



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
Baked 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 pan roasted market fish, rice, 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)

BURGER WELLINGTON | AVAILABLE 3RD – 23RD AUGUST

STOUT & ABOUT BURGER | 32 OR 38 WITH DOUBLE VISION 'CHIN WAG' HAZY IPA

Guinness braised beef cheek*, kapiti aged cheddar, caramelised onion jam, lettuce, horseradish cream, aPoneke brioche bun, stout gravy dip

**Make it vegetarian with a potato rosti*

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.

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

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