

A decorative border of fresh ingredients surrounds the central text. In the top left, there are green olives in a glass dish and a small bowl of dark olives. Scattered around are various spices like black and red peppercorns, and fresh herbs like rosemary. In the top right, there are cherry tomatoes and a piece of garlic. In the bottom left, there are more cherry tomatoes and a whole shallot. In the bottom right, there is a whole orange with a pizza cutter, a red chili pepper, and some mushrooms.

MATCHES

SPORTS BAR

Menu

SPRING ~ SUMMER 2025



SNACKS

Cheesy Garlic Flat Bread (V) (Contains nuts)
Finished with basil pesto.

\$14.50 GF base add \$3.50

Soup Of The Day
Served with toasted sourdough and seeded mustard butter.

\$12.50 Add extra bread \$2.50

Steak & Cheese Pie (Kai Pai Pie)
Served with mashed potatoes, peas and herbed gravy.

\$18.50

Pulled Beef Brisket Nachos (GF)
Mozzarella cheese, guacamole, roasted corn salsa and sour cream.

\$23.50

Crispy Fries (GF option available)
Served with roasted garlic aioli.

\$10.50

Chicken Karaage
Crispy Japanese chicken marinated in soy, mirin and fresh ginger with Kewpie mayo and mild Red Rooster sauce.

\$16.50

Potato Wedges
Served with sweet chilli sauce and sour cream.

\$12.50 Loaded (bacon, onion, & cheese) add \$3.50

Papanui Bar Basket
Salt & pepper squid, fish bites, mini spring rolls, samosas and jalapeño cheese bites served with roasted garlic aioli, sweet chilli sauce and fries.

\$21.50

TO SHARE

Ploughman's Platter (Serves 2-3)
Champagne ham, salami, house bread & butter pickles, Colby cheese, cracked pepper pâté, eggplant chutney, house olives, salad greens, multigrain crackers, and toasted sourdough with Pommery butter.

\$42.50 Add extra bread \$4.50

Seafood Platter (Serves 2-3)
Panko crumbed scallops, battered mussels, crab sticks, salt & pepper squid and fish bites served with fries, fresh lemon wedges and roasted garlic aioli.

\$42.50

Smokehouse Platter (Serves 2-4)
Smoked baby back ribs with Bourbon BBQ sauce, siracha & honey chicken nibbles, pulled beef brisket, corn chips, roasted garlic aioli, marinated olives, grilled sourdough, beer-battered onion rings and fries.

\$79.50

SALADS

Chargrilled Sumac Lamb Salad (GF)
Moroccan roasted beetroot, green beans, feta whip, cherry tomatoes and mizuna with pomegranate molasses.

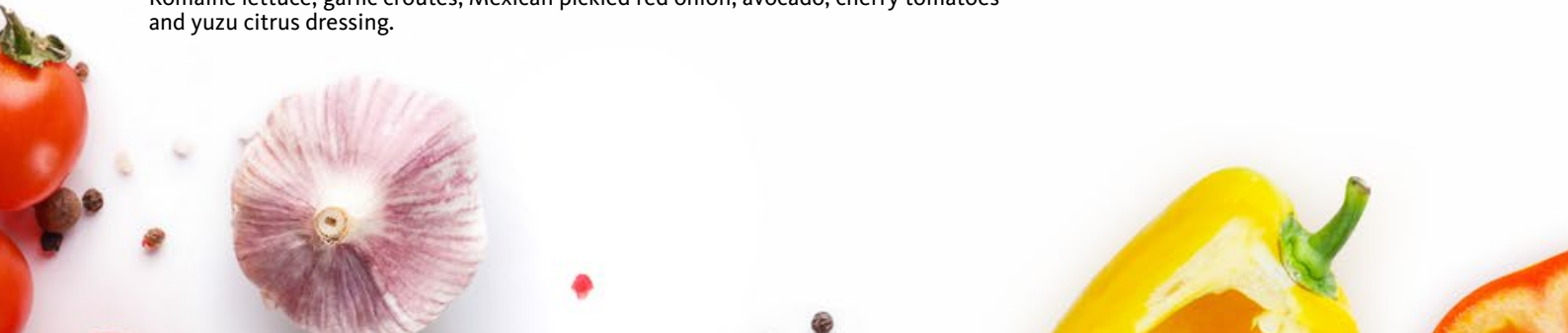
\$25.50

Chicken Salad (GF) (Contains nuts)
Chargrilled chicken breast, cos lettuce, cucumber, tomato, preserved lemons and olives with macadamia hummus and Limoni vinaigrette.

