



Opening Times

Monday: Dinner, 4pm - Late

Tuesday – Sunday: Lunch and Dinner, 11am to late

"LEGENDARY FOR RIBS, FAMOUS FOR STEAK AND EVERYTHING ELSE!"

We are excited to offer you a fresh, vibrant menu, locally sourced and cooked from the heart. Paired with exceptional, personalised service in a family friendly atmosphere.

- Shani & Snedden –



DRINKS & REFRESHMENTS

SOFT DRINKS

Antipodes Sparkling OR Still Water 500ml	5
Coke, Coke Zero, Diet Coke, Sprite, Sparkling Duet, L & P	4.5
Dry Ginger Ale, Tonic Water, Soda Water	4.5
Bundaberg – Ginger Beer	5.5
Home-made Lemon, Lime & Bitters	6
Watermelon Sparkler	5.5
JUICE: Apple Orange Cranberry Pineapple Tomato	
Small 3.5 Large	4.5

SOFT DRINK JUGS

Coke Sprite Raspberry Lemonade Raspberry Coke	10
JUICE : Orange Apple Cranberry Pineapple	12.5
Home-Made Lemon, Lime & Bitters	13

MILKSHAKES & FRAPPÉS

MILKSHAKES :

Chocolate Coffee Vanilla Lime Banana Strawberry	6
MAKE IT THICK! +0.50c	

FRAPPÉS:

Coffee Chocolate Mocha Hokey Pokey	8.5
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TEA

Earl Grey English Breakfast Rooibos	Tea for one	3
Peppermint Green Chamomile	Tea for two	4

COFFEE

Flat White | Chai Latte | Latte | Cappuccino | Mocha

Hot Chocolate **5.5**

Long black | Espresso **4**

*Add :
Caramel, Hazelnut,
Vanilla +0.50c*

BEER ON TAP

WILDBUCK ALE	7.5
TUI	7.5
EXPORT 33	8.5
FOUNDERS IPA	8
CARLSBERG	8
ASAHI SUPER DRY	REG \$10.5 LRGE \$12.5
GUINNESS	10.5

*Thirsty
Enough?*
**Carlsberg
3 Litre Beer
Tower
\$50**

CIDER

SOMERSBY APPLE CIDER	(sweet)	GLASS \$9
BRB APPLE CIDER	(med)	HANDLE \$8
SAVANAH APPLE CIDER	(dry)	BOTTLE \$8.5

BOTTLED BEER

CORONA	8.5
SPEIGHTS GOLD	8
SPEIGHTS OLD DARK	8
HEINEKEN	8
STEINLAGER CLASSIC	8
STEINLAGER PURE	8
ZEELANDT BLACK MONK (Schwazbier)	9.5
ZEELANDT JERRY RIG (Munich Lager)	9.5
AMSTEL LIGHT (2.5%)	8.5
THOMAS EDISION LIGHT (2.5%)	8.5

RTD's

SMIRNOFF ICE Vodka	8
BLACK HEART Rum	8
CANADIAN CLUB & DRY	8
WOODSTOCK BOURBON & COLA	7.5

SPIRITS AND LIQUEURS

Doubles served unless otherwise requested

Standard from **\$7.00** Premium from **\$8.50**

Liqueurs from **\$8.50**

COCKTAILS

RED LADY	13.5
(GIN – COINTREAU - GRENADINE – PINEAPPLE – LIME)	
COSMOPOLITAN	13.5
(VODKA – COINTREAU – LIME – CRANBERRY)	
MAI TAI	15
(WHITE RUM – DARK RUM - GALIANO AMARETTO – ORANGE – PINEAPPLE)	
LONG ISLAND ICED TEA	16
(VODKA – LIGHT RUM – TEQUILA – GIN – COINTREAU – LEMON – COLA)	
FRUIT HURRICANE	14
(VODKA – COINTREAU – APPLE – PINEAPPLE – CRANBERRY – LIME)	
TEQUILA SUNRISE	13.5
(TEQUILA – ORANGE – GRENADINE)	
Old Fashioned Whiskey	15
(SERVED SHORT - JOHNNIE WALKER BLACK – BITTERS – SUGAR CUBE – ORANGE TWIST)	

