

brown pub menu . . .

to start ...

garlic ciabatta

\$8

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

chicken liver pâté

\$12

agf

home made pâté with toasted wholemeal bread

shrimp cocktail

\$15

gf

large shrimps mixed through with a seafood sauce on iceberg lettuce

calamari salad

\$15

agf | df

*red curry spiced calamari with mixed salad, crispy shallots,
cucumber & toasted coconut with a lemon caper dressing*

ploughman's platter (to share)

\$30

agf

*chorizo, sliced pork, brie, chicken pâté, ciabatta, rice crackers,
beetroot & tomato relishes, gherkins & pickled onions*

country pub favourites ...

caesar salad

\$17.50

agf | adf

*crisp salad greens with bacon, crunchy croutons, parmesan,
anchovies, poached egg & a creamy traditional caesar dressing
(add chicken for \$6)*

quinoa falafels

\$18

v | agf | adf

*quinoa & chickpea falafels ~ served with toasted pita bread,
salad greens, yoghurt & tahini dressing*

classic brown pub burger

\$21

agf | adf

*it's a monster : 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, salad
& your choice of mushroom gravy, peppercorn gravy or garlic butter*

famous brown pub hoki - small \$16 | large \$21 agf | adf
hoki oven baked or in a crispy beer batter ~ served with salad, fries & house-made tartare sauce

chicken schnitzel \$21.50
as you know it and love it ~ served with fries, salad & your choice of mushroom gravy, peppercorn gravy or garlic butter

bratwurst sausages \$22 agf
spicy sausages ~ served with chilli beef, mustard potato mash & topped with grilled cheese & sour cream

brown pub roast pork \$23 agf | adf
tender roast nz pork with mashed potato, roasted pumpkin & kumara, fresh steamed vegetables & rich gravy with apple sauce

pork spare ribs \$31 agf | df
slow cooked new zealand spare ribs with a hoisin & pineapple house-made bbq sauce ~ served with seasoned wedges & houseslaw

chicken tenderloins \$24 agf | df
tender chicken wrapped in manuka smoked streaky bacon ~ served with rosemary potatoes, seasonal vegetables & mushroom gravy

basket of fries \$6 steamed veges \$6.50 sautéed mushrooms \$5
house salad \$6 free range eggs \$4 grilled onions \$2.50
mushroom gravy, peppercorn gravy or garlic butter \$3

desserts ...

eton mess \$12 gf
delightful combo of marshmallows, meringue, whipped cream, mixed berry coulis, natural yoghurt ~ served in a tall glass

summer cheesecake \$12
chef's creation of the day ~ served with a cream & berry sorbet

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