

BREAKFAST MENU

10am - 2pm

One3One Omelette - filled with bacon, tomato, baby spinach, mushroom, cheese and served with ciabatta and plum relish **\$18**

Breakfast waffles - served with grilled bacon, banana, maple syrup, whipped cream and fresh berries **\$18**

Eggs Benedict - served on english muffin, wilted spinach, poached eggs and cherry tomato
Add: mushrooms - **\$18** Bacon - **\$19** Salmon - **\$20**

Bacon and Eggs - eggs cooked to your way served on top of toasted ciabatta or wholegrain toast, grilled bacon and plum relish **\$16**

Big Breakfast - grilled bacon, hashbrown, kransky, grilled mushroom, tomato, toasted ciabatta and eggs cooked to your way **\$22**

Steak sandwich - served on top of toasted ciabatta, lettuce, tomato, onion relish, beef jus, and crispy fries **\$21**

Pork Sandwich - grilled pork belly served on top of toasted focaccia, coleslaw, apple jam, beef jus and crispy fries **\$17**

Deep Fried Platter - mini samosa, spring rolls, battered fries, fish bites and waffle fries

Small **\$20**
Large **\$40**

Gluten Free - * Dairy Free - " Vegetarian - ^

ALL DAY MENU

10am - Close

Buttermilk Chicken Tacos - served in grilled tortillas with crumbed chicken, salsa and sriracha aioli **\$20**

Caesar Salad - chopped cos lettuce with croutons, parmesan, anchovies tossed in Caesar dressing and poached egg **\$22**
Add Bacon or Chicken \$5

Spiced Lamb Salad* - grilled lamb tossed in aioli with mesclun, cherry tomato, feta cheese and red onions **\$25**

Calamari Salad - mesclun, rocket leaves, salsa, parmesan, calamari, fried capers, lime aioli and lemon wedge **\$23**
Add prawns \$6

Creamy Chicken and Bacon Pappardelle Pasta - pasta cooked in pesto and garlic infused creamy sauce garnished with parmesan cheese **\$23**

Kiwi Style Fish and Chips - beer battered fish and chips served with salad and tartare sauce **\$26**

Old School Beef Burger - 180gm beef patty, double cheddar cheese, hot mustard-mayo, tomato ketchup, iceberg lettuce, red onion, pickle. Served with fries and tomato sauce **\$22**
Add extra patty \$6

Buttermilk Chicken Burger - crumbed buttermilk chicken, american cheese, sriracha aioli, tomato relish, salad, fries and tomato sauce **\$22**

Fisherman's Burger - battered fish, confit prawns, salad, tartare sauce. Served with fries and tomato sauce **\$22**

Mexican Vege Burger^ - quinoa and feta patty, grilled halloumi, peri-peri sauce, tomato relish, lettuce. Served with fries and tomato sauce **\$22**

For All Burgers: Add Bacon - **\$3** Egg - **\$2.50**

Slow Cooked Lamb Shank* - served with creamy mash, steamed vegetables and tomato gravy with red wine

Single \$34
Double \$38

Gluten Free - * Dairy Free - ^ Vegetarian - ^

STONE GRILL MENU



All served with your choice of two sides and one sauce

- | | |
|-----------------------|------|
| • 250gm Prime Sirloin | \$31 |
| • 250gm Scotch Fillet | \$33 |
| • 300gm Angus Rump | \$33 |
| • 200gm Eye Fillet | \$36 |
| • 200gm Lamb Rump | \$35 |

The Trio Grill - aged beef rump, lamb rump, prawns \$35

Mixed Meat Grill - lamb rump, scotch, salmon and prawn \$40

Surf & Turf - add prawns & scallops skewers \$6

SAUCES

- Peppercorn Sauce*
- Creamy Mushroom Sauce*^
- Beef Jus**
- Garlic butter Sauce*^
- Tartare Sauce**^
- Seafood Sauce

SIDES

- Creamy Mash Potato*^
- Beer Battered Fries^
- Green Garden Salad*^
- Seasonal Vegetables**^
- Potato Wedges^
- Curly Fries^
- Coleslaw**^

BUTCHER'S BLOCK

All steaks cooked to your liking & served with your choice of two sides and one sauce.

