

ADGTN8024

SPECTATORS

FOOD

EVENING MENU

Available 5pm til late

Please advise your wait person if you have any dietary requests as we may be able to substitute ingredients.

STARTERS and LIGHT MEALS

Soup Of The Day – made from local seasonal goodies served with ciabatta bread	9.5
Vegetarian Pappardelle – smoked peppers, cherry tomato, char grilled courgettes tossed with olive oil and fresh ripped herbs	18
Beer Battered Blue Cod or Sole Fillet – crisp garden salad, remoulade sauce and fries	25
Hot Smoked Crispy Duck Salad – apple and shredded fennel slaw with duck fat potatoes <i>gf</i>	24
Speights Cider Steamed Green Lipped Mussels – Vermicelli noodles, wakame broth and crusty sourdough slices <i>gf option</i>	23
Southern Style BBQ Pork Ribs – fat and juicy dripping with a slightly spiced up BBQ sauce <i>gf</i>	26
Chef's Special – check out our blackboard for today's creation	POA

BURGERS

Regular AZZZ Beef Burger – 200g beef patty, caramelised onion, beetroot, pickles, cheese, tomato relish, crisp lettuce served with fries <i>gf option</i>	18
Regular AZZZ Tempeh Burger – it doesn't get more vegan than this, don't be afraid of this soy bad boy - marinated Tempeh with an Asian inspired slaw served with fries <i>v, gf option</i>	18
Regular AZZZ Tandoori Chicken Burger – tender pieces of mild tandoori chicken, crisp iceberg lettuce, tomato and riata served with fries <i>gf option</i>	18
Big AZZZ – good grief it's huge, upsized from any of the above selections, served without fries, <i>no gf option</i>	22
Big AZZZ Goes BALLISTIC – includes everything but the sink and pineapple - 500g beef patty, streaky bacon, beef schnitzel, grilled chicken breast, corned beef hash, 4 x fried eggs, tomato, beetroot, crisp ice burg for colour, BBQ and hollandaise sauces topped with onion rings served without fries <i>no gf option</i>	36

FROM THE GRILL

Please select from the options below:

1. Choose your cut	
Grass Fed Beef – 250g ribeye or 200g eye fillet	35
Pork – slow cooked pork belly	35
Chicken – two boneless thighs coated in fresh herbs	35
Whole Fish Of The Day – marinated with wine, lemon and herbs	35
Lamb Platter For Two to Four – sous vide oyster shoulder, finished on the grill served with any three sides from below and a red wine glaze on the side (<i>allow 30 mins</i>)	70
2. Choose your starch and garden side <i>gf, v</i>	
Red chilli mash, fondant potato, straight cut fries or lattice fries	
Mixed gourmet salad leaves or seasonal vegetables	
3. Choose your sauce <i>gf</i>	
Port wine and thyme jus, Bourbon mushroom cream, Smokey chipotle sauce or Béarnaise	

DESSERTS

Each	12
Jelly tip mousse cake, raspberry coulis and chocolate shards	
Chocolate cake smothered with salted caramel sauce	
Old fashioned spiced apple pie served with vanilla ice cream	
Please see our cabinet for more sweet selections	

Opening Hours

Monday
7.30am til 4.30pm

Tuesday to Friday
7.30am til late

Saturday and Sunday
11.00am til late

spectators.co.nz

Find us on 

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For our snack and pizza selection please refer to the separate menu on your table