

ACCOMMODATION | BAR | RESTAURANT

Share Plates

Salt & Pepper Squid Served with chipotle mayonnaise		\$19
Popcorn Prawns Served with chipotle mayonnaise		\$19
Chicken Wings Tossed in Kings' infamous buffalo howith ranch dressing	_	\$19
Dumplings Nine handmade dumplings, check was for current flavours, served with our chilli dipping sauce		\$22
Sticky Pork Belly Bites With citrus and sesame aioli and sla garnish	(g/f, d/f) aw	\$22
Loaded Curly Fries Melted cheddar, buffalo pulled pork, cheese sauce and sour cream	, blue	\$25
Kings Nachos Loaded with chilli beef, cheese, salse cream (vegetarian and vegan optio	a & sour	\$25
Mussel Pot NZ green lipped mussel with garlic of Broth changes weekly. See staff for		\$25
Sides		
Crispy Onion Rings With BBQ sauce	(d/f)	\$10
Crunchy Fries With aioli & tomato sauce	(d/f)	\$10
Toasted Ciabatta With garlic and herb butter	(v)	\$10
Green Salad With light dijon dressing	(g/f, d/f)	\$10
Kings Slaw With Iceberg heart & kune carrots	(g/f, d/f)	\$10
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MENU

Burgers

Ancho Chicken Enchiladas	\$30
Bibimbap (g/f, d/f, can be vegan) Sticky rice, soft boiled egg, in house pickled vesprouts, coriander, kimchi wa side of miso broyour choice of: Chicken / Bulgolgi Beef / Tofu	g,
Mains	
Fried Egg – Mushrooms – Beetroot Cheddar – Blue Cheese	
carrot & daikon, in a toasted 6inch baguette with crunchy fries Add Ons	\$3ea
Pulled Pork Banh Mi Vietnamese pulled pork with pickled kune	\$30
The Duke Beef patty with cheddar, bacon, mushrooms, crispy onion rings, aioli & bbq sauce	\$34
Chicken breast crumbed in our secret recipe served with bacon, swiss chesse, chipotle mayonnaise and bbq sauce	
Kings Fried Chicken	\$32
Sacre Bleu Minced beef brisket patty topped with caramalised onions and creamy blue cheese	\$30
Loaded Vegan Smashed Falafel, vegan cheese, beetroot relish & smashed avo	\$28
The Classic Beef n' Cheese w aioli and bbq sauce	\$28
All patties are made onsite, topped with a burger sa a seeded Brioche bun and served with crunchy frie	

Mexi grilled chicken,w Kings special recipe ancho sauce, wrapped in wheat tortilla's with shredded lettuce w pickled corn & cucumber salsa

Prawn & Lemon Pasta \$33

Garlic buttered prawns with olive oil, lemon and a touch of chilli

(g/f) **\$36 Venison Backstrap**

Black rubbed backstrap w pomegranate jus, grilled seasonal greens ,crisp salad and goats cheese

(g/f) **\$36 Twice Cooked Pork Belly**

with fresh fennel, green apple & cress salad, cauli rice and Ruapehu brewing ginger beer jus

(g/f, d/f) **\$45** 280g Scotch

Grilled perfectly your way, served with chunky duck fat chips, grilled Kune carrots & bok choy

Choose your sauce! Mushroom - Bourbon & Bacon - Blue cheese





Seasonal Greens

Duck Fat Chips

Garlic buttered

With sour cream







(g/f, d/f) \$12

(g/f) **\$12**