



# Food Menu

## BREAKFAST MENU

AVAILABLE UNTIL 11:15AM DAILY

**BRIOCHE BREAKFAST ROLL | 21**  
sausage, smoked bacon, fried egg (LDO, LGO)

**CARAMELISED GRANOLA | 23**  
raisins, greek yoghurt, strawberries, blueberry compote, bananas (V)

**CHORIZO BAKED EGGS | 24**  
capsicum, red onion, spinach, potato, fried egg, sourdough (LDO, LGO)

**EGGS BENEDICT**  
poached eggs, hollandaise, english muffin, spinach (LDO, LGO, VO)

- BACON | 24**
- SMOKED SALMON | 30**

**EGGS ON TOAST | 16**  
eggs anyway, sourdough (LDO, LGO, V)

**FRIED CHICKEN WAFFLE | 27**  
spicy honey butter, smoked bacon (LDO)

**FULL ENGLISH \*\* | 34**  
cumberland sausage, smoked bacon, black pudding, OB beans, hash brown, eggs, grilled tomato, rosemary mushrooms, sourdough (LDO, LGO)  
*\*\* available until 3pm Saturday & Sunday*

**SMOKED SALMON ROSTI | 33**  
crushed peas, courgette, poached eggs (LG, VO)

**SMASHED AVOCADO | 28**  
roast vine tomatoes, bacon, feta, sourdough, poached eggs (LDO, LGO, VO, VGO)

### UPGRADES

|                             |                       |
|-----------------------------|-----------------------|
| Avocado +7                  | Mushrooms +5          |
| 1 Egg (poached or fried) +3 | Sausage +8            |
| 1 Egg (scrambled) +4        | Sourdough +3          |
| Bacon +8                    | English Muffin +3     |
| Baked Beans + 5             | Smoked Salmon +12     |
| Black Pudding + 6           | Spinach +3            |
| Hash Brown +5               | Tomato +5             |
|                             | Hollandaise Sauce + 3 |

## SMALL PLATES

**BEEF NACHOS | 26**  
chilli con carne, capsicum, corn, sour cream, red kidney beans, guacamole (LDO, LG)

**BREAD & DIPS | 23**  
beetroot hummus, sweet potato hummus, harissa red pesto, rosemary focaccia (LDO, LGO, V, VGO)

**HOT HONEY BUTTER FRIED CHICKEN | 26**  
buttermilk fried chicken thigh, hot honey butter, pickles, ranch, chives

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

**GARLIC PRAWNS | 25**  
romesco, sourdough, green herbs

\*NEW\*

**SOUP OF THE DAY | 20**  
daily changing soup, toasted sourdough - please ask our friendly staff for today's flavour (LDO, LGO, V, VGO)

**LOADED COBB LOAF | 24**  
cheese, bacon, sour cream, garlic, chives

**BBQ PORK RIBS | 20**  
BBQ glaze, chives (LD, LG)

**CRISPY CORN RIBS | 19**  
gochujang butter, sesame seeds, chives (LDO, LG, V, VGO)

**MIXED OLIVES | 10** (LD, LG)

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

**SKIN-ON FRIES | 15**  
mayonnaise, sea salt, cajun seasoning (LD, LGO, V, VGO)

## LARGE PLATES

**EYE FILLET 180G | 42**  
skin-on fries, cafe de paris butter (LDO, LG)

**NEW ZEALAND LAMB RUMP | 34**  
mashed potato, seasonal greens, mint jus, toasted almonds (LG)

**STEAK FRITES | 38**  
250g striploin, skin-on-fries, cafe de paris butter (LDO, LG)

**STOUT & BEEF CHEEK PIE | 30**  
cheddar, mashed potato, onion gravy, seasonal greens, chives

**OB FISH PIE | 33**  
chef's fish selection, smoked white sauce, soft herbs, smoked cheddar mash, herb crumb, winter greens

**VEGETABLE CURRY | 25**  
sri lankan style curry, seasonal vegetables, coconut cream, curry leaves, fried onion, basmati rice (LD, LG, V, VG)

**HARISSA & RED PESTO PAPPARDELLE | 26**  
parmesan cheese, tomato cherry red, chives (V)

**LAMB LASAGNE | 30**  
mixed leaf salad, parmesan, garlic bread

**FISH CURRY | 31**  
sri lankan style pan roasted market fish, rice, coconut cream, onion, garlic, curry leaf, spices (LD, LG)

**FISH & CHIPS | 30**  
beer battered hoki, skin-on-fries, tartare sauce, lemon, mixed leaf salad (LD, LGO)

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.

