



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, crostini, toasted ciabatta

\$22.00

GF available

Potted Paté

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

\$16.00

GF available

Meat Platter

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

\$22.00

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 / (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!

Lunch Mains 11am-5pm

Grilled Halloumi salad

Pearl couscous, freekah, roasted broccoli,
red onion, chilli oil, smoked paprika,
sweet corn salsa (V)

\$25.00

Green Goddess salad

Grilled broccolini, asparagus and cauliflower,
green beans, spinach leaves, roast beetroot,
cherry tomatoes, chia seeds, quinoa,
cashews, green goddess dressing

\$18.00

House-smoked salmon salad

House smoked salmon, fresh orange,
red onion, capers, coriander, dukkah,
balsamic glaze (GF)

\$27.00

Tomato salad

Fresh & slow roasted kumato,
vine tomatoes, bocconcini & basil salad,
served with gazpacho and toasted focaccia

\$25.00

Fish n Chips

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

Free-Range Pork Belly Burger

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

\$23.00

TAP Burger

House made prime beef, smoked cheese, red onion, tomato, gherkin,
Fork and Tap BBQ sauce, aioli, shoestring fries

\$24.00 / add free-range bacon or Wanaka free-range egg \$2.00 each

Toasted Tortilla Wraps

- Free range pulled chicken, red onion, lettuce, coriander, aioli
- Slow cooked pulled beef, quinoa, feta, spinach, coriander, light mustard aioli
- Sticky black rice, tomato, red peppers, coriander pineapple salsa, spiced coconut sauce

\$16.50

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