

BRUNCH

FREE RANGE EGGS ON TOAST

Served on toasted ciabatta bread & breakfast relish. Your choice of either scrambled, fried or poached eggs. GFO 14
+bacon 7, +tomatoes 7, +spinach 5

WAFFLES

With fried chicken maple syrup, slaw & bacon. 21

EGGS BENEDICT

Soft poached eggs on ciabatta, wilted spinach, hollandaise sauce, bacon or smoked salmon. GFO 25

STARTERS

GARLIC BREAD

Clareville bakery ciabatta & garlic butter. 15

GOAT CHEESE & PUMPKIN ARANCINI

With romesco sauce, pumpkin seed dukkah. 22

SEAFOOD CHOWDER

Leek & potato, bacon, prawns, mussels, fish with toasted ciabatta. 25

KOREAN FRIED CHICKEN

Marinated chicken thigh, kimchi mayo, Korean chilli sauce & pickled red onion. DF, GF 22

CHICKEN LIVER PATE WITH PORT JELLY

Quince paste, pickles & ciabatta GFO 22

STEAMED MUSSELS

Parsley, garlic, chilli, white wine & ciabatta. DFO, GFO 26

WOOD-FIRED PIZZA

Made to order with a NYC Style 24 hour fermented dough! All pizzas can be gluten free +2

MARGHERITA

San Marzano tomato, buffalo mozzarella, aged parmesan & basil. V, GFO 24

PEPPERONI

San Marzano tomato, mozzarella, pepperoni & roast peppers. GFO 26

MEDITERRANEAN

San Marzano tomato, roast kumara, spinach, pine nuts, feta & mozzarella. GFO 26

PORCHETTA

San Marzano tomato, pork belly, basil pesto, red onion & mozzarella. GFO 27

GAMBERONI

Prawns, tomato, herb breadcrumb, garlic, parsley & mozzarella. GFO 27

MAINS

COCONUT LAMB SHOULDER CURRY

Rice pilaf, mango chutney, pappadum, coriander. GF, DF 28

WARM ROASTED KUMARA & BEETROOT SALAD

Lentil, shaved fennel, marinated feta & salad greens. V, GF, DF 22
+ grilled chicken. 10

SLOW-COOKED BEEF BRISKET PIE

With asiago cheese, caramelised onion & rosemary gravy. 24
+ mash & seasonal vege. 10

DESSERTS

SORBETS

Raspberry & Mango GF, DF, VG 7

GOLDEN SYRUP STEAM PUDDING

Butterscotch, vanilla custard & toasted pecan. 16

CHOCOLATE NEMESIS

Praline, Kapiti vanilla ice cream & raspberry sauce. GF 16

SIDES

Fries & Aioli 12 Green Salad 12 Seasonal Vege 12

BEEF BURGER

Brisket & chuck patty, caramelised onion, smoked cheddar, lettuce, tomato, alabama mayo, battered pickles, fries & aioli. DFO, GFO 32

FISH & CHIPS

Battered market fish, tartare sauce, slaw & lemon. GFO, DF 32

BISCOFF CHEESECAKE

Whipped vanilla cream & white chocolate crumble. 17

VANILLA CRÈME BRULEE

Strawberry & rhubarb compote, gingernut biscuit. GFO 17



THE FARRIERS
BAR & EATERY

(V) VEGETARIAN | (VO) VEGETARIAN OPTION | (VG) VEGAN | (VGO) VEGAN OPTION
(GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION | (DF) DAIRY FREE | (DFO) DAIRY FREE OPTION