- | | |
|-----------------------|------|
| • 250gm Prime Sirloin | \$32 |
| • 250gm Scotch Fillet | \$34 |
| • 300gm Angus Rump | \$35 |
| • 200gm Eye Fillet | \$38 |

ENTREES

5pm - close

Salt and Pepper Squid - served with coriander and cashew pesto	\$18
Crumbed Chicken Wings - twice cooked chicken wings served with chipotle mayo	\$18
Lemon - Herb Prawn * - served with blueberry balsamic salsa	\$18
Sweet and Sour Pork ** - glazed pork served in lettuce cups with slaw	\$18
Courgette and Halloumi Fritters *^ - served with tomato relish	\$18
Garlic Bread ^ - toasted with perfection or loaded with cheese	\$10 \$12

DINNER MAINS

Pork Belly * - twice cooked crispy pork belly served with rosemary polenta chips, pumpkin puree, courgette ribbons and red wine jus	\$35
Thai Vege Curry ^ - seasonal vegetables cooked in coconut cream and thai spices served with basmati rice and pappadum	\$32
Stuffed Chicken Breast * - stuffed with mozzarella, spinach and mushroom served with creamy mash and asparagus salad	\$34
Salmon Catch * - pan fried salmon, golden fried prawn, steamed vegetables, truffle mashed potato & saffron butter caper sauce	\$33
Garlic and Rosemary Lamb Chops * - served with pea puree, roasted herb potatoes, baby carrots and red wine jus	\$35

SIDES \$8

Seasonal Vegetables **^
Garden Salad *^
Creamy Potato Mash *^
Coleslaw^**

Gluten Free - * Dairy Free - " Vegetarian - ^



Dessert Menu

Mixed Berries Mousse *^ – served with fresh berries and crushed pistachio **\$14**

Deconstructed cheesecake ^ – special flavored cheesecake served with oreo crumb and vanilla ice-cream **\$15**

Churros ^– cinnamon and sugar coated churros served with whipped cream, chocolate sauce and vanilla ice-cream **\$15**

Sorbet Fusion *"^ ^ - mango, berries and coconut vanilla sorbets served with caramel shards **\$14**

Ice cream Sundae ^ – three scoops of vanilla ice cream, wafers, chocolate sauce, whipped cream and sprinkles **\$10**

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BAR SNACKS

Available from 10AM Till Late

Mini Spring Rolls[^] - served with sweet chilli sauce **\$9**

Jalapeno Bites[^] - served with aioli **\$9**

Fish Bites - served with tartare sauce and lemon wedge **\$9**

Pork Wontons - served with sweet chilli **\$9**

Beer Battered Chips - served with garlic aioli and tomato sauce **\$10**

Curly Fries - served with garlic aioli and tomato sauce **\$10**

Spicy Potato Wedges - served with sour cream and sweet chilli **\$10**

Add Bacon and cheese \$5

Beef Nachos^{*} - mexican style beef and beans mix served with gluten free corn chips, melted cheese and sour cream **\$19**

Vege Nachos^{^*} - mexican style bean mix, served with gluten free corn chips, melted cheese and sour cream **\$18**

Add Guacamole \$5

Add any sauce for \$2.50

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DRINKS MENU



BEER

TAP



Glass



Handle



Jug

Waikato Draught (4.0%)

7.5

15.0

Lion Red (4.0%)

7.5

15.0

Speights Gold Medal Ale (4.0%)

7.5

15.0

Speights Summit Ultra (low carb - 4.2%)

7.5

15.0

Macs Cloudy Apple Cider (4.7%)

9.0

18.0

Panhead Supercharger APA (5.7%)

9.0

20.0

Stella Artois (5.0%)

11.5

Beer of the Month (See bar for details)

BOTTLE



Corona (4.5%)

8.5

Panhead Pilsner (5.2%)
XPA (4.6%) | Stout (5.5%)

9.5

Steinlager Classic (5.0%)

7.5

Steinlager Pure (5.0%)

8.5

Steinlager Light (2.5%)

7.0

Speights Mid Ale (2.5%)

7.0

BOTTLE



Speights Summit
Zero (0% Alcohol)

7.0

Heineken 0%

8.0

Heineken

8.0

Pure Blond

8.0



WINE



200 ml



750ml

SPARKLING

Lindauer Brut | Fraise
Lindauer Special Reserve

11.0

45.0



150 ml

SAUVIGNON BLANC

Kopiko Bay | Marlborough
Trinity Hill | Hawkes Bay
The Ned | Marlborough
Marisco Favour | Marlborough