ROSÉ

	GLASS	BOTTLE
CLEARVIEW ESTATE BLUSH -Hawke's Bay	9.5	42

RED WINES

	GLASS	BOTTLE
HOUSE RED	8	30
KOPIKO BAY MERLOT - Hawke's Bay	8.5	35
MOANA PARK ESTATE SYRAH – Hawke's Bay	9	39
CRAGGY RANGE SYRAH - Hawke's Bay	-	60
FICKLE MISTRESS PINOT NOIR - Central Otago	9	39
BLACK GRAPE SOCIETY PINOT NOIR – Central Otago	-	67

WHITE WINES

	GLASS	BOTTLE
HOUSE WHITE	8	30
BABYDOLL PINOT GRIS - Marlborough	8.5	35
TE AWA LEFT FIELD PINOT GRIS - Hawke's Bay	8.5	35
OYSTER BAY SAUVINGON BLANC - Marlborough	8.5	35
MATUA LANDS&LEGENDS CHARDONNAY - Marlborough	9.5	42
CLEARVIEW COASTAL CHARDONNAY – Hawke's Bay	9.5	42

SPARKLING

	200mL	750mL
LINDAUER BRUT – New Zealand	11	-
VEUVE DU VERNAY BRUT – France	13	-
VILLA JOLANDA PROSSECCO – Italy	13	-
FREIXNET BRUT – Penedes, Spain	-	38
PERRIER-JOUËT GRAND BRUT - Épernay, France	-	150

BREADS

- BAKED BAGUETTE** **8.5**
Served with olive oil & balsamic reduction. Serves 1 to 2
- GARLIC & HERB BREAD** **8.5**
Freshly baked Garlic Bread. Serves 1 to 2
- CHEESY, GARLIC & HERB BREAD** **9.5**
Garlic Bread. Finished with melted cheddar cheese. Serves 1 to 2
- HOME-BAKED CIABATTA** **16**
Served with hummus, tapenade, grated parmesan & soft butter. Serves 3 to 4

STARTERS

- SALT & PEPPER CALAMARI** **16 (GF 18)**
Tender strips of calamari served with a home-made tartare sauce.
- SPICY CALAMARI** **16 (GF 18)**
Tender strips of calamari tossed in a spicy seasoning. Served with a home-made tartare sauce.
- PIRI-PIRI CHICKEN LIVERS** **12.5**
Served with freshly toasted bread. Available in Mild or Hot.
- GOLDEN CRUMBED MUSHROOMS** **13.5 (GF 15.5)**
Local crumbed mushrooms, served with a home-made tartare sauce.
- BUFFALO WINGS** **15**
Paprika Roasted, finished off in our Buffalo Sauce. Sticky and Tangy.
- SPICY CAJUN WINGS** **15**
Cajun seasoned, crispy and spicy, served with our pink dipping sauce.
- CRUMBED CAMEMBERT** **14.5**
Creamy triangles of camembert, crumbed and fried, served with home-made cranberry dipping sauce.
- SMOKED SALMON MORNAY** **16**
Oven Baked Penne Pasta, with smoked salmon and house-made cheese sauce. Served with grilled bread.

MAINS

LEGENDARY FLAME GRILLED RIBS

Our Legendary Pork Spare Ribs, basted in our top secret, home-made BBQ sauce.

Served with: CHIPS or MASH and SALAD or VEG.

FULL RACK SPARE RIBS	37
<i>Approximately 800g of tender Pork Ribs</i>	
HALF RACK SPARE RIBS	27.5
<i>Approximately 400g of tender Pork Ribs</i>	



