



## The Puketapu Menu

### Starters

<b>Garlic Bread V GFA</b>	<b>\$6.00</b>
Lightly toasted ciabatta bread coated in garlic butter	
<b>Puketapu House Made Bread (2 people) V</b>	<b>\$9.00</b>
Served with balsamic reduction, olive oil, hummus & dukkah	
<b>Chicken Liver Pate GFA</b>	<b>\$12.00</b>
Brandy infused livers served with toasted ciabatta and caramelised onion	
<b>Kumara, Cashew and Coriander Fritters GFA DFA V</b>	<b>\$12.00</b>
With garlic aioli and rocket	
<b>Prawn Cocktail GFA</b>	<b>\$14.00</b>
Succulent diced prawn meat bound in our chefs special marie rose sauce	
<b>Bacon Wrapped Venison Meatballs</b>	<b>\$14.00</b>
with a smokey bourbon barbeque sauce	
<b>Confit Duck and Shiitake Mushroom Spring Rolls and Crispy Pork Wontons</b>	<b>\$14.00</b>
With a hoisin soy dipping sauce	
<b>Sriracha Pork Belly Skewers GFA</b>	<b>\$14.00</b>
With garlic yoghurt and jasmine rice	
<b>Lemon Parmesan Crumbed Scallops GFA</b>	<b>\$15.00</b>
With grilled cherry tomatoes and salsa verde	

## **Burgers**

### **The Puketapu Burger** **\$19.50**

House made meat patty with bacon, egg, onion rings, beetroot, cheese and relish served with beer battered fries

Add Field mushrooms **\$2.00**

Blue cheese **\$3.00**

### **Buttermilk Fried Chicken and Bacon Burger** **\$19.50**

With slaw, spicy mayo and pickles on a sourdough bun served with beer battered fries

### **The Puketapu Alpaca Burger** **\$19.50**

With cumin spiced red pepper and onion, rocket, tomato, garlic aioli and horseradish cream on a sourdough bun served with beer battered fries

### **Portobello Mushroom, Black Bean and Vege Burger GFA V** **\$19.50**

With hummus, rocket and tomato on a sourdough bun with beer battered fries

## **Pasta**

### **Crab and Prawn Lemon Linguine** **\$22.00**

Served with crusty garlic bread

### **Tomato and Basil Pappardelle V** **\$17.00**

topped with a mozzarella mousse

Add Chargrilled Chicken **\$5.00**

## **Salads**

### **Asian Style Confit Duck Salad GFA** **\$22.00**

With plum and hoisin dressing, roasted peanuts and fried shallots

### **Moroccan Chicken Salad** **\$19.00**

Moroccan and cashew crumbed chicken on mini herbed roasties and salad greens with a yoghurt and coriander dressing and cashew nuts

### **Japanese Sesame Beef Salad GFA** **\$19.00**

Marinated strips of sirloin with fresh vegetables and soy and ginger dressing

### **Vietnamese Lemongrass Chicken Noodle Bowl GFA** **\$19.00**

With vermicelli noodles, Nuoc Cham, mint, coriander and fresh vegetables

## Sea

**Fish and Chips GFA \$19.00**

Tempura battered gurnard served with golden fries, salad and tartare

**Mussel Pot GFA \$16.00**

Freshly steamed green lip mussels in a creamy sweet chilli and garlic sauce served with garlic bread

**Fresh Salmon Cakes \$18.00**

Served with salad, asparagus and a creamy ginger sesame sauce

**Fish of the Day \$26.00**

Served with prawn and lemon risotto cakes, mesclun salad and coriander and macadamia salsa

## Land

**Succulent Roast Pork GFA \$18.00**

Served with roast potato, pumpkin, kumara and seasonal veges

**Lambs Fry and Bacon GFA \$15.00**

With mushroom, tomato and onion, served on potato mash

**Beef Schnitzel \$16.00**

Lemon and parmesan crumbed schnitzel served with fries, salad and gravy

**Spicy Black Bean Soft Tacos \$16.00**

With guacamole, coriander, salsa and sour cream

Add Pulled Mexican Beef **\$6.00**

**Jack Daniels Texas Ribs GFA \$22.00**

Slowed braised pork ribs in a sticky texas style sauce served with coleslaw and beer battered fries

**All Day Breakfast GFA \$18.00**

Served with bacon, two eggs, grilled tomato, mushroom, hash browns and sausage

**Pork Belly GFA \$26.00**

On a parsnip, mustard and bacon hash, beetroot jam and caramelised apple sauce

**Chargrilled Marinated Lamb Rump GFA \$28.00**

With rosemary and garlic crushed potato, roasted tomato, salsa verde and feta

## Open Sandwiches

**Sirloin steak 150g GFA** **\$19.00**

On ciabatta with bacon, rocket, tomato, onion rings, garlic aioli and smoked cheddar, served with beer battered fries

**Chargrilled Chicken and Bacon GFA** **\$19.00**

On ciabatta with lettuce, tomato and cheddar cheese drizzled with sweet chilli and garlic aioli

## Chargrilled Steaks

**Rump Steak 400g GFA** **\$24.00**

Served with salad and fries or potato mash and seasonal vegetables  
*With your choice of mushroom sauce, peppercorn sauce, garlic butter or red wine gravy*

**Scotch Fillet 250g GFA** **\$28.00**

Served with salad and fries, or potato mash and seasonal vegetables  
*With your choice of mushroom sauce, peppercorn sauce, garlic butter or red wine gravy*

**Surf n Turf 250g GFA** **\$34.00**

Scotch Fillet served with salad and fries, topped with scallops, prawns & calamari & garlic butter

**Bacon wrapped Eye Fillet 200g GFA** **\$34.00**

Served with roasted root vegetables, balsamic glazed asparagus, cauliflower puree and red wine jus

## Platters

**The Puketapu Platter \$25**

A selection of mini spring rolls, vegetable samosa's, vege delights, prawn twisters, broccoli and cheese balls and pork wontons with fries

**The Puketapu Seafood Platter \$50**

Fish Goujons, Garlic Prawns, Parmesan Crumbed Scallops, Chilli and Garlic Green Lip Mussels, Raw Coromandel Oysters and Crusty Ciabatta Garlic Bread served with Accompaniments

**The Puketapu Selections Platter \$45**

Chicken Liver Pate, Venison and Bacon Wrapped Meatballs, Sriracha Pork Belly Skewers, Lemongrass Chicken, Prawn Arancini, Crusty Garlic Ciabatta, Cheeses, Pickles and Condiments

