



Food Menu

BREAKFAST MENU

BREAKFAST AVAILABLE FROM 7AM TO 11:15AM

AMERICAN PANCAKES | 20
seasonal fruit compote, whipped cream, maple syrup (V)

Brioche Breakfast Roll | 18
smoked bacon, sausage, fried egg

CHORIZO BAKED EGGS | 24
capsicum, red onion, spinach, potato, fried egg, served with sourdough bread (LGO)

FRIED CHICKEN & WAFFLES | 26
spicy honey butter, smoked bacon

EGGS BENEDICT
BACon | 24
SMOKED SALMON | 30
poached eggs, hollandaise, english muffin, spinach

EGGS ON TOAST | 16
eggs anyway, served with sourdough bread (LDO, LGO, V)

FULL ENGLISH | 34
sausage, smoked bacon, black pudding, ob beans, hash brown, eggs, grilled tomato, rosemary mushroom, served with sourdough bread (LGO)

SMASHED AVOCADO | 30
grilled tomato, rosemary, mushrooms, poached eggs, feta, on sourdough bread (LGO, V, VGO)

SMOKED SALMON ROSTI | 33
crushed English peas, zucchini, poached egg (LG, V)

CARAMELISED GRANOLA | 23
raisins, Greek yoghurt, strawberries, blueberry compote, bananas (LG, V, VGO)

UPGRADES

Bacon +8 | Baked Beans +5 | Hash Brown +5 | Mushrooms +8 | Sausage +7 |
Sourdough +7 | Tomato +8

SMALL PLATES

BREAD & DIPS | 22
beetroot & cannellini bean, sweet potato hummus, rosemary focaccia (V)

GLAZED PIGS IN BLANKETS | 16
Dijon mayonnaise (LG)

CHILLI CON CARNE NACHOS | 26
chilli con carne, capsicum, coriander, corn, sour cream, guacamole (LDO)

HOUSE ROASTED NUTS | 9
maple syrup, smoked paprika (LD, LG, V, VG)

FISH CRUDO | 25
pickled fennel, buttermilk, apple, fresh herbs (LG) CHEF'S PICK

KERALA FRIED CHICKEN | 19
spiced carrot puree, fried curry leaves, pickled onion

MARINATED OLIVES | 11
(LD, LG, V, VG)

ONION RINGS | 14
coriander sauce (LD, V, VG)

SALT & PEPPER CALAMARI | 18
lemon, garlic aioli, dill (LD, LGO)

MUSHROOM SOUP | 20
portobello mushroom, button mushroom, onion, celery, garlic (LD, LG, V, VG)

FRIES | 14
mayonnaise (LD, LG, V, VGO)

LARGE PLATES

Salmon Grilled | 39
broccolini, potatoes, vine tomatoes, watercress, romesco (LG)

Market Beer Battered Fish | 30
lemon, tartare, fries and salad (LD)

New Zealand Lamb Rump | 34
mashed potato, broccoli, mint jus (LG)

OB Fish Pie | 33
chef's fish selection, smoked white sauce, peas, soft herbs, mashed potato, served with salad

Sri Lankan Vegetable Curry | 29
seasonal vegetable, coconut cream, curry leaves, served with basmati rice (LD, LG, V, VG)

Steak Frites | 34
250g striploin, seasoned fries, side salad, cafe de paris butter (LG)
Add pepper sauce \$6

Stout Beef Cheek Pie | 30
mashed potato, onion gravy, broccoli, chives

FatToush | 25
romaine lettuce, tomatoes, cucumber, parsley, mint, capsicum, crispy pita, sumac dressing (LD, LGO, V, VG)

Lamb Ragu | 28
lamb ragu, pappardelle, olives (LDO)

Roast Chicken Caesar | 27
rosemary croutons, bacon, parmesan cheese, cos lettuce, half boiled egg (V0)