**HUNGRY? UPGRADE
YOUR MAIN WITH HALF
A RACK OF RIBS 11.95**

CHICKEN & SEAFOOD

Served with: CHIPS or MASH AND SALAD or VEG

FLAME GRILLED CHICKEN BREAST	28
<i>Juicy Grilled Chicken Breast. Served with your choice of sauce – garlic butter, mushroom, cheese or pepper</i>	
PANKO CRUMBED CHICKEN BREAST	28
<i>Panko is a Japanese bread crumb. Served with your choice of sauce – garlic butter, mushroom, cheese or pepper</i>	
BUFFALO WINGS	28.5
<i>Paprika Roasted, finished off in our Secret Buffalo Sauce. Sticky and Tangy. (Our Buffalo Wings are not spicy, if you like spice – try our Cajun Wings)</i>	
SPICY CAJUN WINGS	28.5
<i>Cajun seasoned, crispy and spicy, served with our pink dipping sauce.</i>	
FRESH FISH OF THE DAY	POA
<i>Fresh fish of the day, ask your server for more details. (GF available)</i>	
SALT & PEPPER CALAMARI	30 (GF available)
<i>Tender strips of calamari served with home-made tartare sauce.</i>	
SPICY CALAMARI	30 (GF available)
<i>Tender strips of calamari tossed in a spicy seasoning. Served with home-made tartare sauce.</i>	

FLAME GRILLED STEAKS & SLOW BRAISED MEATS

All steaks are basted in garlic butter.

*Served with **CHIPS** or **MASH** and **SALAD** or **VEG**, alongside your choice of sauce – **GARLIC BUTTER**, **MUSHROOM**, **CHEESE** or **PEPPER**.*

*ADD EGGS TO YOUR STEAK – TWO FRIED EGGS FOR **3.00***

RUMP STEAK 29

250g This cut has a generous depth of flavour, succulent with a satisfying chew.

SCOTCH FILLET

The Scotch Fillet is a top quality cut of beef. Suited to grilling, scotch steaks are tender and juicy. If you are new to steak, or tossing up between cuts, we recommend the scotch.

*250g **34***

*400g **54***

The 400g Scotch Fillet takes some time to cook and rest. Enjoy a complementary Garlic Bread or Baked Baguette when ordered.

EYE FILLET 36

200g. An incredibly tender and succulent cut, this steak has that melt in your mouth quality.

MONSTER MIXED GRILL (serves 1-2)

*1/2 Rack of Ribs, 250g Rump Steak, 2 Chorizo Sausages, Freshly Baked Garlic Bread, Chips, **Salad/Veg** and your choice of sauce – **Garlic Butter, Cheese, Mushroom or Pepper.** **60***

***BLUE** – STRAIGHT OFF THE COW, PAST THE FLAME, TO YOUR PLATE | **RARE** – VERY RED, COOL CENTRE*

***MEDIUM RARE** – RED, WARM CENTRE | **MEDIUM** – PINK CENTRE | **MEDIUM WELL** – SLIGHTLY PINK*

***WELL DONE** – COOKED THROUGH*

CHAR-SUI PORK BELLY 31

BBQ Pork Belly served on a bed of pumpkin mash with a peanut slaw.

SLOW BRAISED LAMB SHANK 34

*Honey, Rosemary and Garlic Roasted Lamb Shank served on potato mash & your choice of **SALAD** or **VEG**.*

SIGNATURE BURGERS SERVED WITH CHIPS

1. SELECT YOUR FAVOURITE FILLING:

[home-made beef patty] **make it a** [double beef patty for \$2]

[Pulled Pork]- [free-range chicken breast]

[honey-glazed haloumi slab]- [Crumbed tofu]

2. CHOOSE YOUR FAVOURITE STYLE:

CHEESE BURGER 21

Classic Cheese Burger – Melted Swiss Cheese over fresh salad and your favourite filling.

HAWAIIAN BURGER 22

You know it's going to be good - Swiss Cheese, Fresh Pineapple & Sweet Chilli resting on your filling of choice and a fresh salad.

RASHER BURGER 23

Because who doesn't want BACON? - Swiss Cheese with an overload of Bacon, sitting on top of your favourite filling and a fresh salad.

CHEDDARMELT BURGER 25

This could get messy ... Swiss Cheese, your chosen filling and a fresh salad all topped with our creamy, home-made Mushroom Sauce.

BACON HAWAIIAN BURGER 25

When you thought it couldn't get better - Swiss Cheese, Grilled Bacon, Fresh Pineapple & Sweet Chilli all on top of a fresh salad and your favourite filling!

CAMEMBERT CRISIS BURGER 26

Goopy, Fried Camembert Cheese, smothering a fresh salad and your filling of choice.

