



Lunch

THE
Blacksmith
EATERY & BAR

Available 11am to 3pm

AMERICAN STYLE PANCAKES	\$20.00
# bacon, maple syrup, berry compote and Chantilly cream.	
CHICKEN CAESAR SALAD	\$24.00
# chicken breast, cos lettuce, bacon, poached egg, anchovies, croutons and Caesar dressing.	
CHARGRILLED BEEF, BLUE CHEESE AND PEAR SALAD (Gluten Free)	\$27.00
# sliced sirloin of beef, Kikorangi blue cheese, crisp pancetta, baby salad leaves, poached pear, baby tomatoes and garlic aioli.	
SEAFOOD CHOWDER	\$16.50
# fresh fish, mussels and prawns in a creamy white wine sauce with caper flowers, bacon and toasted garlic bread.	
SOUTHERN STYLE FRIED SQUID	\$17.00
# with mixed leaf salad served with a chipotle and lime mayo.	
BEER BATTERED FISH AND CHIPS (Dairy Free)	\$24.00
# fresh fish in a beer batter with hand cut chips, salad, lemon and a house made tartare sauce.	
STEAK AND VINTAGE CHEDDAR PIE	\$22.50
# braised in a rich red wine gravy topped with vintage cheddar and feather flaky pastry served with fries and garden salad.	
BEER BRAISED LAMB SHANK (Gluten Free)	\$28.00
# mashed potato, minted peas, caramelized shallots and a beer gravy.	
CREAMY CHICKEN AND BACON FETTUCINE	\$25.00
# with spinach and mushroom topped with fresh parmesan.	
BUTTERMILK FRIED CHICKEN SCHNITZEL	\$24.50
# served with mashed potatoes, seasonal vegetables and a creamy mushroom sauce.	
STICKY BOURBON GLAZED BBQ PORK RIBS	Half Rack \$24.00 /Full Rack \$34.00
# with bourbon and honey BBQ sauce, fries, garden salad and corn cob. (Gluten Free on request)	
SIRLOIN STEAK (Gluten Free on request)	\$29.50
# special reserve sirloin steak served with hand cut chips, garden salad, fried eggs and béarnaise sauce.	
SCOTCH FILLET 250g	\$38.00
# special reserve scotch fillet served with hand cut chips, seasonal vegetables and onion rings with creamy mushroom sauce.	

Not all ingredients are listed. If you have any allergies please do advise wait staff,
we will do our best to meet your needs.