



## Lunch Available 11am to 3pm

**EGGS BENEDICT** two soft poached eggs on toasted English muffins with buttered spinach, hollandaise and your choice of roasted field mushroom **OR** bacon – 19 **OR** smoked salmon – 21

**BLACKSMITH BREAKFAST** hash browns, slow roasted tomato, roasted mushrooms, breakfast sausages, bacon, two soft poached eggs and toast – 24

**VEGETARIAN BRUNCH** **V** fried eggs, slow roasted tomato, portobello mushroom, spinach, kale, hash brown with hollandaise sauce and toasted five grain bread – 19.5

**CHICKEN CITRUS SALAD** **GF** with grilled avocado, beetroot, spelt, roasted vegetables and a honey citrus glaze – 24

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

**PRAWN SALAD** **GF** half dozen garlic, honey and chili marinated prawns with avocado puree, mixed lettuce leaves, cherry tomato and lime dressing – 26

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

**SWEETCORN AND KUMARA FRITTERS** with crispy bacon, garden salad, tomato salsa and sour cream – 19.5

**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

**SIRLOIN STEAK** **GF** special reserve sirloin steak served with hand cut chips, garden salad, fried eggs and béarnaise sauce – 29.5

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

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

**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

**CRUMBED CHICKEN TENDERS** glazed in sweet chilli and honey with blue cheese aioli, fries and a garden salad – 20.5

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

**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

## Sandwiches & Burgers Available 11am to 3pm

**Gluten free buns available – 2 surcharge**

All served with garden salad and fries

**OPEN STEAK SANDWICH** 120g chargrilled sirloin with mushroom, onion rings, fried egg and pesto mayo on a toasted garlic focaccia – 23.5

**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 – 23.5

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

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

## 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

**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

## 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 caraway, 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

## 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

## 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