Roasted Root Salad | 29
pumpkin, beetroot, carrots, sweet potato hummus, pearl cous cous, spinach, toasted almonds, charred broccolini (LD, LGO, V, VGO)

SANDWICHES & BURGERS

PRESSED CHEESE TOASTIE | 22
coriander sauce, creamy tomato soup on sourdough bread (V0)

BEEF BURGER | 29
beef patty, bacon, lettuce, tomato, cheese, pickles, mustard, ketchup, fries

PERI PERI CHICKEN BURGER | 29
grilled chicken, tomato, salsa, peri peri sauce, cos, crispy garlic & shallot, paprika mayo, brioche bun, fries

STEAK SANDWICH | 30
striploin, rocket, onion relish, tomato, garlic mayo, cheddar cheese sauce, ciabatta, served with fries

KING PRAWN ROLL | 24
french baguette, bloody mary kewpie, chives, lemon, served with fries



SIDES

1 for 10 | 2 for 15 | 3 for 18

CHARRED SEASONAL GREENS almonds, green oil (LD, LG, V, VG)

CREAMY MASH (LG, V)

SIDE SALAD (LD, LG, V, VG)

DESSERTS

APPLE CRumble | 15
caramelised pecans, berry sorbet (V)

BREAD & BUTTER PUDDING | 19
caramel sauce, salted caramel ice cream (V)

SELECTION OF SORBETS & ICE CREAMS | 12
please ask our friendly staff for today's selection (LD, LG)



**ORDER & PAY
ON YOUR PHONE**

We'll bring it to you.

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.9% + GST. EFTPOS (must insert card & select cheque or savings), Me&u, and NZVC App transactions are surcharge free. 15% public holiday surcharge applies.

COCKTAILS

Aperol Spritz 18.5 Aperol, Sparkling Wine, Soda, Orange
Limoncello Spritz 18.5 Limoncello, Sparkling Wine, Lemon, Soda
Hugo Spritz 18.5 Elderflower, Sparkling Wine, Lemon, Mint, Soda
Jam Roly Poly 22.0 White Rum, Berry Liqueur, Vanilla, Lemon, Pineapple
Let that Mango 22.0 Tequila, Aperol, Lemon, Orange, Mango, Tajin
Here Comes The Sun 22.0 Gin, Aperol, Passionfruit, Pineapple, Lemon, Mint, Foamer
Coco Loco 22.0 Gin, Strawberry, Coconut, Vanilla, Foamer
Classic Margarita 21.0 Reposado Tequila, Triple Sec, Lime
Tommy's Margarita 21.0 Reposado Tequila, Lime, Agave
Espresso Martini 21.0 Vodka, Coffee Liqueur, Cold Drip Coffee
Pornstar Martini 21.0 Vanilla Vodka, Passionfruit Liqueur, Lemon Juice, Passionfruit, Sparkling Wine
Amaretto Sour 21.0 Disaronno Amaretto, Bourbon, Lemon, Foamer
Negroni 22.0 London Dry Gin, Campari, Vermouth
Cosmopolitan 21.0 Vodka, Triple Sec, Lime, Cranberry
Mojito 21.0 Bacardí Carta Blanca, Lime, Mint, Soda
French Martini 21.0 V Vodka, Chambord, Pineapple, Lime
Long Island Iced Tea 23.5 Vodka, Rum, Tequila, Gin, Triple Sec, Lemon, Cola

MOCKTAILS

Sweet 16 12.5 Strawberry, Lime, Mint, Pineapple, Lemonade
Creamy Dream 12.5 Mango, Pineapple, Coconut



SPARKLING & CHAMPAGNE

Cloudy Bay Pelorus NV	18.0	-	84.0
The Hare & Tortoise Prosecco NV	14.5	-	69.0
Moet & Chandon Imperial Brut NV	-	-	141.0
Veuve Clicquot NV	-	-	180.0

