

SMALL PLATES

Marinated Olives GFA, DF, V \$10

Oven Baked Bread V \$12
With garlic butter

Cheese & Gravy Fries GFA, V \$13

Homemade Wedge GF, DFA, V \$15
With sour cream and paprika

Yorkshire Pudding \$16
With tender beef, onion jam and bearnaise sauce

Jalapeno Poppers V \$16
Double crumble jalapeno stuffed with cheese

Crispy Cauliflower GF, DFA, V \$17
With tahini yoghurt and chilli oil

Pea, Pork & Potato Croquettes \$17
With Kewpie mayo

Korean Fried Chicken DFA \$20
Served with spicy Korean dressing and peri peri sauce

Cranky Goat Cheese GFA \$24
Oven baked with garlic and thyme served with crostini

Fish Sliders \$25
Three brioche buns filled with battered Terakihi,
slaw and wasabi cream

Tempura Prawns DFA \$25
Garden salad and aioli

Buttered Garlic Scallops GF \$26
Served with kumara puree and onion jam

Flat Bread

- Pesto, cheese, olives, sundried tomato and rocket V \$24
- Grilled Korean chicken, Napolitano sauce, basil, cheese & rocket \$26

BURGERS & ROLL

Chicken Schnitzel Roll \$24
Herbs marinated diced vegetables roasted and served with feta,
spinach and almond

Vegetarian Burger V \$26
Black bean patty, lettuce, cheese, gherkins, chipotle relish, aioli
and fries.

Korean Chicken Burger \$28.5
Korean fried chicken, kimchi mayo, slaw, fries and tomato sauce

Smashed Beef Burger \$29
Home-made beef patty with cheese, chipotle relish, bacon,
gherkins, lettuce, fries and tomato sauce.

TO SHARE

Good Homes Platter GFA \$35
Baked goat cheese, aged cheddar, edam cheese, marinated
olives, apple, walnuts, beetroot chutney, sundried tomatoes and
breads.

SIDES

Grilled Mushroom	\$6	Two Fried Eggs	\$8
Kumara Mash	\$9	Onion Rings	\$10
Garden Salad	\$10	Fries	\$10
Seasonal Vegetables	\$11		

MAINS

Seafood Chowder \$28
Served with garlic bread

Fish and Chips DF \$29
Beer battered Terakihi served with fries, salad and tartare sauce

Roasted Vegetable Salad GF, DFA, V \$29
Herbs marinated diced vegetables roasted and served with feta,
spinach and almond

Pork Ribs GF, DF \$32
With fries, slaw and home-made BBQ sauce

Caesar Salad GFA \$32
Crisp cos lettuce, streaky bacon, croutons, anchovies, parmesan
and slice chicken breast, fried egg and side of home-made
dressing

Chicken Fat Bird \$35
Slow braised chicken in creamy wine gravy served with potato
rosti and garden salad

Chicken Parmigiana \$35
Crumbed chicken breast topped with Napoli sauce, prosciutto
and mozzarella with a side of fries and salad.

Pork Belly GF \$37
Honey and soy glazed pork belly with jack pepper sauce,
mustard mash, feta walnut and seasonal vegetables

Beef Short Ribs GF \$37
Served with mustard mash, baby carrots and red wine sauce

Lamb Shoulder Roast GF, DF \$39
Slow cooked lamb served with seasonal vegetables, roast
potatoes and gravy

Pan Seared Salmon GF \$39
With kumara mash, broccoli and creamy garlic sauce

STEAKS

Porterhouse (250gm) GF, DFA \$39

Beef Eye Fillet (200gm) GF, DFA \$41

Choose from –

- Mushroom sauce / red wine jus / garlic butter
- Fries / wedges / mustard mash
- Garden salad / seasonal vegetables

*GF: gluten free DF: dairy free GFA: gluten free
available DFA: dairy free available V: vegetarian*