



## ALL DAY MENU

### Starters

<b>French Garlic Bread</b> V	<b>\$4.00</b>
Lightly toasted bread coated in a garlic and parmesan butter	
<b>Puketapu House Made Bread (2 people)</b> V	<b>\$8.50</b>
Served with balsamic reduction, olive oil, hummus & dukkah	
<b>Chicken Liver Pate</b>	<b>\$12.00</b>
Brandy infused livers served with toasted sour dough and caramelised onion	
<b>Prawn Cocktail</b> GFA	<b>\$14.00</b>
Succulent diced prawn meat bound in our chefs special marie rose sauce and topped with a spiced avocado cream	
<b>Roasted Pumpkin and Pork Arancini</b>	<b>\$14.00</b>
Risotto balls stuffed with pork and pumpkin coated in a rocket crumb with a roasted garlic aioli	

### Mains

<b>Succulent Roast Pork</b> GFA	<b>\$18.00</b>
Served with roast potato, pumpkin, kumara and seasonal veges	
<b>Fish and Chips</b> GFA	<b>\$17.00</b>
Tempura battered gurnard filets served with golden fries, salad and wasabi tartare	
<b>Kumara and Feta Fritter Stack</b> V	<b>\$17.00</b>
Served on a bed of mesclun with your choice of house smoked salmon or smoked mushrooms and chargrilled capsicums, both drizzled with a cider hollandaise	

<b>Beef Schnitzel</b>	<b>\$16.00</b>
Lemon and parmesan crumbed schnitzel served with fries, salad and gravy	

**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**      **\$17.00**  
Served with bacon, two eggs, grilled tomato, mushrooms, hash browns and sausage

**Trio of Sausages**      **\$16.00**  
Made up of pork, beef and venison sausages served with roasted garlic mash and gravy

<b>The Puketapu Burger</b> <b>\$19.00</b> House made meat patty with bacon, egg, onion rings, beetroot, and relish served with beer battered fries
Add    smoked field mushrooms <b>\$2.00</b>
Blue cheese <b>\$3.00</b>

**The Puketapu Vege Burger**    **V**      **\$17.00**  
Smoked potato rosti, grilled tomato, blue cheese & caramelized onion with aioli

**Chargrilled Scotch Fillet**      **G/F**      **\$28.00**  
Served with salad and fries  
*With your choice of mushroom sauce, peppercorn sauce or garlic butter*

**Ocean Meets Land**    **G/F**      **\$32.00**  
Scotch Fillet served with salad and fries, topped with scallops, prawns & calamari & garlic butter

**Mussel Pot**      **GFA**      **\$16.00**  
Full dozen of freshly steamed greenlip mussels with bacon & garlic cream sauce served with garlic bread.

**Pastas**

**Chicken Penne**      **\$18.00**  
Sautéed chicken pieces with spicy chorizo and mushrooms in a creamy basil pesto and feta sauce.

**Scallop Spaghetti**      **\$19.00**  
Seared scallops with red onion and asparagus in a vodka infused cream sauce

**Pumpkin Gnocchi** **G/F (V)**      **\$17.50**  
Pan fried gnocchi in a rich pumpkin sauce finished with spinach and blue cheese

## Salads

<b>Roasted Vegetable salad</b> G/F V	<b>\$16.50</b>
Balsamic roasted vegetables with rocket, feta and cashew nuts	
<b>Salmon and Prawn salad</b> GFA	<b>\$20.00</b>
House smoked salmon and sautéed prawns with bacon, croutons, coz and citrus aioli	
<b>Cajun Chicken salad</b>	<b>\$18.00</b>
Strips of tender chicken coated in Cajun seasoning with fresh salad greens, aioli and crispy noodles	
<b>Thai beef salad</b> GFA	<b>\$17.00</b>
Sautéed beef strips with fresh salad greens, cherry tomatoes, camembert, coriander and sweet chilli mayonnaise served on crispy noodles	

## Open Sandwiches

*Served on sourdough with beer battered fries*

<b>Chicken</b>	<b>GFA</b>	
Chargrilled chicken with bacon, camembert, tomato, and lettuce drilled with aioli and sweet chilli		<b>\$18.00</b>
<b>Steak</b>	<b>GFA</b>	
Sirloin steak, onion jam, smoked mushroom, bacon, lettuce and tomato with aioli		<b>\$18.00</b>

**Most meals can be adjusted to suit dietary requirements – please ask your waiter/waitress**

**G/F = Gluten Free**  
**GFA = Gluten Free Available**  
**V = Vegetarian**