**S N A C K S**

Kumara Crisps, Whipped Feta Dip **| gf 9**

Garlic + Pilsner Ciabatta with Cheese **| 12**

Salmon + Caper Rillettes with Grilled Flatbread **| gfo 19**

Fried Calamari with Sweet n Sour Sauce, Bean Sprouts **| df 18**

Lager-battered Dill Pickles, Blue Cheese Ranch + Hot Sauce **| dfo 14**

Bacon Hock + Tomato Soup with Herb Oil + Toasted Ciabatta **| gfo dfo 12 / 17**

Jalapeño Poppers, Charred Cucumber, Smoked Tomato Sauce **| 15**

Buffalo Hot Wings, Blue Cheese Ranch + Crudités **| 20**

Thick-cut Chips with Tomato Sauce + Aioli **| df 8.5 / 12**

**P I Z Z A**

***23 each | served on a 12” base | +2 gluten free | +2 dairy free | +3 half n’ half***

**C****arne |** Prosciutto, Streaky Bacon, Pepperoni, Kransky, Bbq Sauce

**Manzo |** Angus Brisket, Hoisin, House-smoked Mushrooms, Spring Onions, Aioli

**Pollo |** Free RangeChicken, Streaky Bacon, Creamy Brie, Cranberry Sauce

**Zucca |** Pumpkin, Spinach, Preserved Lemon, Feta, Sage, Pine Nuts

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***Boil Up To The Bumper*** *Pork + Mānuka-Smoked Bacon Bones, Potatoes + Watercress Boil Up served with Arobake Rāwena Bread + Horopito Butter* **| 24**

**Beer Match |** Parrotdog *Falcon* APA**| 5.4% ABV 425mL** **| gfo df 13**

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**M A I N S**

Market Fish, Baby Potatoes, Smoked Salmon Court Bouillon, Parmesan Crisp **|** **gf 29.5**

Chargrilled Prime Angus Sirloin Steak with Kale, Golden Kumara + Garlic Butter **|** **gf df 35**

House-smoked Half Chicken,Roasted Carrots, Citrus Almond Watercress Salad **| gf df 30**

Spinach, Parmesan & Ricotta Crepes, Pumpkin Noisette, Sundried Tomato + Sage **| 26**

Lager-battered Fish + Thick-cut Chips served with Tartare Sauce + Lemon **| dfo** **27.5**

Mushroom + Pearl Barley Risotto with Grilled Cos, Parmesan + Truffle Oil **| dfo 25**

Double Cheeseburger, Gherkins, Beetroot + Dijon Mayo, Thick-cut Chips **|** **gfo dfo** **2****6**

**S I D E S**

Golden Kumara with Garlic Butter **| gf dfo 12** House-smoked Mushrooms + Parmesan **| gfo df** **12** Citrus Almond Watercress Salad **| gf df 9** Roasted Carrots with Raisins + Pinot Dressing **| gf df** **9**

**D E S S E R T S**

Passionfruit Cheesecake with Raspberry Coulis + Vanilla Ice Cream **| 15**

Porter Tiramisú, Preserved Peach, Charcoal Sorbet, Mango + IPA gel **| 16**

Vegan Chocolate Brownie with Whipped Coconut + Candied Orange **|** **df 16**

***Please let us know your dietary requirements but be aware we cannot guarantee our food is allergen-free***

***df = dairy free gf = gluten free gfo/dfo = gluten/dairy free option available***