MATCHES

SPORTS BAR

Menu

SPRING ~ SUMMER 2026

SNACKS

Crispy Fries | 10.50 (GF available)
Golden house fries tossed in signature seasoning, served with a side of garlic mayo.

Tokyo Chicken Wrap | 23.50
Tender chicken strips with crunchy slaw, sliced red onion, pickled Japanese radish, kewpie mayo and a kick of sriracha in a soft wrap. Served with golden fries.

Papanui Bar Basket | 21.50
The ultimate pub share basket packed with fish bites, mini spring rolls, samosas, hot honey cheese bites and fries. Served with garlic mayo and sweet chilli.

Nachos Supreme | 24.50 (GF)
Crisp corn tortilla chips piled high with prime beef picadillo, melted cheese, fresh guacamole, roasted corn salsa and sour cream. Optional jalapeños on request.

Chicken Karaage | 18.50
Crispy Japanese-style fried chicken tossed in zesty shichimi seven-spice seasoning, paired with crunchy slaw, kewpie mayo and fresh lemon wedges.

House Seafood Chowder | 24.50
A rich, creamy coastal classic loaded with succulent green-shell mussels and seafood, finished with aromatic coriander oil and toasted garlic bread.

Cheesy Garlic Flatbread | 15.50 (V) (Contains nuts)
Warm, flatbread brushed with garlic oil, mozzarella and a swirl of vibrant basil pesto.
Gluten-free base available | 19.00

Seasoned Potato Wedges | 14.50 (GF available)
Thick, crispy potato wedges served the classic way with sweet chilli sauce and sour cream.
Load your wedges with smokey bacon, grilled onion and melted cheese | 19.50

TO SHARE

Seafood Platter | 42.50 (Serves 2–3)
A fisherman's feast of panko-crumbed scallops, battered baby mussels, crab sticks, prawn dumplings and crispy fish bites. Served with golden fries, lemon wedges, sweet chilli and garlic mayo.

Smokehouse Platter | 65.00 (Serves 2-4) (DFA)
Our premium pitmaster selection featuring tender slow-cooked baby back ribs glazed in bourbon BBQ sauce, crispy sriracha chicken nibbles, pulled beef brisket, corn chips and marinated olives, fries and beer battered onion rings. Served with sour cream and charred sourdough bread.

Ploughman's Platter | 42.50 (Serves 2–3)
A traditional board loaded with tender Champagne ham, salami, house bread and butter pickles, Colby cheese, cracked pepper pâté and eggplant chutney. Served with salad greens, multigrain crackers, grilled sourdough and seeded mustard butter.

BURGERS All burgers are served with a side of golden house fries.

Fish Burger | 23.50

Crispy beer-battered Gurnard fillet stacked with crunchy slaw, sliced tomato, dill pickles, sweet chilli and house tartare sauce on a toasted bun.

Chicken Burger | 23.50

Golden buttermilk fried chicken breast topped with melted Edam cheese, creamy guacamole, chipotle mayo, crunchy slaw, tomato and tangy dill pickles.

Beef Brisket Burger | 23.50

Tender, melt-in-your-mouth pulled beef brisket smothered in rich cheese sauce and signature burger sauce, topped with Edam cheese and red onions.
Gluten-free bun available | 26.50

MAINS

Roast of the Day | 24.50 (GF) (DFA)

A comforting pub classic with tender roasted meat, seasonal carrots, peas and beans, finished with rich herbed gravy. Your choice of buttery mash or golden roast potatoes.

Beer-Battered Fish and Chips | 26.50 (DF)

Fresh, crispy beer-battered Gurnard fillets paired with golden house fries, crunchy slaw, fresh lemon wedges and our signature tartare sauce.

Summer Harvest Bowl | 24.50 (GF) (Vegan)

Crisp salad greens tossed with fresh cucumber, cherry tomatoes and red onions, topped with creamy avocado smash, house-pickled radish, roasted corn salsa and toasted pumpkin seeds. Finished with a zesty herb dressing.
Add grilled chicken | 28.00

Pappardelle alla Pesto | 27.50 (V) (Contains nuts)

Ribbons of fresh pasta in a pesto cream sauce, finished with parmesan, pine nuts and microgreens.
Add grilled chicken | 31.00

Venison Sausages | 28.50

Premium venison sausages served over a smooth Kumara and borlotti bean mash, accompanied by sautéed cabbage, smokey bacon jam and a rich port wine jus.

Ribeye Steak (200g) | 36.50 (GF) (DFA)

Flame-grilled juicy ribeye steak served with crunchy slaw and golden fries.
Customize with your choice of Café de Paris butter, mushroom & thyme sauce, or cracked pepper gravy.
Add a fried egg | 39.00

12" PREMIUM PIZZAS

Gluten-free base available | +3.50 for all pizzas

Hawaiian Hula | 28.00
A classic favourite topped with tender Champagne ham, sweet pineapple chunks, mozzarella and our signature house seasoning.

Pepper Pepperoni | 28.00
An absolute crowd-pleaser loaded with a double dose of spicy pepperoni slices, rich mozzarella and a generous pinch of chilli flakes.

The Meat Works | 28.00
The ultimate carnivore's choice stacked with tender Champagne ham, salami, smokey bacon, mozzarella and red onion, all drizzled with rich hickory BBQ sauce.

Surf's Up | 28.00
A premium seafood pizza topped with garlic prawns, smoked salmon, Cajun shrimp, mozzarella, red onions, capers, tangy Russian mayo and fresh lemon wedges.

Hen House | 28.00 (Contains nuts)
Tender chicken thigh, smokey bacon, cream cheese and mozzarella finished with apricot sauce, toasted pine nuts and spring onions.

Merry Margherita | 28.00 (V) (Contains nuts)
Simplicity at its best with mozzarella, sweet cherry tomatoes, bocconcini cheese, a drizzle of basil pesto and cracked New York black pepper.

KIDS & SENIORS

All meals include a soft drink.

Fish Bites | 13.50
Crispy, golden fish bites served with house fries, fresh lemon wedges and a side of tartare sauce.

Hamburger | 13.50
A juicy beef patty topped with melted cheese and sweet tomato sauce on a soft toasted bun, served with fries.

Louisiana Chicken Tenders | 17.50
Golden, crispy southern-style chicken tenders served with crunchy fries and garlic mayo.
Swap out the fries for comforting potato mash, green peas and gravy | 21.50

Mini Roast | 18.50 (GF) (DFA)
A smaller-sized portion of our comforting roast meat served with garden carrots, peas, beans and rich gravy.
Choose between smooth mash or roast potatoes.

DESSERTS

Kids Ice Cream | 7.50 (GF)
Three scoops of creamy vanilla ice cream topped with colourful hundreds and thousands.

Morello Cherry Tart | 16.50
A sweet and tangy artisan tart filled with a rich Canadian maple and Morello cherry compote, served with dollops of velvety mascarpone cheese.

Warm Crêpes | 16.50
Delicate, thin French crêpes stuffed with sweet, spiced apples and rich mascarpone cheese, served with a scoop of creamy vanilla ice cream.

Ice Cream Sundae | 15.50 (Contains nuts)
An indulgent trio of vanilla, cookies & cream and boysenberry ice cream, drizzled heavily in warm hazelnut Nutella chocolate sauce.