



SHARING PLATES

- GARLIC LOAF** 12
Baked ciabatta baguette with garlic butter
ADD CHEESE 3
- PESTO ARANCINI** 16
With rocket and a creamy feta dip

- CRISPY SQUID** 17
Crispy Sichuan peppered squid
- MAC AND CHEESE CROQUETTES** 16
With a jalapeño mayo

- GRAND FRIED CHICKEN** 18
House spiced served with chilli mayo
- HUMMUS** 15
Beetroot hummus with whipped feta and dukkah served with toasted pita

HOUSE CLASSICS

- FISH AND CHIPS** 26
Freshly battered fish of the day with classic slaw and tartare
- BANGERS AND MASH** 24
Beef sausages on buttered mash with brown gravy and green peas
- NACHOS** 26
Black bean mix with sour cream, guacamole and chopped salsa
ADD ONS:
PULLED PORK 6
- SEAFOOD CHOWDER** 24
Creamy roux-based chowder with white fish, mussels and prawns
- BUTTER CHICKEN** 26
Homemade butter chicken with basmati rice and poppadoms

GRAND BURGERS

All burgers served on a seeded brioche bun

- PULLED PORK** 19
BBQ Pulled Pork, classic slaw, apple, aioli
- FISH** 17
Freshly battered fish of the day, swiss cheese, chopped lettuce, pickled red onion, tartare
- BRISKET** 19
Smoked Brisket, classic slaw, pickles, jalapeño mayo
- KOREAN SPICY FRIED CHICKEN** 19
Chicken breast, kimchi slaw, korean bbq sauce - spicy!
- GRAND MAC** 19
Homemade beef patty, American cheddar, chopped lettuce, classic burger sauce
- VEGGIE** 17
Portobello mushroom with blue cheese & onion jam

ADD ONS:
FRIES 5 / SALAD 5 / WEDGES 7

GRAND TACOS

All tacos served on classic flour tortilla, 2 per serving

- PULLED PORK** 19
BBQ Pulled Pork, pickled cabbage and apple slaw
- FISH** 19
Freshly battered fish, chilli mayo slaw, pickled red onion
- BRISKET** 19
Smoked beef brisket, jalapeño slaw, pickled capsicum
- CHICKEN** 19
Grilled chicken, guacamole, house salsa, slaw
- VEGGIE** 19
Black bean mix, guacamole, seeds and slaw

- WHITEBAIT BURGER** 30
Classic whitebait patty in a bun with shredded lettuce, pickled onion, lemon, and tartare, served with fries

MAINS

- RIB EYE** 36
250g Rib eye served with fries & garden salad
CHOICE OF:
Mushroom sauce / garlic butter / gravy
- CHICKEN SCHNITZEL** 30
Panko crumbed chicken breast served with peas & feta crumb and buttered mash
CHOICE OF:
Mushroom sauce/ garlic butter / gravy
- GRILLED FISH** 32
Fresh fish of the day marinated in lemon and herbs, served with buttered mash, green salad & dukkah
- SLOW COOKED BRISKET** 36
Slow cooked brisket, smoked BBQ sauce served with onion rings
CHOICE OF: Garden salad / buttered peas
- PORK RIBS** 34
Half rack slow cooked in BBQ sauce served with fries & garden salad

LOADED FRIES

- FRIES** 14
With rich brown gravy and cheese
- WEDGES** 16
With rich brown gravy and cheese
- Option to add:*
- BBQ PULLED PORK** 6
- FRIED CHICKEN** 6

SOMETHIN' FUSION

- PORK & CHIVE DUMPLINGS** 19
dumplings served with a chilli caramel sauce and kewpie mayo (9 Dumplings)
- BAO BUNS** 19
BBQ pulled pork or Brisket bao buns with pickled cabbage slaw and kewpie mayo (2 Baos)
- CHICKEN SIU MAI** 19
Dim sum with toasted chilli paste & black vinegar (9)

SOMETHIN' HEALTHY

- POKE BOWL** 26
Chicken or Brisket, pickled onion, pickled cabbage, house salsa, avocado, rice, on a bed of mesclun
- BEETROOT SALAD** 20
Beetroot, pear, toasted walnuts, feta, lemon dressing
ADD CHICKEN 6
- CHICKEN SALAD** 25
Grilled chicken breast, pickled onion, avocado, toasted nuts and seeds, honey mustard dressing.

