

To Share

Garlic loaf \$12.50

Large crunchy ciabatta w garlic butter

Salt n pepper squid \$16.00 g.f

Zesty calamari with garden salad

Pulled pork sliders (3) \$16.00

With ranch slaw & bbq sauce

Chicken wings (14 piece) \$16.00

With a choice of American hot sauce or BBQ sauce

Prawn twisters (6) \$16.00

With chilli dipping sauce

Cheese balls (8) \$16.00 g.f

Mozzarella & parmesan with garlic butter

Soft Shell Tacos (3) \$16.00

Pulled pork or Hoisin duck

Golden crumb prawns (12) \$16.00

With lemon pepper & capsaicin sauce

Not To Share

Pork belly \$34.00 g.f

Methven NZ free farmed pork with green bean mash, ranch slaw & cider jus sauce

Venison pie \$29.50 g.f

Braised Canterbury venison in dark chocolate & chilli sauce w gratin topping & a side of roasted vegetables

Creamy lemon chicken \$32.50 g.f

Chicken breast w sauteed potato & bacon, steamed broccoli, creamy lemon parmesan sauce

Sirloin steak \$36.00 g.f

Ranch slaw, or garden salad, fries or mash, garlic butter, mushroom or peppercorn jus

Poached salmon \$36.00 g.f

With warm potato & caper salad, rocket and basil pesto

Lamb shank \$32.00 g.f

Creamy mash, green beans & baby carrots with a mint chocolate sauce

Traditional fish & chips \$28.00

Chatham Island blue cod, beer battered with chunky fries & homemade tartar sauce

Irish traditional stew \$28.00

Slow braised lamb & veg w creamy mash potato & brown Irish soda bread

Murphy's stout pie \$28.50

Prime beef & vegetables braised in a rich Murphy's stout sauce w creamy mash potato

Roast of the day \$28.50

Slow roasted beef rib eye with beef jus gravy, roasted veg, creamy mash & crisp roasted potatoes

small \$19.50

Pizza

\$26.00 large

Hawaiian

Shaved ham & pineapple chunks

Extra Veg Vegetarian

Spinach, red onion, tomatoes, mushrooms, peppers & pesto aioli sauce

Meat lovers

Pepperoni, shaved ham, beef, onions & bbq sauce

Funky chicken

Smoked chicken, brie, spinach & aioli

Spicy Moroccan lamb

Moroccan spiced lamb mince, caramelised onion, peppers & mint yoghurt

Pepperoni

Pepperoni & mozzarella cheese

g.f is available on request, regular size only.



Our Beef

We believe in New Zealand Grass Fed Beef. Our beef is grass fed to be full of natural flavour, tender, healthy & lean. The beef is raised naturally with no antibiotic feeding, is Halal Certified and prepared for you to the highest standards of food safety & quality.

Our Lamb

Provenance lamb's delicate taste - not too strong, not too mild yet full of flavour stands out from traditionally gamier New Zealand Lamb. This distinctive taste is complemented by good marbling that delivers wonderfully succulent, tender meat with a clean finish on the palate.

Our Pork

We believe in paddock to plate dining and our Le Mee Farms pork is free farmed on the pristine Canterbury plains just outside Methven. Hand reared and carefully selected by Hamish & Vicki Mee our pork is tender and succulent.

Signature Dishes

Aged beef fillet \$39.50

Grass fed beef fillet with sauteed potato, smoked bacon & wilted spinach finished w red wine jus

Lamb rack \$38.50

Herb crusted New Zealand lamb rack with kumera & whiskey mash, wilted spinach & roasted garlic

Delux Dubliner Burger \$28.00

400g prime beef w curly lettuce, tomato, Swiss cheese, crispy bacon, onion rings & our famous secret sauce

Sides \$8.00

Steamed greens | Garden Salad | Roasted Veg | Fries

Desserts \$16.00

White chocolate fondant with passion fruit sauce

Sticky date pudding & butterscotch sauce with vanilla ice cream

Cheesecake, seasonal flavours
ask staff member

Crème brûlée