



## 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>\$13.00</b>
Brandy infused livers served with toasted ciabatta and caramelised onion	
<b>Kumara, Cashew and Coriander Fritters GFA DFA V</b>	<b>Entrée \$14.00</b>
With garlic aioli and salad greens	<b>Main \$25.00</b>
<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>Lemon Parmesan Crumbed Scallops</b>	<b>\$15.00</b>
With pea puree and crispy prosciutto	
<b>Sweet and Savoury Pork Belly Bites GFA</b>	<b>\$15.00</b>
With pickled red onion and asian slaw	
<b>Za'taar coated Halloumi Fries</b>	<b>\$14.00</b>
with honey and sumac yoghurt	
<b>Spicy Popcorn Chicken Bites</b>	<b>\$13.00</b>
With Siracha Mayo	

## **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, siracha mayo and pickles on a sourdough bun served with beer battered fries

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

With halloumi, red onion, salad greens and a garlic and coriander mayo served with beer battered fries

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

Falafel Patty with red pepper aioli, spinach, tomato and red onion, served with beer battered fries

## **Salads**

### **Moroccan Chicken Salad** **\$19.50**

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** **\$19.50**

Marinated strips of sirloin with fresh salad greens and soy and ginger dressing

### **Smoked Salmon and Prawn Salad GFA** **\$22.00**

with Lime Vinaigrette and Horseradish Crème Fraiche

## **Around The World**

### **Chickpea Tikka Masala V Vegan** **\$18.00**

Served with jasmine rice and roti

### **Mexican Chicken Enchiladas** **\$18.00**

Served with salad and sour cream

### **Ricotta, Lemon, Prawn and Basil Fusilli Pasta** **\$18.00**

Served with Garlic Bread and Side Salad

## Sea

**Fish and Chips GFA \$20.00**

Tempura battered gurnard served with 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

**Fish of the Day GFA \$28.00**

With roasted duck fat potatoes, balsamic beets, fresh herbs and horseradish cream

**Lemon and Parmesan Crumbed Scallops (8) \$28.00**

Served with salad, fries and garlic aioli

## Land

**Succulent Roast Pork GFA \$18.50**

Served with roast potato, pumpkin, kumara and seasonal veges

**Lambs Fry and Bacon GFA \$16.00**

With mushroom, tomato and onion, served on potato mash

**Beef Schnitzel \$16.50**

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

**Jack Daniels Texas Ribs GFA \$24.00**

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

**Pork Belly GFA \$26.00**

With butternut puree, lemon ginger silverbeet and herb roasties

**Braised Lamb Shank**

With orange kumara and herb mash, wilted silverbeet and red wine gravy

1 Shank \$24.00

2 Shanks \$32.00

**Open Steak Sandwich GFA \$19.00**

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

**Confit Duck Leg GFA \$26.00**

With creamy parsnip, wilted greens and balsamic reduction

## **Chargrilled Steaks**

**Rump Steak 400gm GFA** **\$26.00**

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 250gm GFA** **\$29.00**

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 250gm GFA** **\$35.00**

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

**Eye Fillet 200gm** **\$35.00**

With potato, garlic and thyme rosti, slow roasted balsamic shallots, portobello mushroom, wilted greens and beef 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 Selections Platter \$50**

Chicken Liver Pate, Venison and Bacon Wrapped Meatballs, Spicy Popcorn Chicken Bites, Halloumi Fries and Sticky Asian Pork Belly Bites, Cheeses, with a range of dipping sauces and toasted ciabatta garlic bread