



### Burgers

*All meat pattys are made onsite.  
Burgers are filled with lettuce, tomato & red onion inside a Brioche bun  
Served with a pickle garnish and rustic fries.*

THE CLASSIC: Beef 'n' cheese burger	\$20
GRAZING COW: Quinoa and feta patty with mushrooms, cheese, onion rings & ranch sauce	(V) \$22
COOL RUNNINGS: Jamaican spiced chicken breast & tangy bbq jerk sauce	\$22
HOGZILLA: Pulled pork, smoky bbq sauce, crispy onion rings & slaw	\$24
THE CATCH: Dukkah crusted fish fillet with lemon aioli	\$25
THE DUKE: Beef patty with cheddar, bacon, mushrooms, crispy onion rings & bbq sauce	\$25
SACREBLEU: Beef patty with caramelized onions & blue cheese	\$25
THE KIWI: Lamb patty with whipped feta & beetroot relish	\$26
THE JUDGE: Double beef patty, pulled pork, bacon, cheddar & bbq sauce	\$30

*Gluten & Dairy free buns are available for an additional \$2*

### Grazing Plates

Corn chips with salsa & sour cream	(V) \$9
Soup of the day, served with bread and butter	\$POA
Salt & pepper calamari with oriental dipping sauce	\$16
Jalapeño bites with chipotle mayonnaise	(V) \$14
Oven baked spicy shredded chicken & blue cheese dip served with corn chips	\$15
Loaded curly fries with mozzarella, sweet chilli & sour cream	\$18
Chicken wings tossed in buffalo hot sauce with ranch sauce and 'kune carrot sticks	\$16
Kings Nachos loaded with chilli beef, cheese, salsa & sour cream	\$18
Bao buns with Asian slaw and glazed pulled pork	\$16

### Mains

Vegan Jambalaya: Cooked in a southern spiced tomato sauce with rice & jalapeño corn bread	\$22
Mussel Pot: Green lip mussels cooked in a creamy garlic herb & white wine sauce served with crusty bread	\$24
Bangers n' Mash: Gourmet pork sausage with roasted garlic mash and onion gravy	\$26
Kings Fried Chicken: Crispy coated chicken breast with French fries, Caesar salad & chipotle mayonnaise	\$24
Hot Pot: Venison slow cooked in Ruapehu Brewing Company Stout with horopito spice, roasted garlic mash & a puff pastry lid	\$28
Beef Sirloin: 250g sirloin steak with potato rosti, streaky bacon & creamy mushroom sauce	\$32

### Sides All \$9

Rustic fries with garlic aioli & tomato sauce

Roasted root vegetables with garlic butter

Crispy onion rings with BBQ sauce

Mini Caesar Salad

Corn on the cob  
\$8 for 4 x cobettes,  
\$4 for 2 x cobettes

