

Breads

Garlic bread	
Focaccia with caramelized onions and olive oil	\$6.50

Entrees

Soup of the Day served warm baguette	\$10.50
Kumara and honey gnocchi sauteed with lardons and spinach	\$14.50
Roasted beetroot salad, feta, candied walnuts and balsamic reduction	\$13.50
Duck salad with crispy shallots, coriander, mint and a sweet Thai dressing	\$15.50
Hot smoked Akaroa salmon with truffled creme fraiche, rocket and potato rosti	\$14.50

Mains

Beer braised lamb shanks with minted peas and mash	\$28.00
Rib eye steak with sauteed new potatoes, bacon and garlic butter	\$30.50
Organic chicken breast with mushroom fricasse and polenta chips	\$29.50
Miso rubbed salmon fillet with soba noodles and dashi broth	\$29.50
Free range pork loin with confit belly, potato and savoy hash and apple reduction	\$30.00
Venison bangers with braised red cabbage, mash and jus	\$26.00
Leek and walnut tortelli with pumpkin puree, crispy sage and parmasen	\$23.00
Slow roasted pork spare ribs with sticky BBQ glaze	\$22.00

Pizzas

Margherita; with tomato, cheese, fresh basil and sea salt	\$18.00
Hotty; with pepperoni, mushrooms, bacon and bbq sauce	\$22.00
Vegetarian; with roasted kumara; olives, spinach and pesto	\$22.00
Paella; with chicken, chorizo and prawn with chilli oil	\$22.00

Burgers

The Keg classic beef bacon and cheese burger with fries	
Free range satay chicken burger with peanut sauce and fries	
Spiced falafel burger with hummus and fries	\$17.00

Sides

Seasonal greens tossed with toasted almond butter	
Thyme and honey roasted yams and parsnips	
Mesclun salad with red wine vinaigrette	
Cauliflower cheese	
Shoestring fries	\$6.50