

brown pub menu . . .

to start ...

garlic ciabatta \$8

*topped with the perfect blend of garlic, butter & parsley
(add cheese \$2)*

pumpkin soup \$12 agf

a country classic ~ served with toasted ciabatta

chicken liver pâté \$12 agf

*home made pâté in a balsamic & blueberry crust
~ served with toasted ciabatta & a salad garnish*

calamari \$12 agf | df

fried salt & pepper squid with lime chilli mayonnaise

chicken wings \$12 gf | df

tossed in a sweet chilli & spicy peanut sauce

country pub favourites ...

winter vegetable tortilla stack \$18 v

*flour tortillas layered with pumpkin, feta, spinach, napolli sauce
& roasted vegetable chutney ~ served with a green salad*

brown pub chicken salad \$19.50 agf | df

*moroccan spiced chicken with crispy noodles, salad greens,
crisp carrot and cabbage & homemade creamy ranch dressing*

venison chilli \$17 agf | adf

*a perfect winter warmer; mildly spiced venison chilli, with rice pilaf
& sour cream ~ served with toasted ciabatta*

brown pub burger \$21 agf | adf

*the classic pub burger with your choice of beef **or** crumbed chicken,
double cheese, bacon, lettuce, beetroot, grilled onions & bbq sauce
on a sourdough bun ~ served with fries*

rib eye steak 200gm \$27 | 300gm \$36 agf | adf

*aged rib eye steak cooked to your liking ~ served with fries, houseslaw
& your choice of mushroom gravy, peppercorn gravy or garlic butter*

famous brown pub hoki - small \$15 | large \$20 agf | adf

hoki oven baked or in a crispy beer batter ~ served with houseslaw, fries & homemade tartare sauce

chicken schnitzel \$21 adf

as you know it and love it ~ served with fries, houseslaw & your choice of mushroom gravy, peppercorn gravy or garlic butter

brown pub roast pork \$23 agf | df

tender roast nz pork with mashed potato, pumpkin, kumara, fresh steamed vegetables & rich gravy with apple sauce

bangers & mash \$21 agf

locally made lamb & rosemary sausages on creamy mash with minted pea purée, crispy onions & a rich brown gravy

pork ribs \$27 agf | df

tender slow cooked pork ribs glazed with house made bbq sauce ~ served with seasoned wedges & houseslaw

stuffed chicken breast \$23 gf

tender chicken breast stuffed with cranberry & brie and wrapped in streaky bacon ~ served with potato gratin, roasted pumpkin & seasonal vegetables

basket of fries \$6

steamed veges \$6.50

sautéed mushrooms \$5

house slaw \$6

free range eggs \$4

grilled onions \$2.50

mushroom gravy, peppercorn gravy or garlic butter \$3

desserts ...

gluten free orange & almond cake \$12 gf

moist and delicious ~ served with natural yoghurt & warm orange sauce

sticky date pudding \$12

rich pudding full of dates, smothered in a butterscotch sauce ~ served with whipped cream and ice cream

ice cream sundae \$10

as it should be ~ served with your choice of chocolate, strawberry, raspberry or caramel topping, sprinkles & a wafer

** no surcharge on public holidays*