

ALL DAY DINING

Available from 11am

SNACKS

- Garlic Bread** – toasted confit garlic baguette
slice *v* per piece 3
- Pizza Flat Bread** – sundried tomato pesto and Danish feta or toasted parmesan with iconic kiwi onion dip *v* 10
- French Fries** – golden fries with tomato ketchup *v* 9
- Halswell Butchery Cheerios** – bowl of steamed Halswell Butchery cheerios with tomato ketchup 12
- Fire Cracker Squid** – crispy fried squid in a fire cracker coating with turmeric, ginger and honey syrup 16
- Buttermilk Fried Chicken** – Addington's own secret coated succulent thigh pieces with ranch dipping sauce 16
- Buffalo Wings** – with sticky Tennessee cola sauce, fried shallots and roasted garlic and chive sour cream 19
- Lattice Fries** – lattice cut potato fries with tomato ketchup *v* 12

LIGHT MEALS

- Loaded Potato Skins** – crisp potato skins stuffed with sautéed Swiss brown mushrooms, wholegrain mustard béchamel and cheddar cheese beside a petite salad 16
- Lamb's Fry and Bacon** – pan fried tender lamb's fry, honey cured bacon, onion, mushroom and port wine jus over creamy potato mash *gf* 18
- Crispy Chicken Salad** – shredded iceberg lettuce, semi dried tomato, Lebanese cucumber, shaved parmesan and ranch dressing 17.5
- Southern Style Battered Blue Whiting** – French fries, charred lemon and wakame tartare sauce 17
Kids option 12
- Seafood Chowder in a Cobb Loaf** – creamy chowder base, mussels, prawns and salmon served in a toasted cobb loaf with watercress crème 19
- Braised Brisket Quesadilla** – slow cooked shredded brisket, mild ancho chilli, buffalo mozzarella, cucumber and lime salsa with salad greens 17
Kids option 12
- Open Thai Beef Sandwich** – with shredded greens, fresh herbs, mild chilli, grated ginger and fried shallots 19.5

BURGERS

each 23

All burgers are served between a corn dusted bun, and with French fries

Classic Cheese Burger – 300g grilled beef patty, fine diced onion, pickles, smoked and Havarti cheeses, mustard and tomato ketchup *gf option*

Kids option 12

New Orleans Fried Chicken Burger – crispy coated New Orleans style fried chicken thigh, iceberg lettuce, cucumber and lime salsa, sriracha chilli and ranch dressing

High Country Merino Lamb Burger – 200g slow cooked rosemary rubbed pulled lamb shoulder, smoked beetroot chutney, iceberg lettuce and tzatziki *gf option*

Southern Fried Fish Burger – Southern style battered Blue Whiting fillets, iceberg lettuce, crisp red onion and house made wakame tartare

Kids option 12

Vegetarian option available – swap any meat on any burger for mushroom and black bean patty *gf option*

MAINS

Butternut Risotto – creamy pumpkin, blue cheese and walnut risotto finished with micro greens *v* 26

St Louis Style BBQ Pork Spare Ribs – slow cooked spare ribs smothered in a sticky BBQ whiskey sauce, salad greens and fries *gf, df* 28

Kids option 14

40 Day Dry Aged RibEye – 250g chargrilled ribeye, jacket potatoes, seasonal greens and forest mushroom jus *gf, df* 28

Braised Lamb Shanks – slow cooked lamb shanks, creamy potato mash, seasonal greens and red wine jus *gf* 1 shank 27

2 shanks 34

Kids option (sausage instead of shank) 12

Brined Pork Belly – succulent crisp pork belly, charred cauliflower, sautéed kale, gingered parsnip puree, roasted apple and five spice jus *gf* 29

Crispy Kung Pao Chicken Stir Fry – crispy chicken pieces, peanuts, leek, spicy Chinese garlic, ginger and chilli pepper sauce with steamed rice *gf, df* 27

Kids option 12

Pan Seared Fish of the Day – with house made Thai green curry, finished with fresh chilli, kaffir lime leaf and citrus segments *gf, df* 28

PIZZAS

All pizzas have our tomato base and mozzarella cheese

foot 13

large *gf option* 24

half 'n half *gf option* 27

Carnivore – pepperoni, cabanossi sausage, bacon, ham, peppered beef, red onion finished with whiskey sour BBQ sauce, aioli and fresh herbs

Seafood – smoked salmon, sweet chilli cream cheese, fried capers, spinach and confit garlic prawns

Hawaiian – fresh diced pineapple and manuka smoked ham finished with fresh herbs and aioli

Mediterranean – artichoke hearts, semi dried tomato, kalamata olives, charred capsicum and balsamic onion finished with fresh chopped herbs, sea salt, cracked pepper and extra virgin olive oil

Quattro Fromaggi – buffalo mozzarella, creamy blue, smoked Havarti and parmesan finished with fresh herbs, sea salt and cracked pepper

Speckled Hen – smoked chicken breast, dried cranberry, brie and red onion finished with fresh herbs, sea salt and cracked pepper

Margherita – tomato slices, basil, buffalo mozzarella, cracked pepper and olive oil

DESSERTS

each 12

Gourmet Ice Cream Selection – three scoops of delicious Kāpiti ice cream with smash meringue, maltesers, chocolate syrup, fresh whipped cream and cream wafers

Hot Chocolate Brownie – moist dark chocolate brownie with berry sorbet hazelnut praline and white chocolate ganache

Sticky Date Pudding – house made sticky date pudding with butterscotch sauce and vanilla bean ice cream

Please see our cabinet for more sweet selections

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