



Perfect to Share 11am-9pm

Cheese Board

Whitestone brie, house-smoked cheddar, Kahurangi blue, chutney, pressed nut and fig, maple glazed walnuts, lavosh, raisin and walnut loaf, toasted ciabatta

\$23.00

GF available

Potted Paté

Free range chicken liver paté, toasted ciabatta, crostini, onion & sage jam

\$18.00

GF available

Meat Platter

Cured meats, chicken liver paté, game terrine, stone fruit relish, pickles, lavosh, crostini, toasted ciabatta

\$23.00

GF available

Shoestring Fries

Tossed in lemon pepper with aioli, tomato sauce (V)(GF*)

bowl \$10.00 half portion \$6.00

Polenta Fries

Chipotle aioli (V)(DF)(GF*)

basket \$12.00

(V) Vegetarian / (VG) Vegan / (DF) Dairy Free / (GF) Gluten Free –

**please note GF and non-GF foods cooked in same fryer*

Please order at the bar – either pay as you order or set up a credit card tab for your convenience

Enjoy your meal!

Evening Mains 5PM-9PM

House smoked salmon salad

Mt Cook Salmon, fennel, baby potato, red onion, crispy capers, radish (GF)
\$27

Beetroot and Quinoa

Roast & pickled beetroot, quinoa, smoked coconut yoghurt,
baby spinach, dukkah (GF), (DF)
\$19

Grilled Whitestone Haloumi salad

Puy lentils, roast cauliflower, raisins, red onion, toasted almond,
preserved lemon dressing (GF)
\$25

Cardrona Merino Lamb

Roast lamb leg, kumara hash, roast onion & garlic,
white onion puree, cavolo Nero (GF)
\$32

Free Range Chicken & Whipped Pumpkin Polenta

Free range chicken, roast pumpkin, herb roasted mushrooms,
chicken skin crumb
\$29

Fish n Chips

Fish of the day – light beer batter, shoestring fries,
house-made tartare sauce, garden salad
POA

HAVOC Free-Range Pork Belly Burger

Slow-roasted New Zealand pork belly, hoisin/ginger/5-spice sauce,
tart apple, Asian coleslaw, shoestring fries
\$25.00

TAP BURGER

House made prime beef, smoked cheese, red onion, gherkin,
Fork and Tap burger sauce, aioli, shoestring fries
\$24.00 / add free-range bacon or Wanaka free-range egg \$2.00 each

Pizza

smoked salmon

Red onion, capers, fire roasted capsicum, chives and sour cream

SPICY HEN

Chipotle coconut chicken, green pepper, red onion, fresh chilli,
smoked paprika, tzatziki

Buckingham

Pepperoni, mushrooms, jalapeños, olives

Mushroom Harvest

Garlic roasted button, swiss brown and field mushrooms,
feta, spinach leaves, balsamic glaze (V)

Carnivore's Dream

Chorizo, bacon, ham off the bone, caramelised onion,
Fork and Tap BBQ sauce

Margherita

Mozarella, fresh tomato, basil pesto (V)

Hawaiian

Ham off the bone, cheese & pineapple

All pizzas \$25.00 – All large size (30cm base)

Half 'n' Half combos, \$2 extra / Gluten Free Base, \$3.50 extra

Sides

salad

Mesclun leaves, fire roasted red peppers, spring onions,
carrots, red cabbage, vinaigrette (V)(GF*)

\$7.00

seasonal vegetables

(V)(GF*)

\$7.00