



Entrees all day

GARLIC BREAD ^V	\$12
Toasted ciabatta with garlic-herb butter and parmesan.	
KOREAN FRIED CHICKEN	\$19
Our famous Chef's Korean fried chicken with smoked BBQ sauce, siracha mayo, crispy shallots and seaweed gomasio.	
TRUFFLED MUSHROOM ARANCINI ^V	\$18
Deep-fried rice balls stuffed with mixed mushrooms, ricotta served with roasted garlic aioli and pickled ginger	
TANDOORI SPICED CAULI POPCORN ^{V, GF, DF}	\$18
Pumpkin and sesame-cruste cauliflower served with McClure's pickles, pistachio dukkha and ranch mayo.	
JALAPEÑO POPPERS ^V	\$18
Panko-crumbed jalapeños stuffed with cream cheese, served with ranch mayo.	
PRAWN DUMPLINGS ^{DF}	\$16
Choice of steamed or fried, with chilli-garlic, fried shallots and octo-vin sauce.	
SALT & PEPPER SQUID	\$16
Served with lemon tartare and cabbage slaw	
CHEESEBURGER SPRINGROLL	\$21
Deep fried spring rolls with a moist meaty filling of local butcher beef with mozzarella served with burger mayo	
YAKITORI SKWERS ^{GF, DF}	\$21
Japanese inspired grilled chicken thigh in yakiniku served with fried shallots and spring onions	
WITCHITA STICKY PORK RIBS ^(GF)	\$21
In Korean BBQ-apple cider glaze served with pickled onion and micro cress	
SEAFOOD SHARING PLATTER	\$35
Mixed selection of deep-fried seafood with fish bites, prawn dumplings, salt and pepper squid, tempura crab sticks, fries served with lemon tartare sauce and aioli	
THE GRAND SHARING PLATTER	\$70
BBQ pork ribs, Korean fried chicken, fried prawn dumplings, cheese burger spring rolls, mushroom arancini served with garlic aioli and siracha mayo	

Mains all day

PIGGY BACK RIBS ^{GF (DF)}	\$32
Manuka smoked ST. Louis pork ribs served with chips, house salad and jus	
COBRA’S STEAK AND CHIPS ^{GF (DF)}	\$38
250g beef rib eye served with fries, two fried eggs, and Beef jus	
BEER BATTERED FISH & CHIPS ^(GFO)	\$30
Crispy beer-battered market fish served with fries, lemon and tartare. Option: Without salad for \$25	
FITBOWL ^{GF, DFO, V}	\$32
200g marinated chicken breast with radish, cabbage-carrot slaw, lettuce, edamame beans, grapes, growing abundance pickled yacon, mint, pistachio dukkha in Coastal honey Pohutukawa -mustard balsamic vinaigrette and Whipped feta Option: vegetarian salad for \$28	
MALAYSIAN CURRY ^{GF, DF, VO}	\$32
A choice of roasted chicken, pan-fried market fish or vegetarian in a fragrant green chilli, kaffir lime and coconut lemongrass broth, served with coconut rice, spinach, edamame beans, bamboo shoots, fried shallots and a fresh fragrant mung bean-pea shoot slaw.	
KAIMOANA CHOWDER	\$26
Creamy seafood medley featuring market fish, clams, green-lip mussels, prawns, smoked bacon, carrots, leeks, potatoes and crispy scallops	
K-POP CHICKEN BURGER ^{(GFO)(DFO)}	\$29
Korean BBQ crispy chicken breast topped with bacon jam, cheddar cheese fresh lettuce, siracha mayo, ranch slaw and McClure's sweet and spicy pickles, in a sesame brioche bun. Served with fries and house-made garlic aioli.	
BEEF & BACON CHEESEBURGER ^{(GFO)(DFO)}	\$29
180g angus beef patty, grilled bacon, beetroot chutney, fried egg, green lettuce, kohlrabi kraut, cheddar cheese, BBQ mayo, McClure’s sweet and spicy pickles and aioli in a toasted sesame brioche bun. Served with fries and house-made garlic aioli.	
VEGE BURGER ^{V (GFO) (DFO)}	\$26
Plant-based Korean BBQ pulled jackfruit with cabbage-carrot ranch slaw, cheddar cheese, siracha mayo, McClure’s pickles in a toasted sesame brioche bun. Served with fries and house-made garlic aioli.	
CHICKEN AND MUSHROOM LINGUINI ^{VO}	\$32
Fresh pasta tossed in garlic cream sauce base with sautéed mushrooms, Growing Abundance greens and	

edamame beans, finished with shaved parmesan, black truffle oil and micro cress
Option: vegetarian pasta for \$28

Dinner available after 5pm

PETER PORKER ^{GF}	\$38
Twice-cooked buttermilk pork belly served with agria mash, sauteed creamed brussels sprouts with garlic, bacon, edamame beans, fresh herbs, Jerusalem artichoke crisps, black truffle ash and jus.	
SILVER FERN SCOTCH FILLET ^{GF/DFO}	\$45
250g beef rib eye served with agria mash, seasonal greens, smoked beetroot purée, roasted portobello mushrooms and jus	
HARISSA LAMB SHANK ^{GF}	\$36
Braised in Redwine served with agria mash, seasonal greens, smoked beetroot puree, truffled whipped feta and jus	
PUB CLASSIC ROASTED CHICKEN ^{GF}	\$32
200g marinated chicken breast served with agria mash, seasonal greens, mushroom sauce, jus and pistachio dukkha	

STRAIGHT FRIES WITH TOMATO SAUCE & AIOLI	\$10
CURLY FRIES WITH TOMATO SAUCE & AIOLI	\$11
LOADED FRIES	\$15
WITH CRISPY BACON, MOZZARELLA SOUR CREAM AND SWEET CHILI SAUCE	
HOUSE SALAD ^{GF, DF}	\$10
GARLIC BUTTER SEASONAL VEGETABLES ^{GF}	\$14
STEAMED COCONUT RICE ^{GF, DF}	\$6
1 PC. FRIED EGG	\$3
MUSHROOM SAUCE	\$8

Desserts all day

STICKY DATE PUDDING ^{GF}	\$16
Served with Kōwhai Creamery salted caramel gelato, house made butterscotch and hokey pokey crumb	
TRIPLE CHOCOLATE BROWNIE ^{GF)}	\$16
Chef’s house made brownie served with Kowhai vanilla bean x gelato, Belgian chocolate ganache and crushed Oreos	
ICE-CREAM SUNDAE ^{GF}	\$16

Vanilla ice cream topped with whipped cream and chocolate fish, served with your choice of:
*Hershey’s chocolate drizzle and crushed Oreo cookies
* Caramel sauce and hokey pokey crunch
*Raspberry sauce and freeze-dried strawberries

AFFOGATO ^{GF}
\$18

Fresh espresso poured over Kōwhai Creamery vanilla bean gelato served with a triple chocolate brownie and liqueur of your choice.