

Lunch

(please order from the bar)

Small Plates

Shoe String Fries & Aioli \$8.50 V

- add cheese & bacon \$4.50

Wedges with Sour Cream \$11 V

- add cheese & bacon \$4.50

Handmade Focaccia \$8 VG

with olive oil & balsamic vinegar

Polenta & Parmesan Chips \$11 V

Vegetarian Nachos \$11 V

with chilli beans, cheese, sour cream,
chilli jam & coriander

Welsh Rarebit \$18

medley of cheeses, melted on crusty bread with
ale, worcestershire sauce & pickles

Southern Fried Chicken Wings \$11

with spicy sriracha butter

Pork Belly & Apple Salad \$18

with toasted pumpkin seeds & pomegranate
molasses

Chicken Caesar Salad \$20

with focaccia croutons, anchovies & parmesan

Crispy Pigs Head \$20

delicious fried terrine of pork cheeks
with pigs ear wafer, sauce gribiche & salad

Thorvald Cheese Platter \$27 V

with olives, pickles, crostini and chutney

Big Plates

Baked Potato Gnocchi \$27 V

with roast mushrooms, olive tapenade,
sundried tomatoes & feta

Pan Fried John Dory \$30

in a lemongrass & coconut broth, with jasmine
rice, mustard greens and coriander

Pork & Herb Sausages \$30

locally made sausages, with champ potato,
grilled broccoli & onion gravy

Confit Duck Leg \$30

with kumara puree, spinach, sautéed potatoes,
jus & ham hock croquette

Southern Fried Chicken \$30

with buttermilk biscuit, coleslaw,
fries & gravy

Beer Battered Fish & Chips \$27

with tartar sauce & salad

Beef Burger \$27

with smoky BBQ sauce, emmental cheese,
dill pickle, crispy onion & shoe string fries

Pizzas

gluten free base/extra topping \$4.50

Pulled Pork, Onion & BBQ Sauce \$27

Roast Mushroom, Feta & Olives \$27 V

Chicken, Bacon, Spinach & Ranch \$27

Pepperoni \$27

We make every effort to source produce locally, and to make everything in-house
All our meats are free range. V(vegetarian)VG(vegan)