



# SNACK MENU

## **BOWL OF FRIES**

**\$12**

golden fries with aioli & tom sauce

## **CROSS CUT FRIES**

**\$13**

cross cut fries with sweet chilli sauce

## **CHICKEN NUGGETS & FRIES**

**\$15**

6 chicken nuggets & golden fries

## **FISH BITES & FRIES**

**\$16**

4 fish coujons & golden fries

## **CAJUN WINGS & FRIES**

**\$18**

3 big cajun chicken wings & golden fries

## **CRISPY DUMPLINGS & FRIES**

**\$19**

5 crispy vege dumplings & golden fries

## **SALT N PEPPER SQUID & FRIES**

**\$20**

8 pieces of tender seasoned squid & golden fries

## **MIXED PLATTER**

**\$29**

A bit of everything for the table (2-4ppl)... or one hungry legend  
who "isn't that hungry".

4 spring rolls, 4 fish bites, 4 chicken nuggs, 4 corn nuggets + two baskets fries.

## **MEGA MIXED PLATTER**

**\$55**

For bigger crews (4-8), bigger hunger, and absolutely zero self-control.

8 chicken nuggets, 8 corn nuggets, 4 spring rolls, 4 fish bites, 4 onion  
rings, 4 wings, 4 samosas + three baskets of fries.



## Mega Meat Feast

A selection of our finest cuts hand picked to create a feast of sizzling morsels ready to be devoured. Prime aged rump, a venison medallion, merino lamb rump, prawns, smoked salmon chowder served with fries & a dressed salad.  
Not for the faint hearted!

**Great Value!**

**\$52**

### Steak, Lamb & Venison

#### Aviemore Aged Rump

A mighty 300gm block of aged prime grassfed angus rump. Served to your table sizzling on a 400deg stone with our hoisin asian dipping sauce, a dressed salad & golden fries.

**\$38**

#### Sizzling Sirloin

250gms of prime grassfed sirloin steak, searing on the 400deg stone, served with fries, dressed salad & our asian hoisin dipping sauce.

**\$44**

#### Lean Merino Rump

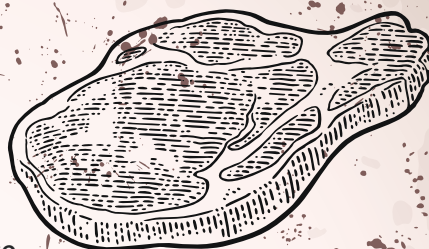
Experience the exceptional 220gm merino lamb rump served with potato gratin, roast seasonal vegetables & currant jus.

**\$42**

#### Venison Medallions

Two 100gm venison medallions on a 400deg stone served with potato gratin, roast seasonal vegetables & a currant jus.

**\$42**



**OTEMATATA'S**  
BEST DAM PUB



### Chicken & Pork

#### Bacon Wrapped Chicken

Tender & succulent sous vide chicken breast wrapped in streaky bacon and accompanied by fries, dressed salad & hollandaise.

**\$34**

### Sides & Upgrades

#### Prawn Cutlet Skewer

Three big prawn cutlets ready to sear to your liking.

**\$9**

#### Smoked Salmon Chowder

Try a cup of our specialty smoked salmon chowder. Full of goodness with corn, celery, carrot, potato and of course, smoked salmon. Yumm!

**\$12**

#### Seafood Combo

A prawn cutlet skewer & smoked salmon chowder cup together!

**\$16**

#### Creamy Gratin Side

Sliced potatoes baked in a mix of butter, cream and our special flavours. Rich, creamy and delicious!

**\$8**

#### Vege or Salad Side

Grab a side of a delicious dressed salad or seasonal roast vegetable medley.

**\$8**



Please advise your server of any allergies

# MENU

## Entrees

### Bowl Of Fries \$12

Big bowl of hot, crispy fries with aioli. The "I'm just having a snack" lie we all tell.

### Cross Cut Fries \$15

Chunky cross-cut fries with sweet chilli sauce. Built for sharing... if you're feeling generous.

