

Pizzas

Available 11am to 9.30pm

Gluten free bases available – small – 2 large – 3

KIWI SUPREME

grilled chicken, brie, cranberry, baby spinach, onion jam, aioli, bbq sauce and mozzarella – small – 14 large – 24.5

THE BLACKSMITH MEAT LOVERS

bacon, pulled pork, chorizo, pepperoni, aioli, bbq sauce and mozzarella – small – 14 large – 24.5

ITALIAN CHICKEN

chicken breast, bacon, feta, basil pesto, tomato, mozzarella and parmesan – small – 14 large – 24.5

SATAY CHICKEN

roast chicken, cashew nuts, satay sauce, baby spinach and mozzarella – small – 14 large – 24.5

SEAFOOD

fresh fish, prawns, mussels, cream cheese, capers, aioli and mozzarella – small – 15 large – 26

HAWAIIAN

bacon, pineapple and mozzarella – small – 14 large – 21

MARGHERITA V

tomato garlic base with fresh tomato, basil pesto and mozzarella – small – 12 large – 20

THE VEG OUT V

roasted vegetables, baby spinach, olives, cream cheese and mozzarella – small – 14 large – 24.5

Bar Menu

Available 11am to 9.30pm

SNACK PLATTER

wontons, mini samosas and spring rolls with dipping sauce – 14.5

WEDGES with bacon, melted cheese and sour cream – 15.5

HAND CUT CHIPS GF DF with tomato sauce and aioli – 9.5

FRIES GF DF with tomato sauce and aioli – 8.5

CURLY FRIES DF with tomato sauce and aioli – 9.5

NACHOS GF with ground beef, tomatoes and chilli beans on spicy corn chips with mozzarella, sour cream, jalapenos and guacamole – 16.5

SEAFOOD PLATTER crumbed scallops, fish bites, mussels and prawns served with a house made tartare, spicy tomato sauce and a garden salad – 18.5

PRAWN TWISTERS with sweet chilli and garlic aioli – half dozen for 16.5 dozen for 22.5

STICKY BOURBON GLAZED BBQ PORK RIBS GF with bourbon and honey bbq sauce, fries, garden salad and corn cob – half rack – 21.5 full rack – 31.5

BLACKSMITH CHICKEN WINGS cooked in a spicy bbq sauce with mixed leaf salad and a creamy blue cheese dipping sauce – 21

BEER BATTERED FISH AND CHIPS DF fresh fish in a beer batter with hand cut chips, salad, lemon and a house made tartare sauce – 23.5



THE
Blacksmith
EATERY & BAR

Not all ingredients are listed. If you have any allergies please advise wait staff. Please inform us if you have time restrictions and we will do our best to accommodate you.

GF = gluten free DF - dairy free V = vegetarian. For other gluten free or dairy free options please ask your wait staff. SPECIAL VEGAN MENU AVAILABLE ON REQUEST.

To share

Available 11am to 9.30pm

WHOLE COB LOAF V with a selection of butters and dips – 14.5

BLUE CHEESE PIZZA BREAD V with onion jam, Kikorangi blue cheese and mozzarella – 14

GARLIC PIZZA BREAD V with extra virgin olive oil, fresh herbs and shaved parmesan – 10

WHOLE BAKED CAMEMBERT V with candy walnuts, cornichons, garden salad, croutes and beetroot chutney – 20.5

BLACKSMITH CHICKEN WINGS cooked in a spicy bbq sauce with mixed leaf salad and a creamy blue cheese dipping sauce – 21

BLACKSMITH TASTING PLATTER BBQ pork spare ribs, arancini, garlic pizza bread, chicken wings, fries, fish bites, hummus and dipping sauces – 60

BLACKSMITH BIG SHARE BOURBON GLAZED BBQ PORK RIBS GF 2.5kg of slow cooked pork ribs with bourbon and honey bbq sauce, served with fries – 60

HAND CUT CHIPS GF DF with tomato sauce and aioli – 9.5

FRIES GF DF with tomato sauce and aioli – 8.5

CURLY FRIES DF with tomato sauce and aioli – 9.5

Entrees

Available 5.30pm to 9.30pm

SCALLOPS GF with crispy pork belly, creamed leeks, butternut, apple and crackling – 18.5

SEAFOOD CHOWDER fresh fish, mussels and prawns in a creamy white wine sauce with caper flowers, bacon and toasted garlic bread – 16.5

PORK BELLY BITES ginger, caramel, kaffir lime, shredded cabbage and toasted peanut – 15.5

