

# Repairs.

Food & Snacks menu



Available from 11am

## Small Plates

<b>Garlic Baguette</b> <i>U</i>   with basil pesto, olive oil and balsamic dressing	11
<b>Popcorn Chicken</b> <i>GF</i>   marinated in ginger and soy with Japanese mayo	15
<b>Polenta Fries</b> <i>U-GF</i>   pumpkin, sage and parmesan polenta fries with aioli	12
<b>Beef Bites</b>   corn chip crumbed beef bites served with chipotle aioli	15.50
<b>Sweet Chilli Prawns</b> <i>GF</i>   with cucumber ribbon, coriander, chilli & mango mousse	15.50
<b>Lamb Kebab</b> <i>GF</i>   carom spiced kebabs with mint yoghurt	15
<b>Bulgogi</b> <i>GF</i>   Korean style smoked beef brisket on cos served with mung beans and kimchi	14
<b>Calamari</b> <i>GF</i>   five spiced calamari with caper aioli	14
<b>Falafel</b> <i>U, ask for Vegan option</i>   chickpea and black bean falafel with mint labneh	13
<b>Chilli Chicken</b> <i>GF</i>   marinated in ginger and soy and tossed through a sticky Asian chilli sauce	16.50
<b>Dumplings</b>   pork and chive dumplings with Szechuan dipping sauce	15
<b>Chicken Wings</b> <i>GF</i>   spicy buffalo chicken wings with toasted sesame seeds	15.50
<b>Corn Fritters</b> <i>GF-U</i>   habanero & coriander fritters with tomato salsa	15
<b>BBQ Pork Ribs</b> <i>GF</i>   BBQ pork ribs with toasted sesame seeds	15

### Platter – \$65

ham | popcorn chicken | NZ cheeses | olives | polenta fries  
smoked salmon | falafel | breads & dips

**Sliders** | \$16.50 for 3 All the same or one of each

**Korean Chicken** | **Pulled Beef** | **Dabeli** *U*

*GF – Gluten Friendly U – Vegetarian*

*Escape the race.*

Available from 5pm

## Salads & Soup

### **Seafood Chowder**

Classic creamy chowder filled with fresh mussels, calamari, prawns and fish served with garlic bread

Entrée 17

Main serving has the addition of green lipped mussels in the shell and tempura prawns

Main 23

### **Salmon Salad** GF, Vegan option available with grilled tofu

25

Hot smoked salmon with quinoa, roast vegetables, beetroot, salad leaves, bark and orange citrus vinaigrette

### **Winter Roast Vegetable Salad** U, GF, ask for Vegan option

21

With feta, almonds, pumpkin seeds, olives and tahini yoghurt

### **Lentil Salad** GF, Vegan

19.50

Lemony dry lentil and chickpea salad with kale

Add chorizo for

4.50

## Mains

### **Akaroa Salmon** GF

34.50

Crispy skin Akaroa salmon, yuzu jelly, celeriac remoulade and olive liquorice

### **Master Stock Beef Cheeks**

28.50

Master Stock braised beef cheeks with mashed potatoes, green peas and capsicum

### **Lamb Shanks** GF

30

Braised lamb shanks with lardon potatoes and minted peas

### **Pork Belly** GF

34.50

Roasted pork belly with green apple & wasabi puree, honey & sage roasted kumara, sautéed mushrooms and pork jus

### **Beef Madras**

25

Madras beef curry with coconut rice and tomato & onion chutney

### **Miso Tofu** GF, Vegan

25.50

Miso marinated tofu served with grilled pepper, marinated cucumber, lime wasabi and avocado cream

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Available from 5pm

## Pub Classics

<b>Fish &amp; Chips</b>	24
Tempura battered market fish with hand cut chips, salad, lemon and homemade tartare sauce	
<b>Beef Burger</b>	24
Homemade beef patty with smoked gouda, tomato, lettuce, sliced beetroot, onion relish in a milk bun served with fries and onion rings	
<b>Korean Fried Chicken Burger</b>	23
Crispy Korean chicken, pickled slaw, wakame aioli in a charcoal bun served with fries	
<b>Bangers and Mash</b>	24
Trio of sausages with mashed potatoes, buttered garden peas and jus	

## From the grill

<b>Ribeye</b> GF   300g well-marbled for peak flavour, deliciously juicy	38
<b>Chicken Breast</b> GF   200g juicy and moist chicken breast	30
<b>Lamb Rump</b> GF   250g tender and full of flavour	35
<b>Served with either</b> chips, mashed potato or lardon potatoes and sautéed vegetables or salad	
<b>Surf and Turf</b>   Add 5 garlic prawns to your choice of grill	9