## BURGERS, SANDWICHES & SALADS

**OB BEEF BURGER | 29**  
beef patty, smoked bacon, cos, tomato, cheese, pickles, american mustard, ketchup, brioche bun, fries (LDO, LGO)  
**add extra beef patty +8**

**KING PRAWN ROLL | 25**  
french baguette, crispy prawns, cos lettuce, bloody marie kewpie, chive, lemon, fries (LD)

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

**PRESSED CHEESE TOASTIE | 23**  
creamy tomato soup, three cheese toastie (LGO, V)

**STEAK SANDWICH | 31**  
striploin, rocket, onion relish, tomato, garlic mayo, cheddar, cheese sauce, ciabatta, fries (LGO)

**ROASTED ROOT SALAD | 29**  
pumpkin, beetroot, carrots, sweet potato hummus, pearl couscous, spinach, toasted almonds, charred winter greens, lemon vinaigrette (LD, V, VG)

**CAESAR SALAD | 24**  
rosemary croutons, bacon, parmesan, baby cos, soft boiled egg (LDO, LGO)

**UPGRADES:** fried chicken +14 | grilled chicken +8.5 | bacon +8 | grilled prawns +10 | fried squid +10 | fried egg +3

## SIDES 1 for 10 | 2 for 15 | 3 for 18

**CHARRED SEASONAL GREENS** seasonal greens, toasted almonds (LDO, LG, V, VGO)

**CREAMY MASH** butter & chives, onion gravy (LG, VO)

**SIDE SALAD** mesclun, radish, tomato (LD, LG, V, VG)

**ONION RINGS** BBQ sauce (LD, V)

**ROASTED WINTER VEG** honey glazed carrots and parsnips, chives (LDO, LG, V, VGO)

## DESSERTS

**APPLE CRUMBLE | 15**  
vanilla ice cream, custard (V)

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

**BISCOFF SUNDAE | 14**  
biscoff biscuits, chocolate brownie, whipped cream, vanilla ice cream (V)

**VEGAN CHOCOLATE & RASPBERRY CHEESECAKE | 16**  
berry compote, raspberry sorbet (LD, V, VG)



### ORDER & PAY ON YOUR PHONE

We'll bring it to you.

COCKTAILS

Paloma 23  
100% Blue Agave Tequila Reposado, Lime, Grapefruit, Soda

Margarita 21  
100% Blue Agave Tequila Reposado, Triple Sec, Lime

Tommy’s Margarita 21  
100% Blue Agave Tequila Reposado, Lime, Agave

Chilli & Mango Margarita 19  
Tequila, Triple Sec, Chilli, Lime, Mango

New York Sour 18  
Makers Mark, Lemon, Sugar, Red Wine

Pina Colada 20  
White rum, Lime, Coconut, Pinapple

Rosebud 21  
Vanilla Vodka, Passionfruit, Pineapple, Cranberry, Lemon

Espresso Martini 20  
Vodka, Coffee Liqueur, Cold Drip Coffee

Pornstar Martini 21  
Vanilla Vodka, Passionfruit Liqueur, Lemon, Passionfruit with a side of House Sparkling

Amaretto Sour 21  
Disaronno Amaretto, Old Forester, Lemon, Foamer

Negroni 22  
London Dry Gin, Campari, Vermouth

Cosmopolitan 21  
Vodka, Triple Sec, Lime, Cranberry

Mojito 21  
White rum, Lime, Mint, Soda

Long Island Iced Tea 23.5  
Vodka, Rum, Tequila, Gin, Triple Sec, Lemon, Cola

French Martini 21  
Vodka, Chambord Liqueur, Pineapple, Lime

Aperol Spritz 18.5  
Aperol, House Sparkling, Soda, Orange

Limoncello Spritz 18.5  
Limoncello, House Sparkling, Lemon, Soda

Hugo Spritz 18.5  
Elderflower, House Sparkling, Lemon, Mint, Soda

MOCKTAILS

Creamy Dream 13  
Mango, Pineapple, Coconut

Sweet 16 13  
Strawberry, Lime, Mint, Pineapple, Lemonade



SPARKLING & CHAMPAGNE

|                                                    |    |   |     |
|----------------------------------------------------|----|---|-----|
| Mount Paradiso Prosecco, Murray Darling, Australia | 15 | - | 72  |
| Cloudy Bay Pelorus NV Marlborough, NZ              | 18 | - | 86  |
| Moet & Chandon Imperial Brut NV Epernay, France    |    | - | 150 |
| Veuve Clicquot Brut Yellow Label Reims, France     |    | - | 180 |