ARANCINI Italian risotto balls filled with sundried tomato, pecorino and basil with prosciutto ham, rocket and parmesan – 14.5

LIME AND CHILLI SQUID with guacamole, baby tomatoes, snow peas, sweet chilli sauce, garlic aioli, micro herbs – 17

Desserts

Available 11am to 9.30pm

CHOCOLATE AND BAILEYS CRÈME BRULÉE dark chocolate and baileys crème brulée served with shortbread biscuit, chocolate ganache and vanilla pod ice cream – 14

SELECTION OF NEW ZEALAND ICE CREAM served with brandy snap biscuit – 13

TRIPLE CHOCOLATE AND PISTACHIO BROWNIE with whipped cream, berries and chocolate ice cream – 14.5

R18 SUNDAE chocolate, salted caramel, vanilla and macadamia ice cream with brownie pieces, meringue, butterscotch liqueur, chocolate ganache, toasted nuts and wafers – 15.5

STICKY DATE PUDDING with butterscotch sauce and vanilla pod ice cream – 14.5

Mains

Available 5.30pm to 9.30pm

CHICKEN ROULADE GF stuffed with feta, sundried tomato, basil and pistachio, wrapped in manuka smoked bacon with whipped potato, baby spinach, green beans and a white wine and butter sauce – 30.5

CREAMY CHICKEN AND BACON FETTUCINE with spinach and mushroom topped with fresh parmesan – 25

PORK BELLY GF with mashed potato, cauliflower, honey roasted root vegetables, apple sauce, crackling and a red wine jus – 32.5

SLOW ROASTED LAMB SHANK GF creamy mashed potato, kale, cabbage carraway, seasonal vegetables and red wine gravy – single – 20.5 double – 28.5

BEEF SCHNITZEL 150g crumbed beef schnitzel served with a fried egg, curly fries, creamy mushroom sauce and a garden salad – 25

PAN ROASTED DUCK BREAST SALAD GF DF with baby cos salad, candy walnuts, smoked beetroot, apple caramel and kumara crisps – 28

MACADAMIA CRUSTED SALMON with roasted fennel, gourmet potatoes, kale, seasonal vegetables and hollandaise sauce – 35

200g EYE FILLET GF special reserve eye fillet served with prosciutto wrapped green beans, kumara fondant, baby vegetables and madeira jus – 39.5

250g SCOTCH FILLET special reserve scotch fillet served with hand cut chips, slow roasted tomatoes, whole field mushrooms and onion rings. Optional sauces: béarnaise, red wine jus, garlic and herb butter or creamy mushroom – 38

SURF AND TURF GF 250g chargrilled scotch fillet with garlic butter prawns, creamy mashed potato and garden salad – 44

CHARGRILLED BEEF, BLUE CHEESE AND PEAR SALAD GF sliced sirloin of beef, Kikorangi blue cheese, crisp pancetta, baby salad leaves, poached pear and baby tomatoes, served with a garlic aioli – 26.5

STEAK AND SMOKED CHEDDAR PIE braised in a rich red wine gravy topped with smoked cheddar and feather flake pastry served with fries and garden salad – 19.5

SOUTHERN FRIED CHICKEN BURGER crispy fried chicken with slaw, manuka smoked bacon, Swiss cheese and a smoky BBQ apple sauce served on a toasted bun with garden salad and fries – 23.5

BLACKSMITH CHEESEBURGER grilled beef burger with manuka smoked bacon, cheddar cheese, salad, pickle and tomato sauce served on a toasted bun with garden salad and fries – 23.5

VEGE BURGER V feta and quinoa falafel patties with salad, tomato chutney and pickle served on a toasted bun with garden salad and fries – 20.5

STICKY BOURBON GLAZED BBQ PORK RIBS GF with bourbon and honey bbq sauce, fries, garden salad and corn cob – half rack – 21.5 full rack – 31.5

BEER BATTERED FISH AND CHIPS DF fresh fish in a beer batter with hand cut chips, salad, lemon and a house made tartare sauce – small – 23.5 large – 26.5

Extras

Available 11am to 9.30pm

Side salad – 5 Seasonal vegetables – 5 Mashed potato with cheese – 7

Creamy mushrooms – 4 Portobello mushrooms – 5

Bacon – 5 Egg – 2 Butter – 1 Sour cream – 1 Blue cheese aioli – 2.5

Hollandaise – 1 Aioli – 1 BBQ sauce – 50c Sweet chilli – 50c