### Cheesy Garlic Loaf \$16

Hot herb bread loaded with garlic and cheese. Not first-date friendly, but absolutely worth it.

### Crispy Vege Dumplings \$16

5 Crispy vege dumplings with ginger soy dipping sauce – little parcels of "just one more".

### Spicy Chicken Wings \$16

4 seasoned wings with a hit of spice – messy, moreish and totally finger-licking.

### Salt n Peppa Squid \$16

Diamond-cut squid bites in a crunchy salt n pepper coat on lettuce with ginger soy. Light, tasty, and very easy to demolish.

### Smoked Salmon Chowder \$19

Rich, creamy chowder full of veges and hot smoked salmon. A proper taste sensation!

### Chicken or Fish Taco \$18

Soft tacos on greens with cucumber, tomato, spring onion and corn, plus your pick of crispy fish or chicken and a side of fries. Like a Mexican holiday on a plate.

### Extra Taco \$9

## Stuff For The Kids

### Poke Bowl \$18

Seasoned chicken, rice, seasonal greens, cucumber, edamame, corn and toasted seeds with ginger soy. Healthy enough to keep the adults happy,

### Cheese & Ham Pizza Bread \$16

Flatbread with pizza sauce, ham and melted cheese, plus fries. Everything kids love, all in one hit.

### Chicken Nuggets & Fries \$16

Golden nuggets and a pile of fries. No arguments, no drama.

### Fish Bites & Fries \$16

Crunchy fish bites with fries. Simple, tasty, job done.

### Chicken or Fish Taco & Fries \$19

Soft tacos on greens with cucumber, tomato, spring onion and corn, plus your pick of crispy fish or chicken

## Chef's Specials

•• Check the blackboard, team!

Our daily special, fish of the day, curry of the week, cheesecake and fruit crumble flavour are all up there waiting for you.

If you've got any allergies or dietary quirks (gluten-free, dairy-free, "capsicum is the devil"), just let our crew know so we can look after you and keep you out of A&E.

\*Our Aioli, Tartare & Taco Sauce Contain Raw Egg

## Sides.

Basket Fries	\$7	Potato Gratin	\$8
Side Salad	\$8	Roast Vege	\$8
2 Eggs	\$7	Onion Rings	\$9
Basket X-Cut Fries	\$9	Extra Sauce	\$3



**Best Dam Lamb**

## Mains

### Poke Bowl (V) \$26

Rice, quinoa, seasonal greens, cucumber, edamame, corn and toasted seeds with ginger soy. A big bowl of "I've been good today."

### Add Chicken or Salmon \$6

Throw in chicken or salmon (or both) and turn your halo down a notch.

### Beef or Chicken Schnitzel \$32

Big beef or chicken schnitzel, crumbed and fried golden, with fries, salad and your choice of mushroom sauce or red wine gravy. Classic Kiwi pub feed, no mucking around.

### Upgrade to Parmy \$8

Turn any schnitzel into a proper parmy with rich tomato sauce, ham and melted cheese. Because flat schnitzel is good... but cheesy, saucy schnitzel is better.

### Tempura Fish Of The Day \$33

Fresh fish of the day in light tempura batter with salad, fries, tartare and lemon. Crunchy, zesty and downright smashable.

### Chook & Oink Burger \$28

Crispy chicken, bacon, tomato, pineapple, cheese, lettuce, ranch and BBQ sauce, with fries. A proper two-handed burger situation.

### Build Your Own Burger \$26

120gm beef pattie with tomato, cheese, lettuce, ranch and BBQ sauce – then add extra pattie, bacon, egg, beetroot, pineapple or onions. Build the burger your mum warned you about.

### BBQ Ribs - 1/2 or Full Kg \$30 - \$42

Slow-cooked BBQ & bourbon riblets, sticky, smoky and wildly moreish. No salad in sight – if you want green stuff, order it on the side... you won't miss it with this feed. Roll up your sleeves and get messy!

## More Main Goodness

### Rosti Vege Stack (V) \$31

Potato and herb rostis stacked with seasonal roast veges and greens, finished with sweet chilli sauce. No meat, no worries – still full of flavour.