WHITE WINE

Rebel Pinot Gris, Central Otago	13.5	19.5	59.0
Mandoletto Pinot Grigio, Italy	14.5	23.5	69.0
Mt Difficulty Riesling, Central Otago	-	-	88.0
Torea Chardonnay, Martinborough	14.5	23.0	69.0
Wairau River Estate Chardonnay, Marlborough	16.5	28.0	79.0
Man O' War Chardonnay, Waiheke Island	-	-	93.0
Rebel Sauvignon Blanc, Marlborough	13.5	19.5	59.0
Petal & Stem Sauvignon Blanc, Marlborough	15.5	24.5	74.0
Dog Point Sauvignon Blanc, Marlborough	-	-	93.0
Edenvale Sauvignon Blanc - No Alcohol	10.5	17.0	50.0

ROSE

Rebel, Hawkes Bay	13.5	19.5	59.0
SUD, France	15.5	24.5	74.0
Stiletto Ranch by Duck Hunter, Gisborne	16.5	28.0	79.0

RED WINE

Rebel Pinot Noir, Marlborough	13.5	19.5	59.0
Rose & Rose Pinot Noir, Marlborough	15.5	24.5	74.0
Torea Pinot Noir, Martinborough	-	-	83.0
Kopiko Bay Merlot, Hawkes Bay	15.5	24.5	74.0
El Payador Malbec, Argentina	-	-	78.0
Elefante Tempranillo, Spain	14.5	23.0	69.0
Little Giant Shiraz, South Australia	16.5	28.0	79.0
Trinity Hill Syrah, Hawkes Bay	-	-	93.0

NON-ALCOHOLIC

Homegrown	LG	BTL
Juice Orange, Apple, Pineapple, Tomato, Cranberry, Feijoa or Grapefruit	7.0	7.8
Coca-Cola Soft Drinks	6.0	6.6
Coke, Coke Zero Sugar, Tonic, Soda, Lemonade, Ginger Ale, Lift, Lemon, Lime & Bitters	8.2	-
Red Bull	6.6	-
Bundaberg Ginger Beer	6.7	-
Voyage Sparkling Water (500ml)	6.7	-
Voyage Still Water (500ml)	6.7	-

BEER & CIDER

On Tap

Mac's Gold 4%
Mac's 3 Wolves Pale Ale 4.7%
Panhead Port Road Pilsner 5.2%
Panhead Sandman Hazy PA 5.2%
Panhead Supercharger APA 5.7%
Panhead Road Hog IPA 5.8%
Emerson's Pilsner 4.9%
Emerson's Hazy IPA 5.8%
Emerson's Day Tripper 5.4%
Steinlager Ultra Low Carb 4.2%
Steinlager Classic 5%
Speight's Gold 4%
Speight's Old Dark 4%
Speight's Summit Ultra Low Carb 4.2%
Speight's Mid-Ale 2.5%
Stella Artois 5%
Kilkenny 4.3%
Guinness 4.2%
Mac's Cloudy Apple Cider 4.2%
Kirin Hyoketsu Lemon 6%
Macs Ginger Giant Ginger Beer 5%



Bottles & Cans

Corona Extra 4.5% 12.4
Mac's Black 4.8% 13.4
Steinlager Pure 5% 12.4
Steinlager Light 2.5% 11.0
Emerson's Little Bird IPA 0% 13.8
Steinlager Zero 0% 10.2
Corona Cero 10.2
Kirin Hyoketsu 6% 10.2
Peach, Pineapple or Green Apple 12.8

COFFEE & TEA

Espresso 4.6	Matcha Latte 5.5
Short Black Long Black 5.1	Chai Latte 5.1
Americano Flat White 5.1	Hot Chocolate 5.1
Latte / Cappuccino / Mocha 5.1	Iced Coffee [with cream] 7.2
Pot of Tea 4.6	Iced Mocha / Choc [with cream] 7.2
Lemon, Honey, Ginger 4.8	ALT MILKS 1.6
	Coconut, oat, almond or soy