

# Gluten Free Menu

## ENTREES

<b>Soup Of The Day</b>	<b>13.9</b>
Chef's choice of the freshest local ingredients.	
<b>McKenna Mussels</b>	<b>17.9</b>
A half dozen southern green lipped mussels steamed open on a hearty bed of pork belly lardons, spicy chorizo, red onion, gourmet potatoes and tomatoes in a McKenna bourbon broth.	
<b>Pig Hunters Ribs</b>	<b>18.0</b>
Slow cooked pork ribs stacked and smothered in a spiced BBQ sauce	
<b>Manuka Smoked Ribs</b>	<b>18.0</b>
Smoked pork ribs coated in a creole BBQ rub then slow smoked in house with manuka and glazed with spiced apple sauce	
<b>Grilled Lamb</b>	<b>17.9</b>
Tender lamb leg served on wilted greens, grilled red onion and asparagus, topped with salsa verde.	
<b>Chicken Diavolo</b>	<b>16.9</b>
Succulent chicken thigh fillets marinated in paprika, chilli and orange, then grilled and served on oven roasted kumara stack and finished with a fresh herb yoghurt	
<b>Creole and Lime Squid</b>	<b>16.9</b>
Tender squid in a zesty creole and lime seasoning, flash fried and served with a tangy dipping sauce and a side salad	

If you have any special dietary requirements (ie. Allergies) please tell your waiter

## MAINS

### **Blue and Gold** small 26.9 | large 31.9

Oven Baked Blue cod fillets. Served on fries with a garden salad and tartare sauce

### **Deep South Salmon and Blue Cod** **32.9**

Stewart Island salmon and a southern blue cod skewer, pan seared then oven baked, served on a red pepper and parmesan risotto with bacon wrapped asparagus, roast capsicum puree and hollandaise sauce

### **Seafood Bowl** **30.9**

Green lipped mussels, prawns, squid and blue cod steamed on a bed of gourmet potatoes and red onion and finished with a spicy garlic and lemon madras cream and served with garlic toasted baguette

### **Chicken Crepes** small 24.90 | large 28.9

Roast chicken, bacon red onion and sun dried tomato folded through cream cheese and wrapped in a Gluten Free crepe. Baked until golden and crisp, topped with peach and mango chutney. Served on fries with a garden salad

### **Black Cherry Chicken** **32.9**

Succulent rolled chicken thigh wrapped in bacon and stuffed with a chicken and cherry mousse.  
Served with sautéed mushrooms on a bed of wild aromatic rice

### **Pig Hunters Ribs** **37.9**

Slow cooked pork ribs smothered in a rich hoisin and sesame sauce, stacked on fries and served with a garden salad

### **Manuka Smoked Ribs** **37.9**

Moist and tender pork ribs, coated in a creole BBQ rub then slow smoked in house with manuka and glazed with spiced apple sauce; served with steak fries and salad

### **Highlander Roast Pork** **25.9**

Succulent roast pork served with roasted potatoes, pumpkin and kumara, steamed carrots and peas, onion gravy, apple sauce and crackling

**Pork Belly** **33.9**

Twice cooked pork belly topped with crystallised ginger, pear and sage and served on creamy mashed potato with pan roasted carrots, parsnips and asparagus and finished with a cider and five spice jus

**Good Old Bangers And Mash** **22.9**

Truck stop sized sausages served on creamy mashed potatoes with Freshly made onion gravy

**The Roaring Stag** **37.9**

Denver venison leg, pan seared and oven baked to medium rare served on a baked kumara stack with a red wine poached pear, green beans, a parmesan crisp and a red wine jus.

**Southernman Steak** **36.9**

300 gram Hereford Ribeye steak cooked to your liking, served with mushroom duxelle, freshly made onion gravy, salsa verde and a side of creamy mash potato

**Surf & Turf** **39.9**

300g Hereford ribeye cooked to your liking and served resting on a baked potato gratin, topped with prawns in a creamy garlic sauce with a garden salad

**Speights Shearers Shank** **27.9**

Slow cooked lamb shank served with seasonal steamed vegetables and fresh herbs. Includes a side of mash and gravy

**Munro Lamb** **37.9**

Lamb leg, pan seared, finished in the oven to medium rare. Served resting on an orange kumara mash with wilted greens, roasted tomato, baby beets, garlic, finished with a red wine jus

## SALADS

- Chicken Salad** 25.5  
Crispy chicken breast strips served on a salad of mixed greens, crispy bacon, tomato, red onion and cucumber and topped with shaved parmesan, maple creole roasted cashews and a mandarin, mango and mint salsa
- Kumara, Date & Walnut (V)** 25.5  
Roasted kumara, dates and walnuts resting on a salad of mixed greens and topped with crumbled feta cheese and fresh slices of pear. Finished with a maple and balsamic drizzle and avocado oil
- Smoked Salmon** 25.5  
Chilli and lime smoked salmon, cherry tomatoes, cucumber, guacamole, red onion and gourmet potatoes tossed with salad greens topped with a herbed yoghurt dressing.

## PASTA

- Spinach, Mushroom & Blue Cheese Risotto (V)** 25.9  
Roast kumara, spinach and mushrooms in a creamy blue cheese risotto and topped with shaved parmesan and toasted pumpkin seeds
- Chicken, Bacon & Mushroom Carbonara** 25.9  
Our twist on the traditional fettuccine with chicken, bacon, mushrooms and herb pesto tossed in a creamy white wine and garlic sauce and topped with parmesan.
- Chilli Smoked Mussel & Chorizo Arrabiata** 25.9  
Fettuccine with chilli smoked mussels and chorizo in a spicy tomato and caper sauce and topped with a Kalamata and lemon tapenade.

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## DESSERTS

<b>Death by Mud Cake</b>	<b>12.5</b>
Chocolate mud cake served warm with chocolate sauce, chocolate mousse, chocolate crumb and dutch chocolate ice cream	
<b>Banoffi &amp; Baileys Split</b>	<b>12.5</b>
A twist on the traditional Banana split, loaded with vanilla ice cream, Kahlua and Baileys toffee sauce, whipped cream and chocolate covered banana chips	
<b>Lemon Meringue Sundae</b>	<b>12.5</b>
Layered vanilla ice cream, tangy lemon curd and meringue pieces topped with whipped cream	
<b>Farm House Cheesecake</b>	<b>12.5</b>
Baked raspberry and white chocolate cheesecake served with Chantilly cream and couli	
<b>Cromwell Crumble</b>	<b>12.5</b>
Apple and mixed berry crumble served with vanilla anglaise and vanilla ice cream	
<b>Crème Brulee</b>	<b>12.5</b>
Saffron infused crème brulee, served with an apple and rhubarb compote	
<b>Orange &amp; Almond Cake</b>	<b>12.5</b>
Orange and almond cake served with a lime syrup and citrus marscapone	

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