

SMALL PLATES

Ciabatta Loaf 200g (V, N) Creamy butter, hummus, olive & pesto dips	\$13.5
Fries (Chunky or Shoe String) (V) Aioli & tomato sauce	\$9
Onion Rings Crumbled onion rings with Aioli	\$10.9
Garlic Pizza Bread (V, GF) Melted mozzarella cheese	\$12
Wedges Cheese, bacon, sweet chilli & sour cream	\$14.9
Prawn Taco Prawns, coleslaw, coriander, avocado and paprika mayo & tomato salsa	\$18
Port Chalmers Salt & Pepper Calamari (F, GF) Salad & lime aioli	\$18.5
Chicken Strips Salad and paprika mayo.	\$16.9
Chicken Wings In spicy bourbon sauce or homemade BBQ sauce Add blue cheese dip w/ carrot and celery sticks	\$18.5 \$3
Prawn Twisters (S) Salad and sweet chilli sauce	\$18
Wild Pork Ribs Smoked pork ribs slow cooked in BBQ sauce. Pair this with a Speight's Distinction	\$19.9

GF – Gluten Friendly option available. Please note anything deep fried is cooked in same oil as food containing Gluten.
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QUARRYMAN'S PLATTER

Antipasto Platter	\$48.5
Salami, prosciutto, pepperoni, chorizo, lamb sausage, chicken wings, BBQ sauce on side, artichoke, gherkins, feta, olives, carrot and celery sticks, basil pesto and bread	
Seafood Platter (F, S)	\$48.5
Fish goujons, prawn twister, squid, hot smoked salmon, marinated mussels, roasted vegetables, tartare sauce, dips and bread.	
Cheese Platter	\$38
Blue cheese, cheddar, buffalo mozzarella, brie, almonds, cashew, bread, butter, hummus, dried cranberries.	

BURGERS & BITS

Grilled Chicken Burger (GF)	\$23.9
Bacon, lettuce, tomato, brie, avocado, mayo, cranberry sauce & shoestring fries	
BBQ Beef Burger (GF)	\$24.9
Bacon, onion rings, aged cheddar, lettuce, tomato chilli jam, BBQ sauce & shoestring fries	
Fish Burger (GF)	\$23.9
Beer battered fish, lettuce, tomato, tartare sauce, and shoestring fries	
Vegetarian Pita (V)	\$21.5
Spiced chickpea & lentil patties, hummus, halloumi cheese, roast capsicum, red cabbage, avocado, mesclun salad, tzatziki and chili plum sauce.	

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PIZZAS

add \$3 for Gluten Free Base

Mosgiel (N, V, GF) House made Napoli sauce, sliced tomato, fresh buffalo cheese & basil leaves Perfectly matched with a Speight's Triple Hop Pilsner	\$24.9
Golden Bay (GF) Free farmed ham, tangy pineapple, mozzarella & Napoli sauce	\$24.9
Motueka (N, V, GF) Spinach, red onion, wild mushrooms, pumpkin, rocket, red capsicum, artichokes, mozzarella & Napoli sauce	\$27.9
Cromwell (GF) Chicken, red onion, brie, crème fraiche & cranberry sauce Pair this with a Speight's Empire IPA	\$27.9
Picton (F, GF) Hot smoked salmon, capers, red onion, Napoli sauce & dill crème fraiche Tastes great with a Speight's Summit	\$27.9
Reefton Pizza (S, GF) Garlic Prawns, arrabbiata sauce, brie, rocket, avocado, lime aioli	\$27.9
Te Anau (GF) Chorizo, salami, bacon, prosciutto, BBQ sauce, mozzarella, Napoli sauce Tastes great with a Speight's Triple Hop Pilsner	\$27.9
Charleston Beef (N, GF) Sliced beef, red capsicum, red onion, mushroom and aioli Tastes great with a Speight's Distinction	\$27.9

SALADS

Thai Salad (Beef or Chicken) Thai peanut dressing, mesclun, carrots, onions, green beans, crispy noodles, mung beans.	\$26
Grilled Lamb Salad (GF) Mesclun, pomegranate, beetroot, red onions, pumpkin, cherry tomato, crumbled feta and red wine dressing	\$24.5
Grilled Halloumi Salad (V, GF & Vegan Available) Roasted beetroot, avocado, orange, kumara, red onion, baby spinach, pumpkin seeds, dried cranberries, sundried tomato, quinoa & citrus honey vinaigrette	\$24.5
Hot Smoked Salmon Nicoise Salad Smoked salmon served with mesclun, cherry tomato, green beans, baby potatoes, cucumber & vinaigrette dressing	\$24.5
Classic Caesar Salad (GF) Cos lettuce, bacon, soft poached egg, croutons, shaved parmesan, anchovies & Caesar dressing	\$21.5
Salads Extras Grilled chicken, halloumi, lamb, salt & pepper, squid or hot smoked salmon	\$6

