



Perfect to Share

11am-9pm

Cheese Board

Whitestone brie, house-smoked cheddar, Kahurangi blue with chutney, quince paste, maple glazed walnuts and crackers

\$22.00

GF available

Potted Paté

Free range chicken liver paté, served with warm ciabatta, crackers, onion & sage jam

\$16.00

GF available

Meat Platter

Selection of cured meats, chicken liver paté and game terrine with stone fruit relish, pickles, breads and crackers

\$22.00

GF available

Shoestring Fries

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

bowl \$9.00 half portion \$5.00

(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!

Evening Mains 5PM-9PM

SUPER FOODS salad

Quinoa, chia seeds, broccoli, cauliflower, tomato, baby spinach, roast cashews
with lemon sesame dressing (V)(VG)(GF*)

\$22.50

With chicken \$26.50

Fish n Chips

Stewart Island Butterfish – cooked in a light beer batter,
shoestring fries, our own tartare sauce & garden salad

\$29.00

PORK BELLY BURGER

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

\$22.50

TAP BURGER

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

\$22.50

Add bacon or Wanaka free-range egg \$2.00 extra

WILD FIORDLAND VENISON

Seared Denver leg, beetroot textures, baby carrot, fondant potato,
crispy smoked bacon and whipped goat's cheese (GF*)

\$33.00

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Pizza

smoked salmon

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

Arrow Gold

Moroccan spiced chicken, fire roasted capsicum and red onion
with a yoghurt coriander sauce

Buckingham

Pepperoni, mushrooms, jalapeños, olives and spring onion

vegorama

Caramelised onion, feta, roast pumpkin, hazelnuts and fresh sage (V)

Carnivore's Dream

Chorizo, bacon, ham off the bone & caramelised onion
with 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, tomato, spring onions, carrots and dressed with vingerette
\$6.00

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