

SALADS

Superfood Summer Salad –

Salad leaves, quinoa, tomato, cucumber, red onion, toasted seeds, Danish feta and balsamic dressing 29.00 (*gfo*) (*vg*) (*dfo*)

Add Free Range Chicken 9.00 Add Beef 9.50

Add Pan-Seared Salmon 12.00

BURGERS (SERVED WITH FRIES)

Chargrilled Angus Beef Burger – House-made patty, lettuce, tomato, pickles, caramelized onion, cheese, & herb mustard mayo 29.50

Free Range Chicken Burger – Grilled Cajun-spiced chicken breast, lettuce, tomato, cheese, aioli & mango chutney 29.50

Blue Cod Burger – Speights beer-battered blue cod, coleslaw & house-made tartare 35.00

Plant Burger – Vegan burger patty, lettuce, tomato, pickles, caramelized onion & herb mustard mayo

FROM THE SEA

Seafood Chowder – A selection of seafood & vegetables in a rich and creamy white sauce, served with toasted garlic ciabatta 33.00 (*gfo* 34.00)

Traditional Fish and Chips – Speights beer-battered, served with mixed salad, steak cut fries & tartare sauce **Hoki** – 35.00 **Wild Blue Cod** – 46.00

New Zealand Green Lipped Mussels – Steamed in a creamy white wine sauce, served with toasted garlic ciabatta 38.00 (*gfo* 41.00)

Fisherman's Catch – Crumbed fish bites, salt & pepper calamari, prawn twisters, steak cut fries & house-made tartare sauce 37.00



A taste of classic country hospitality on the way to paradise.
Est: 1855

EVENING BAR MENU

PLEASE ORDER AT BAR COUNTER

PLEASE INFORM OUR STAFF OF ANY ALLERGIES

FROM THE LAND

Prime New Zealand Beef Steak – Grass fed steak served with 2 sides and 1 sauce of your choice *fries or gourmet potatoes.*

steamed vegetables or salad

garlic butter, jus, peppercorn or mushroom sauce

Porterhouse (250g) 49.00 **Ribeye** (250g) 53.00 (*gfo*)

Extra accompaniments add 4.00 each

(Add 1 egg 4.00)

New Zealand Pork Spare Ribs – Free range ribs slow cooked in a house-made hickory BBQ sauce, served with coleslaw & steak cut fries 49.50 (*gfo*)

PIZZAS

GY Meatlovers – Cheese, salami, ham, bacon, roasted capsicum, red onion, mushrooms & BBQ sauce 28.00

GY Chicken – Cheese, chargrilled Moroccan chicken breast, red onion, tomato 28.00

GY Veggie – Cheese, red onion, roasted capsicum, spinach, olives, sundried tomato, feta & balsamic 28.00 (*vg*)

Margarita – Cheese, fresh basil, cherry tomato 25.50(*vg*)

Gluten-free base add 4.00 Dairy-free cheese add 4.00

We regret to advise a 15% surcharge will apply on NZ Public Holidays
Payment by credit card will incur an extra charge of 2%

SHARING PLATES

Crusty Baked Loaf – Served with olive oil/balsamic & garlic butter 16.00 (*vg*)

Seasoned Wedges with Bacon & Cheese – Served with sour cream & sweet chilli 26.00

Sliders (3) – House-made mini beef patty with cheddar cheese, lettuce, tomato & mayo 29.00

Chilli Beef Nachos – Mexican chilli, cheese, sour cream, guacamole, house-made salsa & jalapeños 33.50 (*gfo*) (*dfo*)

Vegetarian Nachos – Mexican black bean and kidney bean chilli, cheese, sour cream, guacamole, salsa & jalapeños 29.00 (*gfo*) (*dfo*)

Buffalo Chicken Wings (10) – Tossed in buffalo sauce, topped with fried shallots, served with ranch 32.00 (*gfo*)

Pub Platter – Crumbed Hoki fish bites, chicken strips, mini spring rolls, mini samosas, prawn twisters, onion rings, seasoned wedges & dips 59.00

Ribs & Wings Platter – Free range pork ribs in a house-made hickory BBQ sauce & chicken wings tossed in buffalo sauce topped with fried shallots, served with seasoned wedges, sour cream & sweet chilli 65.00 (*gfo*)

SIDES

Fries – 12.00

Kumara Fries – 15.50

Seasoned Wedges 12.50 **Onion Rings** – 13.50

Seasonal Vegetables or Garden Salad 12.50 (*gfo*)

Toasted Ciabatta Bread –5.00

Gluten Free Bread – 3.00

v = Vegan

vg = Vegetarian

gfo = Gluten friendly options available

df = Dairy free dfo = Dairy free option

Our kitchen is a mixed-use kitchen and uses products containing all possible allergens. Gluten, dairy & nuts, therefore we cannot guarantee our products to be 100% free of these allergens.