SIDES

- MASH** 9
Creamy buttered mashed potatoes
- ONION RINGS** 10
Homemade battered onion rings
- FRIES** 10
Chilli salt fries
- WEDGES** 12
Classic seasoned wedges
- WEDGES, CHEESE & BACON** 17
Seasoned wedges with cheese & bacon
- SLAW** 8
House slaw mix
- GARDEN SALAD** 9
House salad mix
- PEAS** 8
Buttered peas and feta

DESSERT

Check our blackboard for today's desserts



BUBBLES

	Bottle
Veuve Clicquot 750ml	150
Cloudy Bay Pelorus 750ml	85
Freixenet Prosecco DOC 750ml	70
Freixenet Prosecco Rosé 750ml	70
Canti Prosecco 200ml	14.50
Canti Prosecco Rosé 200ml	14.50

WHITES

	150ml	Bottle
SAUVIGNON BLANC		
Dusky Sounds - Waipara	11	52
Jules Taylor - Marlborough	13	62
Peregrine - Central Otago	-	65
PINOT GRIS		
Dusky Sounds - Waipara	11	52
Astrolabe - Marlborough	13	62
CHARDONNAY		
Dusky Sounds - Waipara	11	52
Main Divide - Waipara	13	62
Black Estate Young Vines - Waipara	-	80
RIESLING		
Main Divide - Waipara	13	62
Peregrine - Central Otago	-	65

REDS

	150ml	Bottle
MERLOT		
Dusky Sounds - South Australia	11	52
Pegasus Bay - Waipara	-	75
SHIRAZ & SYRAH		
Tempus Two - South Australia	11	52
Te Mata - Hawkes Bay	-	68
Grant Burge Ink - Barossa Valley	-	65
Man O War - Waiheke Island	-	80

PINOT NOIR

Durvillea - Marlborough	11	52
Peregrine Saddleback - Otago	15	75
Nanny Goat - Otago	-	80

LOW & NON-ALC

	330ml
BOTTLES & CAN	From 8.50
Steinlager Light 2.5%	
Macs Mid Vicious 2.5%	
Garage Project Tiny Hazy IPA 0%	
Heineken 0%	
Pals's RTD 0%	
Zeffler Apple Cider 0%	

CLASSIC BEERS

	BOTTLES & CANS	From 9.50
Please see bar fridge for full range		
Steinlager		
Corona		
Heineken		
Guinness		
Cassels Milk Stout		

SOFT DRINKS

	Small	Large
Coca Cola, Coke Zero Sugar	5	6
Sprite, Ginger Ale	5	6
Schweppes Soda, Tonic	5	6
Lemon Lime Bitters	5	6
Schweppes Ginger Beer 250ml Can	-	6
Schweppes L&P 250ml Can	-	6
Mother Energy 250ml Can	-	6
San Pelligrino Sparkling Water 330ml	-	6
San Pelligrino Clemantine 330ml	-	6
San Pelligrino Pomegranate 330ml	-	6
Bundaburg Range 375ml	-	6

JUICE

	Small	Large
Keri Orange Juice	5.5	6.5
Keri Pineapple Juice	5.5	6.5
Keri Cranberry Juice	5.5	6.5
Keri Apple Juice	5.5	6.5

TEA & COFFEE

French Press Coffee	5.5
Earl Grey Tea	4.5
Peppermint Tea	4.5
Green Tea	4.5
English Breakfast Tea	4.5

ROSE

	150ml	Bottle
Durvillea - Marlborough	11	52
Main Divide - Waipara	13	62

COCKTAILS

APPLE PIE Zubrovka / Cinnamon / Apple juice / Bitters	18	GRAND SUMMER GARDEN Vodka / Strawberry / Lime / Ginger beer / Mint	19	HUGO SPRITZ Elderflower / Prosecco / Soda / Mint	17
PIMMS GARDEN Pimms / Ginger Ale / Sprite / mint & fruits	18	APEROL SPRITZ Aperol / Prosecco / Soda / Orange	17		

HAPPY HOUR

THURSDAY
5.00PM - 7.00PM

LIVE MUSIC

FREE LIVE MUSIC
SATURDAY'S FROM 6PM

FROZEN MARGARITA'S

SEASONAL FLAVOURS
\$18

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SUNDAY
BURGER & BEER	TACO TUESDAY	BUTTER CHICKEN	HAPPY HOUR	FISH FRIDAY'S	ROAST DINNER!
Burger & Speights \$25	2 x Taco's \$15	Butter Chicken & Rice \$20	\$12 Jugs \$10 Quarts \$9 Wine	Fish & Chips \$20	Roast Dinner with the trimmings \$25