\$27.50

Prawn & Avocado Salad
Romaine lettuce, garlic croûtes, Mexican pickled red onion, avocado, cherry tomatoes and yuzu citrus dressing.

\$27.50





MAINS

Asian Pork Wrap

Shanghai pork, lettuce, house slaw, char sui sauce and dried shallots.

\$19.50 Add fries **\$3.50**

Roast of the Day (GF)

Roasted agria potatoes (or mash), buttered carrots, green beans and peas with gravy and condiments.

\$22.50

Crispy Chicken Burger with Fries

Brioche bun, buttermilk chicken, Swiss cheese, house slaw, dill pickles, guacamole, tomato and chipotle mayo.

\$23.50 Add bacon **\$3.50**
Gluten-free bun add **\$2.50**

Texan Beef Brisket Burger with Fries

Brioche bun, burger mayo, brisket, red onions, tomato, American style cheddar.

\$23.50 Gluten-free bun add **\$2.50**

Vegetarian Burger with Fries (V) (Contains nuts)

Edamame & quinoa patty, grilled halloumi, house slaw, tomato, hummus, and bread & butter pickles.

\$23.50 Gluten-free bun add **\$2.50**

Blue Cod Burger with Fries

Brioche bun, beer battered cod, house slaw, tomato and dill pickles with sweet chilli and tartare sauce.

\$23.50 Gluten-free bun add **\$2.50**

House-Smoked Baby Back Pork Ribs

500g pork ribs, house Bourbon BBQ sauce and dressed greens served with fries and roasted garlic aioli.

\$34.50

South Island Blue Cod

House beer-battered blue cod served with fries, coleslaw, lemon wedges and tartare sauce.

\$33.50 Extra fish add **\$9.50**

Lemon & Thyme Chicken (GF)

Served with sundried tomato and field mushroom risotto, gremolata and microgreens.

\$27.50

Pappardelle Pasta

Fresh pasta, white pork ragu, pickled fennel and Granda Padano.

\$27.50

Ribeye Steak & Chips

200g Ribeye with house slaw and fries.

With your choice of sauce:

• Roasted garlic & smoked paprika butter (GF) • Mushroom & red wine sauce • Cracked pepper jus (GF).

\$33.50 Add fried egg **\$2.50**

PIZZAS

12" Pizza

Pepper Pepperoni

Tomato base sauce, mozzarella, pepperoni and chilli flakes.

Surf's Up

Garlic prawns, smoked salmon, Cajun shrimp, mozzarella and red onions finished with capers, Russian mayo and fresh lemon wedges.

The Clubhouse

Pulled beef brisket, chorizo grind, mozzarella, spring onions and capsicum finished with Bourbon BBQ sauce.

Merry Margherita (V) (Contains nuts)

Tomato base sauce, mozzarella, cherry tomatoes & bocconcini finished with basil pesto and NY cracked pepper.

The Coop House (Contains nuts)

Chicken, smoky bacon, mozzarella and brie topped with apricot sauce, spring onions and toasted almonds.

Some Funghi (V)

Slow roasted garlic & thyme field mushrooms, red onion, tomato, ricotta cheese, parmesan and baby spinach finished with avocado oil.

All \$28.00
GF base add \$3.50

KIDS/SENIOR MENU - ALL MEALS INCLUDE A SOFT DRINK

Plated Roast

With roasted potatoes (or mash) carrots, green beans and peas with gravy and condiments.

\$17.50

Fish Bites

Fish bites and fries with lemon and tartare sauce.

\$13.50

Linguini Pasta

Fresh pasta, bacon and cream reduction sauce.

\$15.50

Louisiana Chicken Tenders

With fries and aioli OR swap for mash, peas and gravy add \$3.00

\$16.50

Kids Beef Burger

Beef patty, tomato sauce, cheese, tomato and fries.

\$13.50

Kids Ice cream

With 100s and 1000s.

\$7.50

DESSERTS

Hokkaido (Contains nuts)

Choux pastry buns filled with Japanese ice cream topped with chocolate sauce & toasted almonds.

\$14.50

Ice Cream Sundae (Contains nuts)

Vanilla, cookies & cream and boysenberry ambrosia ice creams topped with Nutella chocolate sauce.

\$14.50

Sticky Date Pudding

Served with salted caramel sauce and vanilla ice cream.

\$14.50

Classic Italian Tiramisu

Mascarpone, red berry coulis.

\$14.50