

SPRIG + FERN

MAPUA

CHIPS

Curly Fries - \$15

with tomato sauce and house made IPA aioli
DF

Salt + Pepper Chips - \$12

with tomato sauce and house made IPA aioli
DF

MENU

Ploughman's Platter - \$38

House made ham hock terrine with mini pork pie, shaved ham, cheese, pickles, chutney, and bread

Squid - \$23 DF / GF

Calamari with Sichuan pepper, salad leaves and wasabi aioli

Mushroom Fries - \$20 DF / GF

with rosemary salt, parmesan cheese and truffle aioli

Ceviche Tostada - \$24.50 DF / GF

Monkfish ceviche, lime juice, radish, cucumber, tomato, avocado, red chilli and seaweed on a crispy corn tortilla

Pil Pil Prawns - \$23

Prawns sauteed in garlic butter, smoked paprika with toasted ciabatta

Bang Bang Cauliflower - \$19

Lightly spiced, crumbed cauliflower, dressed in Bang Bang sauce, with Thai aioli

Smoked Salmon Pate - \$24

House Smoked Salmon pate with cornichons, fresh lemon and Melba toast

Beef Cheek Bao Buns - \$26.50

Penang braised beef cheek with Thai aioli dressed slaw, crispy shallots and toasted sesame seeds

Buttermilk Fried Chicken - \$22.50

with Jerk sauce and pickles

Tri Tip Sliders - \$24

Four hour smoked, pulled beef tri tip with sriracha slaw

Market Fish - \$30 DF / GF

Grilled market fish, summer quinoa salad with radish, cucumber, cherry tomatoes, edamame beans, zesty tiger sauce and charred corn cob

Eggplant Tabouli - \$29

Slow baked eggplant with cherry tomatoes and feta sauce on Tabouli

Pork Belly - \$32 GF

Pork belly with ranch apple slaw, cheese and herb stuffed jacket potato with fajita plum sauce

Sprig + Fern Pork and Apple

Sausages - \$32 DF

Pork and apple sausages served with Mediterranean Pearl couscous salad and tomato chutney

Fish + Chips - \$30

Battered fish and chips, lemon tartare, salad and hand cut chips

Thai Crab Cakes - \$28 DF / GF

with saffron aioli on Asian style salad

Italian Flat Bread - \$19

Burrata, basil pesto, fresh basil and a balsamic glaze

DF - DAIRY FREE GF - GLUTEN FREE VEGAN - VEGAN

DESSERTS

Mango + Passionfruit Cheesecake

with crushed Honeycomb

Chocolate Mousse

with raspberry sorbet and hazelnut meringue

\$15
each

GLUTEN FREE AND GLUTEN PRODUCTS ARE COOKED ON THE SAME HOT PLATES AND FRYERS

MORE...



TAKE OUR MENU
WITH YOU, JUST
SCAN + GO!

CHECK OUT OUR
BLACKBOARD
SPECIALS

BURGERS*

\$29

Served with hand cut chips and tomato sauce

Classic Burger

Double house-made beef patty, double cheese, double bacon, shaved lettuce, IPA aioli and our famous house burger sauce

Chicken Burger

Southern fried chicken breast with sriracha aioli dressed slaw and pickles

Veg Burger (Vegan option available)

Katsu carrot and kumara patty with Thai aioli slaw, toasted sesame and ginger

GF / DF / VEGAN BUNS AVAILABLE +\$2.50

*All burgers can be turned into a burger bowl with salad leaves, chips and aioli

PIZZA

\$29

Smoked Salmon

Smoked salmon, fried capers, red onion, fresh rocket and lemon + dill aioli

BBQ Chicken

Red onions, roasted chicken, crispy bacon, BBQ sauce, ranch dressing and chopped chives

Pepperoni

Traditional Italian pepperoni on cheesy base, topped with mozzarella

Smokey Meat Lovers

Crispy bacon, cabanossi sausage, chorizo and shaved ham with smoked garlic BBQ sauce

The Caprese

Cherry tomatoes, mozzarella and fresh basil

All bases topped with Tomato sauce and Mozzarella

GF / DF / Vegan Bases available + \$2.50

Vegan / DF Cheese + \$3

KIDS* MEALS

*under 14yrs

Fish + Chips DF

Battered fish and chips and tomato sauce and side salad

Margherita Pizza

Cheesy pizza, tomato base topped with mozzarella, served with chips

Kids Slider

Cheeseburger slider with chips

\$14
each

DESSERTS

Ice Cream Sundae

Chocolate, Raspberry or Caramel

Sweet Pizza

Chocolate + Banana sweet pizza with ice cream and custard sauce

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Find us on @SPRIGANDFERNMAPUA

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