

ALL DAY MENU

BRUNCH (TILL 2PM)

gluten free bread +\$2

AMERICAN GRILL (gfo) 28

Eggs, grilled mushroom, baked beans, bacon, sausage, hash browns, sourdough toast

vege option: swap for Halloumi

BACON & BERRY WAFFLES 22

Belgian waffles, berry compote, whipped cream, maple syrup

EGGS BENE (gfo) 26

Poached eggs, bacon, spinach, sourdough toast, hollandaise

vege option: grilled mushroom

EGGS ON TOAST (gfo) 16

+ bacon \$3

Eggs on toast - poached, scrambled or fried, sourdough toast

KIDS

Mini Fish & Chips 12.5

Fish bites, chips, slaw & aioli

Cheese toastie 12.5

Plain cheese toastie, fries, slaw & aioli

Chicken nuggets 12.5

Chicken nuggets, fries, slaw & aioli

Mini Icecream Sundae 6

Vanilla Icecream, chocolate or Strawberry sauce with sprinkles

WINGS

BUFFALO (gf) 15

Served with buffalo sauce and blue cheese dressing

SWEET 'N' SMOKEY (gf) 15

Sticky fried wings with smokey barbecue dressing

JAMAICAN STYLE (gf) 15

Wings with spicy orange jamaican style dressing

BITES & SIDES

PLAIN OLD FRIES (gf/v) 12

fries w/aioli

DIRTY FRIES (gf/vo) 18

Fries with cheesy bacon bits, bbq sauce, chipotle sauce, sour cream

CAMEMBERT BITES (v) 15

Crumbed deep fried camembert bites served with berry compote

MAC N' CHEESE 15

Classic mac n cheese, green onion, bacon bits topped with breadcrumbs

GARLIC BREAD (v) 9

GREEN SALAD (v/ve/gf) 9

Mixed greens with french dressing

LOADED NACHOS (gf/vo) 22

Beef chilli, mozzarella cheese, guac, sour cream, salsa.

JALEPENO POPPERS (v) 12

Cheesy jalapeño poppers served with ranch dressing

SALT & PEPPER SQUID (gf) 18

With aioli & fresh greens

TACOS

gluten free tortillas +\$2

CHICKEN TACOS 15

Spicy chicken tacos with slaw, ranch, buffalo sauce

HALLOUMI TACOS 15

Halloumi, slaw, salsa & chipotle mayo

BEEF TACOS 15

Beef with slaw, pickled red onion & salsa & chipotle mayo

BURGERS & DAWGS

add Fries +6

(gf - swap buns for salad)

DIRTY DAWG 20

Artisan pork sausage, cheddar, beef chilli, bbq sauce, american mustard & chipotle

STEAK DAWG 22

.Fried Beef, onion, cheese, jalapeños, american mustard & chipotle

SMASHED CHEESE BURGER 18

Smashed beef burger, cheese, caramelised onion, lettuce, tomato, gherkin in a brioche bun with ketchup & american mustard

SOUTHERN CHICKEN BURGER 20

Crispy chicken burger, cheese lettuce, tomato, gherkin in a brioche bun with ranch sauce

HALLOUMI BURGER (v) 18

Halloumi, guac, slaw, gherkin in a brioche bun with chipotle and ketchup

VEGAN BURGER 18

Lentil pattie burger, avo, slaw, lettuce, tomato, gherkin in a brioche bun with ketchup & mayo

GRILL

GRILLED CHICKEN BREAST (gf) chimichurri 36

salsa, raft slaw, grilled corn with baked potato topped with sour cream & chives

SOUTHERN BBQ RIBS (gf) with grilled corn, raft 34

slaw, fries

RIB EYE STEAK (gf) topped with NY Pepper 46

sauce served with grilled mushroom, raft slaw, grilled corn, baked potato with sour cream & chives

SALADS

CAESAR SALAD (vo/ gfo) 25

Mixed greens, grilled chicken breast, parmesan flakes, bacon, deep fried croutons and caesar dressing
Vege - swap for Halloumi

QUINOA SALAD (v,ve,gf) 24

Quinoa, mixed greens, avocado, cherry tomatoes, cilantro, citrus vinaigrette

HALLOUMI & CORN (v/gf) 26

Halloumi, corn, tomato, peppers, greens, avocado with cilantro, and citrus vinaigrette dressing

