

Gold Card

Monday - Friday 11.30am to 5.30pm
Weekends - 10am to 5.30pm

Fish and Chips **\$21**

Locally sourced fish in our signature fern lager batter, paired with house salad, fries and a lemon wedge (DF)

Sirloin **\$27**

150gm cooked to your liking served with fries and house salad. Topped with garlic butter (GF, DF AVAIL)

Chicken Parma **\$21**

Crumbed breast, topped with Napoli sauce, ham, cheese, served with fries and slaw

Cheeseburger **\$21**

Cheeseburger with onion, pickles, chopped lettuce served in a seeded bun with fries (GF, DF AVAIL)

Pork Loin **\$26**

Roasted pork loin served with apple and mustard soubise, shaved fennel, apple and watercress salad (DF, GF)

Greek Salad **\$17**

Greek salad, mesclun leaves with olives, cucumber, feta, red onion and semi dried tomatoes (GF) (VE AVAIL)

Add chicken/halloumi/prawns/beef + \$7

Braised Yellow Lentils **\$21**

Persian spiced lentils topped with grilled eggplant, semi dried tomatoes, coconut yoghurt and pomegranate seeds (GF, VE)

Add chicken/halloumi/prawns/beef + \$7



Desserts

Ice Cream Sundae **\$13.50**

Choice of caramel, strawberry or chocolate sauce

Chocolate Pannacotta **\$14.50**

Served with raspberry and hazelnut crumble

Tiramisu **\$14**

Served with berry compote

Coconut Lemon Cake **\$14**

Served with a passionfruit glaze, gingerbread crumbs and passionfruit sorbet (GF AVAIL)

Affogato **\$12**

Vanilla bean ice cream and a shot of freshly brewed espresso

Add the below for \$9

- Baileys
- Kahlua
- Butterscotch Liqueur

Dessert Wines

Ramos Pinto Porto Late Bottled Vintage - Portugal **\$12**

Man O' War Holystone Pinot Gris - Waiheke, AKL **\$12**



MENU

That isn't beer

Ask us about our current specials

Small Plates

Straight Cut Fries	\$10
Served with aioli - Add Gravy/ Curry Sauce \$4 (GF, V)	
Curly Fries	\$12
Served with aioli - Add Gravy/ Curry Sauce \$4 (V)	
Kimchi and Bacon Loaded Fries	\$23
Curly fries topped with bacon, kimchi, crispy onions, gochujang mayo, sesame and coriander (V AVAIL)	
Arancini	\$16
Housemade tomato and mozzarella arancini, basil pesto mayo and parmesan (V)	
Southern Fried Cauliflower Bites	\$17
Served with watercress and coriander hot sauce (VE, GF, DF)	
Buttermilk Chicken Tenders	\$19
Served with ranch dressing (GF)	
Mash and Gravy	\$12
What it says above (V)	
Garlic Loaf	\$15
Loaf with garlic herb butter, topped up with parmesan cheese (V)	
Bread and Dips	\$17
Selection of warmed breads from Nada Bakery, served with hummus, pesto, olive oil and balsamic vinegar (V)	
Chicken Roulade	\$20/\$25
Smoked maple and soy chicken roulade, peach chutney, pickled cucumber and sourdough (DF)	



Mains

Fish and Chips	\$29
Locally sourced fish in our signature fern lager batter, paired with house salad, fries and a lemon wedge (DF)	
Grilled Fish	\$POA
Market catch of the day, pan fried on romesco sauce, chickpea and grilled courgette salad (DF, GF)	
Sirloin	\$39.50
230gm cooked to your liking served with fries and house salad. Topped with a choice of garlic butter OR mushroom sauce (GF, DF AVAILABLE) SURF + TURF = Add Prawns + \$7	
Chicken Parma	\$32
Crumbed breast, topped with napoli sauce, ham, mozzarella cheese, served with mash and slaw	
Cheese Stuffed Gnocchi	\$27
Cheese stuffed gnocchi, cauliflower puree, wilted spinach, oyster mushrooms and brown butter dressing (V)	
Cheeseburger	\$28
Cheeseburger with onion, pickles, chopped lettuce, served in a seeded bun with fries (GF, DF AVAIL)	
Pork Loin	\$32
Roasted pork loin served with crackling, apple and mustard soubise, shaved fennel, apple and watercress salad (DF, GF)	
Sweetcorn and Basil Risotto	\$27
Sweetcorn and basil risotto, topped with tempura battered corn, feta and crispy shallots (V, GF) Add chicken/halloumi/prawns/beef + \$7	
Greek Salad	\$23
Greek salad, mesclun leaves with olives, cucumber, feta, red onion and semi dried tomatoes (GF) (VE AVAIL) Add chicken/halloumi/prawns/beef + \$7	
Braised Yellow Lentils	\$26
Persian spiced lentils topped with grilled eggplant, semi dried tomatoes, coconut yoghurt and pomegranate seeds (GF, VE) Add chicken/halloumi/prawns/beef + \$7	
V = Vegetarian. VE = Vegan. DF = Dairy Free. GF = Gluten Free	
Please note: While we aim to cater to dietary preferences, we cannot ensure meals are 100% free from GLUTEN or OTHER ALLERGENS. All our fried food is cooked in the same deep fryer.	

Pizza

Margherita (V)	\$20
Napoli sauce, mozzarella and Basil (V)	
Chicken and Bacon	\$26.50
Creamy sweetcorn sauce with chicken, bacon, pickled onions and a ranch drizzle	
Classic Pepperoni	\$25
Napoli sauce, spicy pepperoni, mozzarella. Ask for housemade chilli oil	
Meatlovers	\$27
Napoli sauce, chorizo, pepperoni, bacon, chicken, mozzarella and BBQ sauce	
Double Smoked Ham + Mushroom	\$25
Napoli sauce, double smoked roasted ham, field mushrooms, taleggio cheese and mozzarella	
Mediterranean Pizza	\$25
Marinated mediterranean vegetables with feta on a tomato base (V) (VE AVAIL) Gluten free bases available on request + \$3 Dairy Free cheese available + \$3	

12 years and under

Kids

ALL KIDS MAINS \$15

Baby Bowl - \$12	Mash, seasonal vegetables and gravy (V)
Chicken Tenders	Housemade chicken tenders with curly fries and carrot sticks
Cheeseburger	Beef patty, cheese, tomato sauce with curly fries and carrot sticks
Fish and Chips	Battered locally sourced fish with curly fries and carrot sticks
Cheerio Sausages	Warm mini sausages with tomato sauce, curly fries + carrot sticks

KIDS MEAL DEAL = \$20
 Choose a main, dessert and drink for only \$20

Kids Ice Cream Sundae	\$5
Vanilla ice cream sundae with wafers and your choice of chocolate, strawberry or caramel sauce	
Kids Drinks	\$3.50
FIZZY - Coke, Coke Zero, L&P, Sprite, Sprite Zero, Ginger Beer JUICE - Apple, Orange, Pineapple, Cranberry or Tomato Juice	