SPRUCE UP YOUR CHIPS

UPGRADE CHIPS ON YOUR MEAL FOR \$2

OR ORDER A SIDE BOWL FOR \$7

- Cheesy Chips
- Cheese and Mushroom Chips
- Cheese and Bacon Chips
- Paprika & Herb Chips
- Sweet chilli & Avocado
- Curly Fries

PASTA & SALADS

PASTA CANNELLONI	25
<i>Fresh Spinach and Ricotta filled tubes with Napolitano and Cheese sauce.</i>	
STICKY, SPICED GNOCCHI	24
<i>Asian-Italian fusion. Home-made potato dumplings in a sticky sweet Italian sauce</i>	
GRILLED CHICKEN SALAD	19.5
<i>Grilled chicken breast served on a fresh garden salad with Kalamata Olives</i>	
SMOKED SALMON SALAD	19.5
<i>Cold smoked Salmon served on a fresh garden salad with Kalamata Olives</i>	
HALOUMI SALAD	18.5
<i>Honey glazed, grilled Haloumi served on a fresh garden salad.</i>	

SIDES

Crispy Chips	5
Creamy mash	6
Side salad	5
Veg of the day	6
Mushroom sauce	4
Cheese sauce	4
Pepper Sauce	4
Garlic Butter	2
Sweet Chilli, Aioli, Mayonnaise	1

Some meals may contain gluten and traces of nuts.
Please alert your server of any dietary requirements
as not all ingredients are listed. All weights are raw.

All meals are seasoned with Salt and Pepper.

DESSERTS

CARAMEL MINT TART

A rich, creamy desert. Stemming from a traditional South African pudding. Served with Ice Cream.

*With shot of sherry **12.5** / With shot of Baileys **14.5***

BANOFFEE CHEESE CAKE

*Brandy caramel sauce, fresh cream, banana **13.5***

The perfect finish to a meal.

RHUBARB & APPLE CRUMBLE

*Puds don't get any more warming than this classic dish. Served with Ice-cream. **12.5***

BELGIAN WAFFLES

*Maple syrup, Fresh fruit, Chocolate sauce and whipped cream & ice cream **12***

ICE CREAM & SORBET TRIO

*Orange & Berry Sorbet, Lime Swirl Ice Cream, served with Berry Coulis **9***

ICE CREAM SUNDAE

*Vanilla or chocolate ice cream, fresh cream, chocolate sauce and crushed nuts **9***

DECONSTRUCTED AFFOGATO

*A heavenly combo, shot of espresso, vanilla ice cream and your choice of liqueur – Peppermint, Kahlua, Baileys, Amarula, Whiskey, Cointreau or Frangelico. **13.5***

AFTER DINNER DRINKS

DOM PEDRO **10**

Blended Ice-Cream, cream and a liqueur of your choice - Peppermint, Kahlua, Baileys, Amarula, Whiskey, Cointreau or Frangelico

SPIRITED COFFEES **10**

Irish coffee | Kahlua coffee | Baileys coffee

DESSERT WINE

*Taylors 10yr Tawny Port **12***

WEEKLY SPECIALS

MONDAY | 4PM TO CLOSE

ALL-YOU-CAN-EAT RIBS \$36

No sharing, No take-aways, available while stocks last.

TUESDAY | 11AM TO CLOSE

UNLIMITED BUFFALO / CAJUN WINGS \$30

No sharing, No take-aways, available while stocks last.

WEDNESDAY | 11AM TO CLOSE

\$16 MATES RATES \$16

Served with Chips & Salad

- Panko Crumbed Chicken Breast
- Flame Grilled Chicken Breast
- Tangy Buffalo Wings
- Spicy Cajun Wings
- Flame Grilled Rump Steak
- Salt & Pepper Calamari
- Spicy Calamari

Available while stocks last.

THURSDAY | 11AM TO CLOSE

ALL-YOU-CAN-EAT RIBS \$36

No sharing, No take-aways, available while stocks last.

SUNDAY | 11AM TO CLOSE

FAMILY FEAST \$99

- 4 Racks of Legendary Ribs
- 4 Signature Cheese Burgers (Chicken/Beef)
- XL Chips
- XL Salad

Available while stocks last.

