



Perfect to Share

11am-9pm

Cheese Board

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

\$22.00

GF available

Potted Paté

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

\$16.00

GF available

Meat Platter

Selection of cured meats, chicken liver paté and game terrine with stone fruit relish, pickles, lavosh, crostini and toasted ciabatta

\$22.00

GF available

Shoestring Fries

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

bowl \$10.00 half portion \$6.00

Polenta Fries

Served with chipotle aioli (V)(DF)(GF*)

basket \$12

(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

Warm winter vegetable salad

Roasted parsnip, kumara, yams and caramelised brussel sprout
with baby spinach, toasted sunflower seeds and barley in a horseradish dressing

\$18.50

Add chicken \$22.50

Fish n Chips

Fish of the day – cooked in a light beer batter,
shoestring fries, our own tartare sauce & garden salad

POA

Free-Range Pork Belly Burger

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

\$23.00

TAP BURGER

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

\$23.00

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

VENISON FETTUCCINE

Slow cooked venison ragù, butter mushrooms and parmesan

\$26.00

Lamb shoulder

Slow roasted, boned and rolled lamb shoulder with potato gratin, carrot purée, honey roasted
carrots, broccoli and hazelnut crumble

\$32.00

Pizza

Bacon Blue

Free-range bacon, blue cheese, pear and thyme

SPICY HEN

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

Buckingham

Pepperoni, mushrooms, jalapeños, olives

Mushroom Harvest

Button, swiss brown and field mushrooms roasted with garlic, feta, spinach leaves and balsamic glaze (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, fire roasted red peppers, spring onions, carrots, red cabbage and dressed with vinaigrette

\$7.00

seasonal vegetables

\$7.00