

# BAR SNACKS

2:30pm to late

## To Share

WARMED OLIVES & ALMONDS [d/g/v/ve/n\*] 12.9

CLAREVILLE BAKERY BREADS, Leafyridge olive oil, dukkah, roast garlic butter [n/v/ve\*/g\*/d\*] 18

LOADED FRIES, bbq pulled pork, warm cheese sauce [g\*/n] 19.5 ☾

MAKIKIHI FRIES, Keypie mayo & tomato sauce [ve\*/g\*/n] 13 ☾

SLIDER TRIO, 1 grilled beef, 1 fried chicken, 1 pulled pork [g\*/n] 24 or 29.5 with side of Makikihi fries ☾

CHICKEN LOLLIPOPS, frenched winglets [n] 21 ☾  
choice of: buffalo & bleu [g], sriracha mayo [g/d] or honey bbq [d]

SEASONED CALAMARI, lightly coated & fried, lemon mayo, side of pickled chilies [g/n] 21

SMOKED BACON & PUMPKIN ARANCINI, kalamata olives, blue cheese dip [n] 23

## Mains 2:30pm - late

BEEF BURGER, beef patty, cheddar, lettuce, porcini mustard, onion straws, brioche bun, Makikihi fries [g\*/n/d\*] 32

BEER BATTERED FISH & CHIPS, fresh gurnard, orange sesame slaw, tartare & lemon [g\*/n/d] 32

## Mains 5:00pm - late

SLOW BRAISED BEEF SHORT RIB, mozzarella mash potatoes, sautéed vegetables, pan jus [g/n] 37

GOURMET POT PIE OF THE DAY, Makikihi fries 32

## Weekly Events

SUNDAY BEEF ROAST - from 12pm to late  
36 or 46 w a glass of Pask cabernet blend or Epic Pale Ale

BURGER MONDAYS - Special Burger & Beer for 29.5  
choice of Monteith's, Export or Tui

PAELLA & GAMES - Every Tuesday! Feast on Spanish Paella.  
Entrée 29.5 or Main 39.5, includes a glass of Tempranillo, assorted boardgames available.

☾ = denotes menu selections available until closing time.

g=gluten free; n=nut free; d=dairy free; ve=vegan; v=vegetarian; \*dish may be adapted; trace elements may remain

Bar Snacks

# DINNER

5:00pm to late

## Entrées

WARMED OLIVES & ALMONDS [d/g/v/ve/n\*] 14

CLAREVILLE BAKERY BREADS, Leafyridge olive oil, dukkah, roast garlic butter [n/v/ve\*/g\*/d\*] 18

SEA SCALLOP TORTELLINI, scallop, kalamata olives, lemon, seafood bisque, wilted fennel [n] 23

FRENCH ONION SOUP, rich beef stock, gruyère croutons, toasted Clareville sourdough [n/g\*] 21.5

BRAISED BEEF CHEEK RAVIOLI, spinach, toasted pine nuts, shallot cream sauce [n\*] 23

BACON & PUMPKIN ARANCINI, kalamata olives, blue cheese dip [n] 23

## Mains

LEMON & ROSEMARY ROASTED HALF CHICKEN, potato bravas, grilled corn, chimichurri [g/d/n] 39.5

CRISPY PORK BELLY, confit potatoes, wilted spinach, creamed corn, South African granadilla jus [g/n] 39.5

BEEF EYE FILLET, mozzarella mash potatoes, cherry compote, honey glazed carrots, red wine jus [n/g] 46.5

OVEN ROASTED GURNARD, sauce vierge (sun-dried tomatoes, olives, capers, parsley, Spanish onions & kale), beurre blanc [g/n] 41.5

BRAISED LAMB RUMP, honey & parsnip pearl couscous, braised greens, fines herbes jus [n/d\*] 39.5

SMOKED SALMON & PRAWN LINGUINE, capers, chilies, yuzu cream sauce, Olivo's lemon olive oil [n/d\*] 38

SWISS BROWN MUSHROOM RISOTTO, parmesan, spinach, cream, truffle oil, toasted pine nuts, microgreens [v] 36

BEEF BURGER beef patty, cheddar, lettuce, porcini mustard, onion straws, seeded brioche bun, Makikihi fries [g\*/n/d\*] 32

BEER BATTERED FISH & CHIPS, fresh gurnard, orange sesame slaw, tartare & lemon [g\*/n/d] 32

**SUNDAY BEEF ROAST** from 12pm, roasted seasonal vegetables, potato rostis, Yorkshire puddings, jus, parsnip puree, horseradish cream [g/n/d\*] 36 or 46 w glass of Pask cabernet

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Dinner

## Table Sides

Mozzarella Mash Potatoes [g/n/v] 13

Makikihi Fries [ve\*/g\*/n] 13

Braised savoy cabbage, pine nuts, bacon lardons [n\*/g/v\*] 13

Kale, feta, sun-dried tomatoes, kalamata olives, pickled red onions, Greek dressing [v/d\*/n/g] 13