



Grazing Plates

- Vegetarian Quesadilla filled with a black bean salsa, cheese and guacamole \$14
- Popcorn Prawns with garlic aioli \$14
- Jalapeno poppers crumbed and stuffed with cheddar with chipotle sauce \$14
- Buffalo chicken wings with Kings special hot sauce served with Ohakune carrots \$16
- Loaded curly fries with bacon, mozzarella, sour cream and sweet chili \$16
- Beef nachos topped with sour cream, salsa and jalapenos \$18
- Caesar salad with Manuka smoked chicken, cos lettuce, bacon, croutons, parmesan and cherry tomatoes with Caesar dressing entree\$14 main size \$22

Sides all \$8

- Mini ceaser salad
- Tomato Herb Rice
- Corn on the Cob
- Fries with tomato sauce
- Onion rings
- Corn chips and dips

Burgers

All meat patties are made on site and are filled with lettuce, tomato and red onion and a pickle garnish served with fries on the side

- Classic Cheese: Beef patty and cheddar cheese with ranch sauce \$20
- Grazing Cow: Quinoa and feta patty with mushrooms and onion rings (v) \$22
- Cajun Chicken: Lightly spiced chicken breast served with streaky bacon and guacamole \$24
- Duke burger: Beef patty, bacon, cheese, mushrooms, onion rings and smoky bbq sauce \$25
- Blue Bayou: Beef patty with blue cheese and caramelised onion \$25

Gluten free buns available for \$2

Mains

ALL \$25

All mains are served with your choice of corn on the cob or side of Caesar salad

- Louisiana Chicken- Marinated and oven roasted then topped with traditional Jerk sauce served with tomato & herb rice
- Cajun Salmon Fillet-Pan Fried and served with chef's pineapple salsa and a tomato & herb rice GF
- Smokey barbeque apple butter Pork Ribs-Succulent and slow cooked, served with curly fries
- Sirloin Steak -200gm fillet cooked your way-topped with prawns cooked in a creamy garlic sauce with curly fries

Desserts

All served with whipped cream and \$12 each

- Ice-cream sandwich-cookies and cream ice cream and chocolate fudge brownie with fudge sauce
- Pecan pie served with salted caramel ice-cream
- Lemon, lime and coconut baked cheesecake with vanilla icecream and a berry coulis GF