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MAINS

Macetown Miner's Mussels (S, GF)	\$20.9
In Thai curry	
Seafood Chowder	\$19.9
Thick & creamy soup w/ fish, prawns, mussels, shrimps, clams & dill served w/ lemon, bread & butter	
Fish & Chips (GF)	\$22.90 / 27.90
Freshly caught fish in Speight's beer batter w/ fries, salad, fresh lemon, tomato & tartare sauce	
Pan Fried Fish (GF)	\$34.9
Freshly caught premium fish w/ potato rosti, coleslaw and bearnaise sauce	
Grandma's Lamb Fry (GF)	\$26.5
Pan fried lamb's liver w/ bacon & onion gravy or mint sauce	
Chicken Filo Parcels	\$18.5 / \$27.9
Roast chicken, leek, oregano, mushrooms & cottage cheese in crispy pastry served w/ Greek salad & roasted apricot chutney	
Chicken Fettuccini	\$25.9
Served in creamy white sauce, w/ bacon & mushroom	
Bangers & Mash (GF) Add \$6 per extra Sausage	\$26.9
Pork sausages w/ creamy mustard mash, minted peas & onion gravy	
Steak & Cheese Pie	\$25
Slowly braised in Speight's Distinction ale w/ caramelized onions, served w/ mushy peas, potato mash & red wine jus	
Kate Sheppard (V, N)	\$27
Potato gnocchi, chorizo, wild mushrooms, baby spinach, almonds, grana padona, sage, Napoli sauce & brown vinaigrette	
Black Cherry Chicken (GF)	\$29
Succulent rolled chicken thigh wrapped in bacon and stuffed with cherries. Served w/ creamy potato mash & broccoli	
Manuka chip Smoked Pork Ribs	\$32.5
Smoked pork ribs slow cooked in BBQ sauce served w/ mesclun salad & fries	
Shearer's Lamb Shank (GF)	\$33.9
NZ lamb shank slow cooked in red wine, stock and fresh herbs served w/ broccoli, beans, mashed potato & onion gravy Pair this with a Speight's Malt Old Dark	
Lamb Rump	\$33.9
Served with potato gnocchi, mushroom, sage, spinach, almonds, parmesan, Napoli sauce and red wine jus	
Pork Belly	\$34.5
Served with creamy mash potato, coleslaw, and red wine jus	

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Southern Man Steak (GF) **\$39**
Scotch Fillet carved and served with salsa verde, wild rocket, parmessan, onion
gravy and potato rosti.

From the Grill (GF)

300g Sirloin **\$36.9**

300g Scotch Fillet **\$39.9**

Served w/ salad, truss tomato, portobello mushroom & fries

Choice of onion gravy (GF), red wine jus (GF), mushroom sauce (GF), mint sauce
(GF). Extra sauce can be added for \$2

SIDES

Sides Green Salad (GF) \$8.5

Steamed Vegetable (GF) \$9.9

Creamy Potato Mash (GF) \$8.5

Potato Rosti \$8.5

Sunday Roast Available on Sundays **\$POA**

Please ask our friendly wait staff for today's roast

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DESSERTS

Apple and Rhubarb Crumble Served with rolled oats, poppy seeds with house made custard & Kapiti vanilla bean ice cream	\$14.9
Bullock's Brownie (GF) w/ white chocolate & raspberry ice cream, chocolate powder & vanilla cream	\$14.9
Tiramisu Classico Combination of savoiardi biscuits, espresso, Kahlua, mascarpone and cream cheese.	\$14.9
Sticky Date Pudding Creamy caramel sauce, vanilla cream	\$14.9
Treble Cone (GF) A selection of three delicious ice creams or sorbets w/ butterscotch sauce	\$14.9

SMALL & SWEET

Trio of Chocolate (GF) Chocolate cake, chocolate ice cream & hot chocolate sauce.	\$9
Ice Cream Sundae (GF) Ice cream w/ berry sauce, jelly, marshmallow, wafers & sprinkles	\$9
Banana Split Strawberry ice cream, vanilla cream, berry compote & chopped nuts.	\$9

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