### Sauces

Red wine jus
Chimichurri
Mushroom
Pink peppercorn & horseradish butter
Béarnaise

### Additional Sides

Hand cut chips	7
Onion rings with aioli	6
Garden salad	6
Two fried eggs	4

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## Desserts

<b>pudding</b>	14
Sticky date pudding with Baileys & butterscotch sauce and salted caramel ice cream	
<b>Cheesecake</b>	14
Matcha cheesecake with coconut shavings, strawberry meringues and berry coulis	
<b>Brûlée</b> GF option available	14
Orange and cinnamon crème brûlée with almond biscotti, berry compôte & vanilla bean ice cream	
<b>Chocolate</b> GF	14
Walnut & caramel chocolate brownie with rum & raisin ice cream	
<b>Allogato</b>	14
2 scoops of vanilla ice cream served with espresso and your choice of liqueur (Baileys, Kahlua, Frangelico, Drambuie and Tia Maria)	
<b>Ice Cream</b>	12
A trio of ice cream with banana, berries, wafers, meringues, whipped cream, berry and chocolate sauces	
<b>6 Pack for the Team</b>	12

### Dessert Cocktails

<b>Hazelnut Espresso Martini</b>	16
Frangelico, Galliano Ristretto, Café Patron, Espresso	
<b>Butterscotch Crumble</b>	15
Butterscotch, Baileys, espresso, ice cream, brownie bits	

### Port

	90ml	120ml	750ml
<b>Taylor's Tawny 10 U.O.</b>	13.5	18.5	110
Full of ripe figgy, jammy flavours which persists the long finish.			

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## Brunch

Until 3pm

**Big Breakfast** 23  
Two eggs your style with streaky bacon, homemade baked beans, hash browns, tomato, sausage, mushrooms, tomato relish and mega grain toast

### Eggs Benedict

Two poached eggs on toasted English muffin with homemade hollandaise, tomato and hash brown

with streaky bacon 22

with smoked salmon 22.50

with mushrooms 22

**Pork Belly Hash GF** 20

Sautéed confit pork with potatoes, onions, capsicum, kimchi and homemade tomato chutney topped with a fried egg

**Scotched Egg** 17.50

Beef mince scotched egg with fresh garden greens and pickles

**Marsala Mushrooms on toast U** 20.50

Sautéed mushrooms in a creamy marsala sauce with spinach on ciabatta

**Matcha Waffles** 20

With berry compôte, whipped cream, chocolate ice cream and maple syrup

**Oat and Chia Porridge Vegan** 16.50

With almond milk, grilled bananas and sliced almonds

**Sides** 4

Bacon | Sausage | Tomato | Mushroom | Spinach | Beans | Avocado | Hash brown

## Lunch

11am-3pm

**Fish & Chips** 24

Tempura battered market fish with fries, salad and homemade tartare sauce

**Beef Burger** 23

Homemade beef patty with smoked gouda, tomato, lettuce, sliced beetroot, onion relish in a milk bun. Served with fries or salad

**Korean Fried Chicken Burger** 23

Crispy Korean chicken, pickled slaw and wakame aioli in a charcoal bun. Served with fries or salad

**Vege Burger** 19.50

Indian spiced potato cake, lettuce, radish daikon and tamarind chutney in a milk bun. Served with fries or salad

**Seafood Chowder** 19

Fresh fish, mussels calamari and prawns in a creamy chowder base served with a garlic toast

**Winter Roast Vegetable Salad** 21

*U, GF, ask for Vegan option*

With feta, almonds pumpkin seeds, olives and tahini yoghurt

**Lentil Salad GF, Vegan** 19.50

Lemony dry lentil and chickpea salad with kale

Add chorizo 4.50

**Salmon Salad GF, Vegan option available with grilled tofu** 25

Hot smoked salmon with quinoa, roast vegetables, beetroot, salad leaves, bark and orange citrus vinaigrette

**BBQ Beef Brisket Sandwich** 25

Spiced and smoked beef brisket on toasted ciabatta, with pickled slaw, tomato relish and homemade pickled cucumber. Served with fries or salad

**Akaroa Salmon GF** 25

Crispy skinned Akaroa Salmon with mashed potatoes, fried capers, greens and homemade hollandaise

**Pasta of the Day** 23

**Something sweet to share** 11

Cinnamon sugar dusted donuts with chocolate sauce

Add a scoop of vanilla Ice cream 2

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