PIZZA

GFO - gluten free base +\$2

MEATLOVERS 26

Beef, bacon, pepperoni, onion, mozzarella cheese

CHEESE LOVER 22

Mozza cheese, cheddar cheese

VEGE SUPREME 23

Red pepper, red onion, mushrooms, kalamata olives, finished with pesto

PRAWN & CHILLI 26

Prawns, mozzarella, chilli, red pepper, parsley, topped with chipotle

BBQ CHICKEN & BACON 24

Chicken, bacon, onion, red n green capsicum, topped with bbq sauce

DESSERT

CHOCO MUDCAKE 15

Warm chocolate mudcake, with icecream

COOKIE CRUMBLE SUNDAE (gfo) 15

Vanilla icecream, cookie crumble pieces, whipped cream, sprinkles and your choice of either chocolate, strawberry or caramel sauce

CHEESECAKE 15

Classic New York cheesecake slice with berry compote

DRINKS MENU

TAP BEER

Heineken	\$14 \$11
Heineken Silver	\$14 \$11
Tiger	\$14 \$11
Golden Hour Hazy XPA	\$13
Export 33	\$10
Speights Ultra	\$10
Waikato	\$10

BOTTLED BEER

Heineken	\$9
Corona	\$9
Steinlager Classic	\$9
Peroni	\$9
Asahi	\$9
Monteith's Original Ale	\$9
Export Ultra	\$8

CIDER - \$9

Monteiths Apple Cider
MBC Rhubarb Cider
MBC Dark n' Stormy

CRAFT

MBC Seabeast IPA	\$10
MBC Mermaids Mirth	\$10
MBC Mountie Pilsner	\$10
Golden Hour Hazy XPA (tap)	\$13
Tuatara Hazy IPA	\$12

LOW ALCOHOL - ALL \$8

Monteiths Light Golden Lager
Speights Mid
Export Citrus 2.5%
MBC Shortboard Pale Ale

ZERO ALCOHOL - ALL \$8

Heineken Zero
Peroni Zero
Pals Zero

JUGS

Export 33	\$35
Speights Ultra	\$35
Waikato	\$35

RTD'S - ALL \$ 10

Pals Red
Pals Orange
Pals Purple
MBC Pink Gin
Monteith's Ginger Beer
Monteiths Hazy Alcoholic Lemonade

COCKTAILS

Classic Margarita tequila, triple sec, lime juice, salted rim	\$16
Strawberry Margarita tequila, triple sec, lime juice, salted rim	\$16
Sangria made with fresh fruits, peach liquor, orange liquor & brandy	\$12
Malibu Paloma Coconut liquor, grapefruit juice, lime juice, salt rim & a cherry on top	\$16
Blue Mojito White rum, house made sweet mint syrup, fresh mint and blue curaçao	\$16
Classic Mimosa White rum, house made sweet mint syrup, fresh mint and blue curaçao	\$10

WINE LIST

HOUSE WHITE WINES

\$9 per glass | \$45 per bottle

House Chardonnay
House Sauvignon Blanc
House Rose
House Shiraz

WHITE WINE SELECTION

\$11 per glass | \$55 per bottle

Fickle Mistress Marlborough Chardonnay
Main Divide Chardonnay

Babich Marlborough Sauvignon Blanc
Ara Single Estate Sauvignon Blanc

Wairau River Pinot Gris
Rabbit Ranch Pinot Gris

COFFEE - \$5.5

Flat white, Cappuccino
Latte, Mocha
Alternative milks - Coconut, Oat

TEA - ALL \$5

English Breakfast
Earl Grey
Green Tea
Lemon Sorbet
Berrylicious

SOFT DRINK

Cola	\$5.5
Lemonade	\$5.5
Raspberry Lemonade	\$5.5
Ginger beer	\$5.5
Lemon Lime & Bitters	\$5.5
Soda water	\$4

SHAKES & ICED DRINKS

Chocolate	\$9
Strawberry	\$9
Caramel	\$9
Iced Coffee	\$9
Iced Mocha	\$9
Iced Latte	\$9

ROSE' & BUBBLES

\$11 per glass | \$55 per bottle

Babydoll Rosé
Riviera Rosé Vin de Provence

Da Luca Prosecco
Graham Norton Prosecco Rosé

RED WINE SELECTION

\$11 per glass | \$55 per bottle

Mud House Cabernet Sauvignon

Main Divide Pinot Noir
Triplebank Awatere Valley Pinot Noir

Greasy Fingers Shiraz
19 Crimes Shiraz