### Add Salmon \$6

Throw in salmon and turn your halo down a notch.

### Curry Of The Week \$30

No boring repeats here. Each week our chefs whip up an authentic curry from somewhere in the world – rich, cosy and with enough kick to remind you you're alive. Check the board or ask the crew what's bubbling away this week, served with steamed rice.

### Best Dam Lamb \$40

Slow-cooked lamb, finished on our Texas pit BBQ for a light smoke, with potato gratin, seasonal veges, greens and red wine gravy. Like Sunday roast, but any night you fancy.

### 300gm Aged Rump Steak \$42

A massive 300gm aged rump steak cooked how you like it – big, bold and built for proper hunger. Not for salad-only types - Salad & Fries to wash it down.

### 250gm Ribeye Steak \$50

A lush 250gm carefully selected, aged and rested ribeye – the fancy cousin in the steak family. Cooked just how you like it with your choice of sides and sauce. It doesn't hang around forever, so treat yourself while it's in the building. Choice of Salad & Fries or Gratin & Roast Vege.

### Signature Fillet Steak \$58

Our top-of-the-line 200gm fillet steak, carefully aged and rested, served medium rare on a crispy herb & potato rosti with seasonal steamed greens, red wine jus and cracked pepper hollandaise. Please don't ask us to crucify this beauty – cooked medium-rare - it deserves the best.

## Desserts

### Housemade Cheesecake \$16

Our own cheesecake (flavour changes) with ice cream and whipped cream. Ask what trouble we've created today.

### Hot Fruit Crumble \$16d

A cosy hot fruit crumble made with seasonal fruits, topped with vanilla ice cream. Proper family favourite stuff – comfort in a bowl.

### Ice Cream Sundae Full \$14 / Kids \$9

Vanilla ice cream with your choice of chocolate, caramel or strawberry topping. Old-school, fun and always a good idea.

# DRI NKS

## On Tap

### Speight's Gold Medal Ale

Jug, Pint or Half \$17 - \$10 - \$7

### Summit Ultra Low Carb

Jug, Pint or Half \$17 - \$10 - \$7

### Emerson's Day Tripper Hazy (Low Carb)

Pint or Half \$15 - \$11

### Emerson's Pilsner

Pint or Half \$15 - \$11

### Emerson's Juicy Cider

Pint or Half \$12 - \$8

### Guinness

Pint Only \$15

### Hyoketsu Lemon Vodka & Soda

Highball Only \$11

### Gordon's Pink Gin

Highball Only \$11

## Cider

### Mac's Cloudy Apple

Can \$10

### Ryder Gold Digga Cider

Can \$12

## Bottled Beers

### Steinlager

Bottle \$10

### Corona

Bottle \$11

### Corona Cero 0%

Bottle \$9

### Stella Artois

Bottle \$11

### Speight's Mid 2.5%

Bottle \$9

### Macs Mid Vicious 2.5%

Can \$9

### Emerson's Little Bird 0%

Can \$10

## Ready To Drink

### Hyoketsu Cans

Pineapple, Mandarin & Apple \$12

### Ginger Giant Alc Ginger Beer

Can \$11

### Jim Beam

Can \$11

### Parklane G&T

Can \$9

### Smirnoff Red Vodka Lemon

Can \$9

### Smirnoff Mango or Lemon Crush

Big Can \$12

### Pimm's & Lemonade

Can \$9

### Fiji Rum & Lemon, Lime Bitters

Can \$11

### Fiji Rum & Dry

Can \$11

All ready to serve drinks are served in a glass with ice unless otherwise requested. Due to market fluctuations prices are subject to change.



# WINE

All wine available in 150ml, 250ml or bottle unless otherwise stated

## House Wines

### Kopiko Sauvignon Blanc

Zesty, fresh and livelier than a Sunday arvo meat raffle! Bursting with citrus and tropical tang. Loves seafood, sunshine, and people who don't muck around.

150ml, 250ml, Bottle \$11 - \$16 - \$42

### Kopiko Pinot Gris

Juicy, tropical and dangerously easy to smash. Think pear, melon and good vibes. Perfect with salads, seafood, or when you're pretending to be healthy.

