



LUNCH MENU 12pm-3pm

Cheesy garlic bread.....	\$11
Soup of the day, served with toasted artisan bread and butter	\$12
Sourdough ham and cheese toastie with fries ^(GF available)	\$15
Fish and chips with salad	\$20
Straight fries bucket with aioli and tomato sauce	\$9
Kumara fries bucket with aioli and tomato sauce.....	\$12
Lemon pepper calamari with salad.....	\$15
BBQ pulled pork sliders	\$18
Stuffed kumara, with Neapolitan sauce, grilled broccoli.....	\$16
Vegan chipotle mayo and toasted baguette ^{(V) (GF available)}	
Traditional South American Empanadas, served with salsa	\$18
<i>Beef, tomato and olives - salmon and cream cheese - roasted veggies ^(V)</i>	
Pasta of the week.....	\$20
Massive cheesy chicken schnitzel with fries and salad.....	\$29
300g chicken breast topped with Italian sauce, cheese and herbs served with fries and salad	
250g firegill porterhouse steak with fries and salad ^(GF)	\$33
55 days aged sirloin steak with fries, salad and chimichurri sauce	

Not all ingredients are listed on our menus. If you have any allergies or special dietary needs, please bring them to the attention of our staff. (V) vegan (VG) vegetarian (GF) gluten free (DF) dairy free

OPEN THUR 4PM - LATE
 FRI - SUN 12PM - LATE
 GST INCLUSIVE



DINNER MENU 5pm-9:30pm

STARTERS

- Cheesy garlic bread..... \$11
- Traditional South American Empanadas, served with salsa \$18
Beef, tomato and olives - salmon and cream cheese - roasted veggies ^(v)
- Goat cheese canapé \$20
Spanish goat cheese, dried figs, walnuts and balsamic glaze on artisan bread
- Selection of tapas \$20
*Italian salsa and olives - potato frittata - provencal mussels -
buttered lemon prawns - portobello tapenade*

KIDS MEALS

- Macaroni cheese ^(GF available) \$12
- Cheeseburger with fries or salad ^(GF available) \$15
- Kids fish and chips \$12
- Chicken bites with salad \$12

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MAINS

Vegan cannelloni	\$28
Filled with smoked vegetables, spinach, tofu & walnuts with roasted vegetables sauce and vegan cheese	
Firegrill salmon.....	\$33
Served with cauliflower purée, baby carrots, broccolini and caper cream ^(GF)	
Massive cheesy chicken schnitzel with fries and salad	\$29
300g chicken breast topped with Italian sauce, cheese and herbs served with fries and salad	
250g firegrill porterhouse steak with fries and salad ^(GF)	\$33
55 days aged sirloin steak with fries, salad and chimichurri sauce	
Alpine Lamb rump ^(GF)	\$38
Served with broccoli purée and confit potato, topped with berries and red wine glaze	
House-made BBQ baby pork ribs ^(GF)	\$28
With roasted potato and salad	
500g OP rib Tomahawk steak ^(GF)	\$43
With mixed potato and pumpkin mash and green salad with chimichurri and criolla sauce	

SWEETS

Affogato with your choice of liqueur	\$12
House-made Panqueque (South American crêpe).....	\$16
Filled with milk caramel, walnuts and chocolate served with ice cream	
Vegan ice cream with berries.....	\$12
Chocolate torte with ice cream, chocolate sauce, berries and cream.....	\$15
House-made trio of tartlets	\$18
Milk caramel, custard cream and kiwifruit and ice cream and berries	

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DRINKS MENU

COCKTAILS

Lakefront - Bacardi, blue curaçao, coconut liqueur and pineapple juice	\$15
Brandon's coffee - Espresso, wild turkey honey, baileys and kahlua	\$15
Amber - Midori, gin, watermelon and coconut liqueur and lemonade	\$15
Berry mojito - Bacardi, raspberry liqueur, mint and soda water	\$15
Old Fashioned - Bourbon whiskey, angostura bitters	\$15
Zipper - Vodka, raspberry liqueur, lemon/lime soda.....	\$15
Long Island - Vodka, white rum, tequila, gin, triple sec, lime juice and coke.....	\$15
Mackenzie Sunrise - Bacardi, malibu, pineapple and raspberry liqueur.....	\$15

SPIKED SHAKES

Chocolate and peanut butter with vodka and frangelico	\$15
Berry and coconut with bacardi and malibu ^(DF)	\$15
Cookies and cream with vodka and baileys	\$15
Espresso and salted caramel with bacardi and kahlua	\$15

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DRINKS MENU

BEER (330ml bottles)

Speights	\$7
Corona.....	\$9
Steinlager light.....	\$9
Mac's Pale Ale	\$9
Mac's APA	\$9
Mac's Porter	\$9
Mac's Pilsner	\$9
Mac's IPA	\$9
Mac's Apple Cider	\$9

TAP BEER (425 ml)

Speights	\$9
Emerson's Pilsner	\$10
Emerson's London Porter	\$10

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WINE LIST

SPARKLING

Prosecco 200ML.....	\$14.5
Villa Sandi Prosecco 750ML.....	\$45
Quartz Reef Methode NV.....	\$65

SAUVIGNON BLANC

Framingham Nobody's Hero – Marlborough.....	\$9 / \$40
Summerhouse – Marlborough.....	\$45

AROMATICS

Rapaura Springs Reserve Pinot Gris – Marlborough.....	\$10.5 / \$45
Quartz Reef Pinot Gris – Central Otago.....	\$55
Greenhough Apple Valley Riesling – Nelson.....	\$45

CHARDONNAY

Kumeu Village – Kumeu/Hawkes Bay.....	\$11.5 / \$45
Greenhough Road Block – Nelson.....	\$50
Craggy Range – Hawkes Bay.....	\$55

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WINE LIST

PINOT ROSE

Summerhouse – Pinot Rose \$11.5 / \$35

PINOT NOIR

Summerhouse - Central Otago \$11.5 / \$45

Loop Road - Central Otago \$50

Quartz Reef - Central Otago \$85

RED BLENDS

Wild Rock Red (Marlot/Malbec)– Hawkes Bay \$11.5 / \$40

Coriole Redstone Shiraz – South Australia \$45

Craggy Range Te Kahu Merlot/Cab – Hawkes Bay \$50

Landing Boathouse Rosso (Sangio./Montepul./Merl./Cab) – Bay of Islands \$55

Bilancia Syrah – Hawkes Bay \$65

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