8.5

38.0

9.5

42.0

10.0

42.0

10.5

49.0

PINOT GRIS

Kopiko Bay | Gisborne
The Ned | Marlborough
Mt Difficulty Roaring Meg | Central Otago

8.5

38.0

10.0

42.0

10.5

49.0

CHARDONNAY

Kopiko Bay | Gisborne
Wither Hills | Marlborough

8.5

38.0

9.5

42.0

ROSÉ

Kopiko Bay | Gisborne
The Ned | Marlborough

8.5

38.0

9.5

42.0

AROMATICS/LIGHTER OPTIONS

Wither Hills Riesling | Marlborough
Wither Hills Early Light Sauv | Marlborough (9.5%)

9.5

42.0

9.5

42.0

PINOT NOIR

Kopiko Bay | Marlborough
Russian Jack | Martinborough
Mt Difficulty Roaring Meg | Central Otago

8.5

38.0

9.5

42.0

56.0

OTHER REDS

Kopiko Bay Merlot | Hawkes Bay
Wither Hills Merlot | Hawkes Bay
Trinity Hill Gimblet Gravels Syrah | Hawkes Bay
Angus the Bull Cab Sauv | South Australia
Tyrrells Hunter Valley Shiraz | Australia

8.5

38.0

9.5

42.0

52.0

52.0

54.0



SPIRITS

VODKA

Smirnoff	8.0
Grey Goose	14.0

RUM

Coruba	8.5
Bacardi	9.0
Appleton Estate	9.0
Sailor Jerry	9.0

BOURBON

Mc Kenna	8.0
Jim Beam	9.0

GIN

Gordons	8.0
Tanqueray	9.0
Bombay Sapphire	9.0

TEQUILA

Jose Cuervo	8.0
1800 Anejo	15.0

WHISKY

Dewar's	8.0
Johnnie Walker Red	8.5
Jameson's	8.5
Canadian Club	9.0
Johnnie Walker Black	9.0
Southern Comfort	9.0
Jack Daniels	9.0

RTD Range

Smirnoff Ice	8.0
Smirnoff Black	8.0
Mckenna	8.0
Gordon Pink	8.5
Gordon Gin	8.5

SINGLE MALTS

Talisker	11.0
Glenfiddich	11.0
Aberlour Highland single malt	12.0
Glenlivet Single malt	13.0

BRANDY / COGNAC

St Remy	8.0
Hennessey VS	11.0

LIQUERS

Baileys	9.0
Malibu	9.0
Drambuie	9.0
Sambuca	9.0
Frangelico	9.0
Cointreau	9.0
Kahlua	9.0
Midori	9.0
Jägermeister	9.0
Pimm's	9.0
Aperol	9.0
Campari	9.0
Grand Marnier	10.0
Agavero	10.0
Patron XO	11.0



MIXED DRINKS

Jeger bomb	12.0
Vodka redbull	12.0

Woodstock	8.0
Jim Bean	8.5
Jack Daniel	9.0
Longwhite	8.0
Coruba	8.5
Canadian Club	8.5



COCKTAILS

LADY LUCK 14.0

Vanilla flavoured
Vodka, Lemon Juice,
Elderflower Syrup &
Mint Leaves, topped
up with L&P

ESPRESSO MARTINI 15.0

Smirnoff Vodka,
Kahlúa, Fresh
Espresso

SPECIAL LIQUEUR COFFEE 14.0



COFFEE

Flat white | 5.0
Cappuccino |
Mochaccino | Latte

Americano | Long 4.0
black | Short
Black

Tea 4.0

Iced Drink 7.5
Iced Coffee | Iced
Chocolate | Ice
Mocha Served with
whipped cream on top

PINA COLADA 14.0

Bacardi Rum, Malibu,
Fresh Cream & Pineapple
Juice, garnished with a
Cherry

SMURF MARGARITA COCKTAIL 14.0

Tequila, Blue Curacao, Sugar
Syrup, Fresh Lime Juice



MOCKTAILS

Pink Panther 5.5
Tropicana 7.0
Traffic Light 5.5



SOFT DRINKS

Pepsi Range



4.5



5.0



11

Juices 5.5

Orange | Feijoa |
Apple | Pineapple
Tomato |
Cranberry

Can's 4.5

Coke Zero | L&P
| Red bull

Ginger Beer 5.5