150ml, 250ml, Bottle \$11 - \$16 - \$42

### Kopiko Chardonnay

Creamy, peachy and smoother than a freshly wiped benchtop. A lick of oak and a whole lot of charm. Loves chicken, seafood, and anyone who appreciates a bit of buttery goodness.

150ml, 250ml, Bottle \$11 - \$16 - \$42

### Kopiko Pinot Noir

Light, silky and charming as hell. Red berries, soft spice, a finish that'll make you feel fancy. Magic anything you'd serve someone you're trying to impress.

150ml, 250ml, Bottle \$11 - \$16 - \$42

### Kopiko Merlot

Soft, sultry & smoother than your uncle after two pints. Loaded with dark fruit and a cheeky hint of spice. Loves burgers, beef, and anything slow-cooked and sexy.

150ml, 250ml, Bottle \$11 - \$16 - \$42

## Sparkling

### Lindauer Brut Classic

200ml Bottle \$14

### Lindauer Prosecco

200ml Bottle \$14

### Lindauer Brut Classic

750ml Bottle \$45

### Verde

750ml Bottle \$60

## White Wine/Rose'

### Two Tracks Sauvignon Blanc

Marlborough swagger — zesty citrus, tropical fruit & plenty of zip. Crisp, refreshing & built for sunshine & good banter.

150ml, 250ml, Bottle \$13 - \$17 - \$48

### Two Tracks Pinot Gris

Juicy, fresh & dangerously easy-going. Pear, apple & a splash of sunshine. A cheeky "just one glass wine" (that turns into two).

150ml, 250ml, Bottle \$13 - \$17 - \$48

### Mt Diff Roaring Meg Sauvignon Blanc

Bright, fresh and full of alpine attitude. Citrus, tropical fruit & a crisp finish. Loves seafood, sunshine & long lunches.

150ml, 250ml, Bottle \$15 - \$21 - \$59

### Mt Diff Roaring Meg Pinot Gris

Textured, juicy & seriously drinkable. Pear, apple & a hint of spice. An all-rounder that plays nicely with food — or without it.

150ml, 250ml, Bottle \$15 - \$21 - \$59

### Mt Diff Roaring Meg Chardonnay

Clean, balanced and beautifully put together. Stonefruit, subtle oak smooth finish. Classy crowd-pleaser & works across the menu.

150ml, 250ml, Bottle \$18 - \$26 - \$73

### Mt Diff Roaring Meg Rose'

Dry, fresh & dangerously smashable. Red berries with a crisp finish. Perfect for sunny afternoons, starters, or "just one more".

150ml, 250ml, Bottle \$15 - \$21 - \$59

## Red Wines

### Huntaway Syrah

Dark, juicy and a little bit wild. Plum, black fruit and a crack of peppery spice. Loves BBQ, red meat and making a statement.

150ml, 250ml, Bottle \$12 - \$16 - \$45

### Morton Estate Merlot

Soft, plush & friendly as your favourite regular. Dark, gentle spicy easy-drinking charm. Ideal with beef, burgers & comfort classics.

150ml, 250ml, Bottle \$13 - \$18 - \$52

### Morton Estate Pinot Noir

Elegant but not uptight. Red berries, soft spice and a silky finish that keeps you coming back. Great with lamb, or other red meats.

150ml, 250ml, Bottle \$13 - \$18 - \$52

### Mt Diff Roaring Meg Pinot Noir

Central Otago charm in a glass. Bright red fruit, fine tannins and a touch of savoury spice. Spot-on with lamb, beef or venison dishes.

150ml, 250ml, Bottle \$17 - \$23 - \$66

### Te Kairanga John Martin Pinot Noir

Silky, elegant and seriously impressive. Dark cherry, spice and a long, polished finish. This one's for slowing down and doing it properly.

Bottle Only \$75

### Vavasour Single Vineyard Papa Pinot Noir

Bold, structured and full of character. Rich dark fruit, savoury notes & real depth. A proper pinot for serious sipping — and showing off just a little.

Bottle Only \$79

