



#bestlittlelocal

SPRING-SUMMER MENU WEE THINGS

GF DF	Pub Fries Agria fries served with your choice of: Aioli or Ketchup (add gravy: \$1.00).	\$12.00
GF DF	Kumara Fries Served with house made aioli.	\$15.00
GF	Polenta Fries House made polenta fries served with either: Aioli or Ketchup (add gravy: \$1.00).	\$19.50
GF DFO	Pork Crackle Served warm with seeded mustard apple gravy and cheesy dip.	\$12.50
	Crumbed Yummies Panko crumbed mushroom, parmesan and truffle aioli bites served with chipotle aioli sauce.	\$15.00
VO GF, DF	Curry Cauliflower Fritters Served with house made hummus and dhania aioli.	\$17.50
GF DF	Spicy Karaage Chicken Served with roasted sesame honey mayo soy sauce.	\$18.50
DF	Deconstructed Squid Taco Salt & Pepper Squid served with black corn chips, tamarind chipotle & pineapple tomato salsa.	\$19.50
GF	Pork Dynamite Poppers House made pulled pork poppers stuffed with cheese and jalapenos, served with BBQ sauce.	\$17.50
	Minute Steak Open Sammies Two medium-rare mini beef fillets, topped with smoked cheese, baby gherkin, onion jam, cherry tomato and chipotle sauce.	\$23.50

GF - Gluten Free / DF - Dairy Free / V - Vegan / VO - Vegan Option /
GFO - Gluten Free Option / DFO - Dairy Free Option

Please let our team know if you have any dietary requirements or food allergies –
we want to ensure a happy dining experience!



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SPRING-SUMMER MENU BIG THINGS

DFO GFO	Fish & Chips Catch of the day, panko crumbed and panfried, served with house made tartare, slaw and fries. (Optional: deep-fried in our famous Ginger Beer batter)	\$28.50
GFO DFO	Classic Kiwi Burger Toasted pretzel bap, 100% house made beef pattie, bacon, fried egg, gherkin, smoked cheese, beetroot, lettuce and BBQ sauce. Served with fries.	\$28.50
GFO	Chicken Burger Toasted pretzel bap, panfried crumbed chicken thigh, bacon, smoked cheese, balsamic onion, gherkin, slaw and chipotle sauce. Served with fries.	\$28.50
GFO DFO VO	Vege Burger Toasted pretzel bap, house made mushroom pattie, smoked cheese, roasted red capsicum, gherkin, lettuce and basting sauce. Served with fries.	\$28.50
GFO DFO	Salmon Tartare Akaroa King Salmon tartare on apple fennel slaw with gazpacho and ciabatta.	\$33.50
GF DF	Beef Stir Fry Asian style beef fillet with a mix of seasonal vegetables served with steamed turmeric brown rice.	\$29.50
GFO DFO	Chicken Casarecce Pasta A fresh, short-twisted pasta, served with chicken in an arrabbiata (spicy tomato) sauce.	\$29.50
GFO DFO	Bangers with Jack Venison and plum sausages served with potato, peas and gravy.	\$28.50
GFO DFO	Caesar Salad Cos lettuce, croutons, and shaved parmesan. (Add - Salt & Pepper Squid OR Spicy Karaage Chicken: \$9.50)	\$23.50
GFO DFO	Tapenade Platter House made olive tapenade with breads, meats and seasonal accompaniments.	\$32.50

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SPRING-SUMMER MENU PIZZA THINGS

Hand rolled and cooked in a hot stone oven, all pizzas are prepared with a pizza sauce base and topped with mozzarella cheese

Margherita Italian mozzarella, fresh cherry tomatoes and fresh basil.	\$26.50
Cheesy Garlic Garlic parsley butter and mozzarella cheese.	\$19.50
Vegetarian Red onion, spinach, roasted red pepper, feta cheese and olives.	\$26.50
Jamaican Chicken Jamaican jerk chicken, sweet corn, red roasted capsicum and red onion.	\$28.50
Pulled Pork & Chorizo Pulled pork, chorizo, red onion, mushroom and aioli sauce.	\$28.50
Capricciosa Bacon, sundried tomato, olives, capsicum and mushroom.	\$28.50
Salmon Spinach, smoked salmon, capers and creme fraiche.	\$31.50
Pepperoni Tomato sauce, cheese and pepperoni.	\$26.50
Mushroom Portobello mushroom, rocket, shaved parmesan and truffle oil.	\$28.50
Extra Toppings Cheese, red pepper, tomato, sundried tomato, olives, mushroom, rocket	\$3.00 each
Extra Meats Jerk chicken, pulled pork, chorizo, smoked salmon, bacon	\$5.00 each
Vegan Cheese and/or Gluten Free Pizza Base options	\$4.00 each

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SPRING-SUMMER MENU **YOUNG THINGS** FOR CHILDREN 12 YEARS AND UNDER

DF	Finding Nemo Battered fish bites, fries and tomato sauce.	\$15.00
DF	Chickaletta Tempura battered chicken nuggets, fries and tomato sauce.	\$15.00
GFO DFO	I Love Cheese Mini Margherita pizza.	\$14.50
GFO DFO	Poppa Pepperoni Mini Pepperoni pizza.	\$15.50
	Peppa Pig Bacon, hash, corn and cheese toppers served with fries.	\$15.00
GFO	Fern Burger Toasted pretzel bap, 100% house made beef pattie, smoked cheese and ketchup. Served with fries.	\$18.50

SPRING-SUMMER MENU **HAPPY ENDINGS**

	Sticky Date Pudding Served with vanilla icecream and butterscotch sauce.	\$18.00
GF	Mango Panna Cotta House made 100% mango puree with sweet cream.	\$18.00
	Waffles Served with seasonal fresh fruit, whipped cream and icecream.	\$18.00
	Upside Down Icecream (for kids) Single scoop of icecream with a cone on top, covered with sprinkles and topping	\$8.00

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