

YARD

BAP | EATEPY

DINNER MENU

Mon - Fri 16:00 -21:30

Sat & Public Holidays 17:00 - 21:00

DINNER MENU

Yard Bar & Eatery also provides an exclusive Vegan Menu - please ask your server about this.

*Dietary Requirements?

We will accommodate all dietary requirements if possible. Please inform us before placing your order.

DF- Dairy Free

GF- Gluten Free

V- Vegetarian

*Food Allergen Warning

Although we do everything possible to ensure that cross contamination does not occur, please be advised that all menu items are made in a kitchen that uses milk, peanuts, tree nuts, soy, wheat, fish & shellfish.

BAR SNACKS

Spiced & Roasted Almonds (V,DF, GF)	8
Marinated Olives (V, DF, GF)	8
Fries & Aioli (V, GF)	8
Fries with Mozzarella & Jalapenos (V, GF)	12
Yard Popcorn Chicken & Lemon Aioli	15
Smoked Fish Cakes & Lemon Aioli	16
Prawn Pakora & Coriander Yoghurt	16

PLATTERS

Antipasto 39

with cheese, cured meats, olives, spiced almonds, Wild Wheat breads & dips.

Cheese 26

A selection of three Puhoi Cheeses (ask your server about today's cheeses on offer), served with crackers, fig jam, walnuts & fruits. (V)

Mezze 35

with pine nut hummus, goats cheese & zucchini ricotta, almonds, olives, paratha, baby capsicum salsa & grilled halloumi. (V)

Vegan 35

with vegetable & quinoa croquette, paratha, pine nut hummus, spiced almonds & grilled tofu.

All Platters can be GF on request.

ENTRÉE

Bread & Dips 13

Wild Wheat artisan bread with pine nut hummus & lemon oil. (V, GF on request)

Cured Salmon 17

House-cured salmon with orange & beetroot gel, cucumber & lavosh. (DF, GF on request)

Ravioli 16/29

House-made ravioli with goat's cheese & zucchini ricotta, baby capsicum salsa & toasted pine nuts. (V)

Ham Hock 16

Pulled ham hock, fennel jam, crispy capers & a pickled cucumber, red onion salad. (DF, GF on request)

MAIN

- Lamb** 39
Seared lamb loin, aubergine & Manuka honey puree, goats cheese, zucchini & capsicum salsa. (GF)
- Duck** 37
Marinated duck breast, Asian vegetables, masterstock & five spice. (GF,DF)
- Fish of the Day** 35
Seared Fish, blistered heirloom tomatoes, baby capsicum salsa, basil, prawns & umami broth. (GF,DF)
- Tomato Tart** 34
with basil mascarpone, caramelised onion & tapenade. (V)
- Thai Salad** 32
Rare beef, kefir lime & coconut dressing, cashew & rice noodles. (V, DF)
- Chicken Salad** 29
Pulled chicken, beetroot medley, goat's cheese, zucchini & pine nuts. (GF)

STEAKS

250 g Scotch Fillet	35
250g Sirloin	35
Lamb Rump	35

Cooked to your request & served with beef jus & your choice of sauce. (GF, DF on request)

Sauces:

Béarnaise

Mustard Trio

Black Garlic Butter

SIDES (V) **8**

Fries

Tandoori Cauliflower

Roasted Gourmet Potatoes with Lemon Butter

Sautéed Asian Style Vegetables

Mini Garden Salad

PIZZA -All pizza bases are made fresh, in house.

CLASSICS **23**

Margherita

Mozzarella, tomato & basil finished with olive oil & parmesan. (V)

Four Cheese

Mozzarella, brie, blue cheese, smoked Havarti & caramelised onion. (V)

Ham

Mozzarella, ham & baby spinach.

Meatball

Mozzarella, tomato sauce, caramelised onion & meatballs.

YARD SPECIALS **25**

Kai Moana

Mozzarella, smoked salmon, prawn, zucchini & pesto.

The Yard

Mozzarella, prosciutto, salami, brisket, caramelised onion & BBQ sauce.

Gunpowder Chicken

Mozzarella, gunpowder spiced chicken, baby spinach, cashews & coriander yoghurt.

Vegan Pizza

Vegan mozzarella, pesto, baby spinach, baby capsicum salsa & tomato. (V)

Gluten free pizza base

+3

BURGERS-all served with fries & aioli.

CLASSICS

23

The Yard Burger

Beef Patty, Yard slaw, Swiss cheese & beetroot relish.

Chicken Burger

Fried chicken, Swiss cheese, pickle, maple bacon & wholegrain mustard mayonnaise.

Vegan Burger

Vegetable & quinoa patty with pine nut hummus & cos lettuce. (V)

GOURMET

25

Brisket Burger

Lollo Biandi, cheese, braised brisket, sour cream & sticky chilli.

Soft Shell Crab Burger

Lemon mayonnaise, cashew slaw & coriander.

Venison Burger

Plum sauce, pickled red onion & cheese.

Make any burger a double burger

+9

Gluten free burger bun

+3

DESSERTS

Éclair

15

chocolate and cherry eclairs served with a cherry brulee.

Blueberry Trifle

15

Blueberry jelly, lemon cream & lavender anglaise.

Chocolate Tart

15

Peanut butter, lime & chocolate mousse, shortbread & mini meringue.

Oob Organic Ice Cream Sundae

15

Chef's choice of three scoops of ice cream with an assortment of garnishes.

New Zealand Cheese Selection

Selection of Puhoi Cheeses (ask your server about today's cheeses on offer), served with crackers, fig jam, walnuts & fruits.

→ One Cheese

15

→ Two Cheeses

20

→ Three Cheeses

26