WHITE WINE

|                                                       |      |    |     |
|-------------------------------------------------------|------|----|-----|
|                                                       | SM   | LG | BTL |
| Rebel Sauvignon Blanc, Marlborough, NZ                | 13.5 | 21 | 62  |
| Mill Flat Sauvignon Blanc, Marlborough, NZ            | 15   | 24 | 72  |
| Dog Point Sauvignon Blanc, Marlborough, NZ            |      |    | 95  |
| Pennello Pinot Grigio, Delle Venezie, Italy           | 15   | 24 | 72  |
| Mt Difficulty Roaring Meg Riesling, Central Otago, NZ | 15   | 24 | 72  |
| Rippon Mature Vines Riesling, Central Otago, NZ       |      |    | 130 |
| Lost Woods Chardonnay, Limestone Coast, Australia     | 15.5 | 25 | 75  |
| Wairau River Chardonnay, Marlborough, NZ              | 16.5 | 28 | 79  |
| Kumeu River Village Chardonnay, Hawkes Bay, NZ        |      |    | 86  |
| Dom. Thierry Mothe Chablis, Burgundy, France          |      |    | 130 |

ROSE

|                                         |      |    |     |
|-----------------------------------------|------|----|-----|
|                                         | SM   | LG | BTL |
| Rebel Rose, Hawkes Bay, NZ              | 13.5 | 21 | 62  |
| Sud Rose, Aude Valley, France           | 16   | 26 | 77  |
| Summerhouse Pinot Rose, Marlborough, NZ |      |    | 72  |

RED WINE

|                                                               |      |      |     |
|---------------------------------------------------------------|------|------|-----|
|                                                               | SM   | LG   | BTL |
| Rebel Merlot, Central Otago, NZ                               | 13.5 | 21   | 62  |
| Rose & Rose Pinot Noir, Marlborough, NZ                       | 16   | 26   | 77  |
| Nga Waka 'Three Paddles' Pinot Noir, Martinborough, NZ        |      |      | 86  |
| Two Paddocks Pinot Noir, Central Otago, NZ                    |      |      | 130 |
| Elefante 'El Valiente' Tempranillo, Castilla-la-Mancha, Spain | 15   | 24   | 72  |
| El Payador Malbec, Mendoza, Argentina                         | 16.5 | 26.5 | 79  |
| Antinori Santa Cristina Sangiovese Merlot, Tuscany, Italy     | 18   | 29   | 86  |
| South Rock Shiraz, Barossa Valley, Australia                  | 15.5 | 25   | 74  |
| Trinity Hill Syrah, Hawkes Bay, NZ                            |      |      | 95  |

NON-ALCOHOLIC

|                                                                   |     |     |     |
|-------------------------------------------------------------------|-----|-----|-----|
|                                                                   |     | SM  | LG  |
| Homegrown Juice                                                   |     | -   | 7.8 |
| Orange, Apple, Pineapple, Tomato, Cranberry, Feijoa or Grapefruit |     |     |     |
| Coca-Cola Soft Drinks                                             |     |     |     |
| Coke, Coke Zero Sugar, Tonic, Soda, Lemonade, Ginger Ale, Lift,   | 6   | 6.6 |     |
| Lemon, Lime & Bitters                                             | 6   | 6.6 |     |
| Red Bull                                                          | 8.2 | -   |     |
| Bundaberg Ginger Beer                                             | 6.6 | -   |     |
| Voyage Sparkling Water (500ml)                                    | 6.9 | -   |     |
| Voyage Still Water (500ml)                                        | 6.9 |     |     |

BEER & CIDER

On Tap

Panhead Road Hog NZ IPA  
Panhead Port Road Pilsner  
Panhead Supercharger APA  
Panhead Sandman Hazy Pale Ale  
Emerson's Pilsner  
Emerson’s Day Tripper Hazy IPA  
Emerson’s Hazed & Confused  
Mac’s 3 Wolves  
Mac’s Gold  
Speight’s Gold  
Speight’s Mid Ale  
Speight’s Old Dark  
Speight’s Summit Ultra  
Steinlager  
Steinlager Ultra Low Carb  
Stella Artois  
Kilkenny Draught  
Guinness  
Mac’s Cloudy Apple  
Mac’s Ginger Beer  
Kirin Hyoketsu Lemon



Bottles & Cans

Corona 4.5% 12.4  
Budweiser 5% 12.5  
Mac’s Black 4.8% 13.5  
Steinlager Light 2.5% 11.0  
Emerson's Little Bird IPA 0% 13.8  
Steinlager Zero 0% 10.2  
Corona Cero 0% 10.2  
Guinness 0% 13.8  
Kirin Hyoketsu 6% 13.5  
Peach, Raspberry, Pineapple, Apple

COFFEE & TEA

Espresso / Short Black / 4.6  
Long Black / Americano 5.1  
Latte / Cappucino / Mocha 5.1  
Pot of Tea 4.7  
Hot Lemon, Honey, Ginger 4.9

Chai Latte 5.1  
Hot Chocolate 5.3  
Iced Coffee (with cream) 7.2  
Iced Mocha / Choc (with cream) 7.2  
ALT MILKS 1.6  
Coconut, oat, almond or soy