



#bestlittlelocal

## AUTUMN MENU WEE THINGS

<b>Agria Fries</b> Served with your choice of: house made aioli, ketchup, smoked harissa aioli or malt vinegar (additional sauces \$0.50)	\$10.50
<b>Polenta Chips</b> Served with smoked harissa aioli	\$12.50
<b>Hash Sticks</b> Seasoned potato hash sticks with smoked harissa aioli <i>Recommended drink match: NZ Pale Ale</i>	\$13.50
<b>Cheesy Garlic Bread</b> House made crispy flat bread with garlic parsley butter and mozzarella cheese	\$16.00
<b>Quinoa Salad</b> Warm quinoa salad with pumpkin, roast carrot and lemon vinaigrette	\$10.50
<b>Seafood Basket</b> Fish bites, calamari, prawns and a crab stick on a base of Agria Fries, served with house made tartare and ketchup <i>Recommended drink match: Fern Lager</i>	\$21.50
<b>Baked Camembert</b> Baked local camembert cheese infused with garlic and rosemary served with roast onion jam and crispy ciabatta (note: this dish takes 15 mins to bake) <i>Recommended drink match: Sailor's Warning Red IPA</i>	\$20.50
<b>Chicken Fried Wings</b> Asian marinated chicken wings served with smoked harissa aioli <i>Recommended drink match: Dogtown West Coast IPA</i>	\$17.50
<b>Dumplings</b> Pork and cabbage dumplings served with Japanese mayonnaise and chilli soy sauce <i>Recommended drink match: Chasing Hazy IPA</i>	\$18.50

Gluten Free and Vegan options are available.  
Please let our team know if you have any dietary requirements or food allergies –  
we want to ensure a happy dining experience!



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## AUTUMN MENU BIG THINGS

**Fresh Fish** \$22.50

Fresh fish of the day with house made tartare and quinoa salad –  
**Panfried** or in our famous **Ginger Beer Batter**. Add fries (\$4.50).

*Recommended drink match: Tasman Reserve Premium Lager*

**Merivale Beef Burger** \$20.50

Toasted milk bun, 100% beef pattie, gherkin, greens, onion jam, bacon,  
Swiss cheese and our house made special burger sauce.  
Add quinoa salad or fries (\$4.50) or both (\$8.00).

*Recommended drink match: Alpha APA*

**St Albans Chicken Burger** \$19.50

Toasted milk bun, grilled Memphis chicken, gherkin, greens, onion jam,  
bacon, Swiss cheese and our house made special burger sauce.  
Add quinoa salad or fries (\$4.50) or both (\$8.00).

*Recommended drink match: The OG Pilsner*

**Pork Stroganoff** \$27.50

Sliced strips of New Zealand pork fillet cooked with a mustard, cream  
and mushroom sauce, served with jasmine rice.

*Recommended drink match: Local Pinner NZ Pilsner*

**Vietnamese Salad** \$17.50

Hand-cut coleslaw with crispy noodles, peanuts, red onion, coriander,  
mint and Vietnamese dressing (**add marinated chicken \$6.00**)

*Recommended drink match: Future's Gold IPA*

**Thai Green Curry (Vege)** \$22.50

Fresh seasonal vegetables cooked with Thai spices and coconut cream  
(spice level medium), served with jasmine rice (**add chicken \$4.00**)

*Recommended drink match: Creme of the Hop Nectarone Pale Ale*

**The Sweep-Steak** \$34.50

Aged 220g angus ribeye served with hash sticks, buttered beans and  
a peppercorn sauce

*Recommended drink match: Grizzly Porter*

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## AUTUMN MENU PIZZA THINGS

Hand rolled and cooked in a hot stone oven, all pizzas are prepared with a pizza sauce base and topped with mozzarella cheese

<b>Margherita</b> Italian mozzarella, sundried tomato and basil pesto	\$23.00
<b>Vegetarian</b> Mushroom, onion jam, blue cheese and crushed walnut	\$23.50
<b>Tandoori Chicken</b> Indian spiced chicken, caramelised onion with cumin and coriander yoghurt sauce	\$23.50
<b>Moroccan Lamb</b> Moroccan spiced lamb mince, red onion and cumin yoghurt dressing	\$24.50
<b>Four Meats</b> Ground beef, bacon, salami and Spanish chorizo	\$26.50
<b>Prosciutto</b> Aged Italian prosciutto and queen olives	\$26.50
<b>Extra Toppings</b> Cheese, mushroom, sundried tomato, olives, caramelised onion	\$3.00 each
<b>Extra Meats</b> Tandoori chicken, salami, beef, bacon, Spanish chorizo, lamb mince	\$5.00 each
Cheese can be substituted for Vegan cheese	\$2.50
Gluten free pizza base	\$2.50

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AUTUMN MENU  
**YOUNG THINGS**  
FOR CHILDREN 12 YEARS AND UNDER

Fish bites and chips	\$11.50
Grilled chicken and chips	\$11.50
Mini Margherita pizza	\$12.00
Gnocchi in a creamy tomato sauce	\$12.00

AUTUMN MENU  
**HAPPY ENDINGS**

<b>Double Chocolate &amp; Almond Brownie</b> Served with vanilla icecream and ganache	\$14.50
<b>Selection of Icecreams</b> Served with crushed brandy snaps and berry coulis	\$12.50
<b>Sticky Date Pudding</b> Served with vanilla icecream and butterscotch sauce	\$12.50
<b>Upside Down Icecream (for kids)</b> Sprinkles, topping, single scoop of icecream with a cone on top	\$6.00

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