THE  
**FARRIERS**  
BAR & EATERY

# 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

## TIRAMISU

Layers of coffee and Kahlua soaked ladyfingers, mascarpone cheese filling, cocoa powder & fresh cream- 18

## CHEF'S CHEESECAKE

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

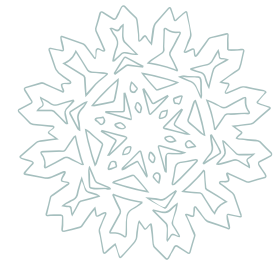
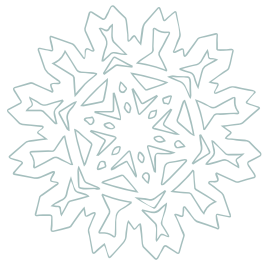
## ICE-CREAM SUNDAE

Vanilla bean ice-cream with your choice of sauce (chocolate, caramel, or berry). With whipped cream, chopped peanuts & a wafer

(GFO, DFO) - 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	HOT CHOCOLATE	5.5
LATTE	5.5	DOUBLE SHOT	6
CAPPUCCINO	5.5	IRISH COFFEE	10.5
MOCHACCINO	5.5		
LONG BLACK	5.5		
ESPRESSO/SHORT BLACK	5.5		
AMERICANO	5.5		

