



All Day



Available 11am to 9.30pm

Pizzas Gluten free bases available – (small +\$2) - (large +\$3)

- KIWI SUPREME**small \$14.00/large \$ 25.50
grilled chicken, brie, cranberry, baby spinach, onion jam, aioli, BBQ sauce and mozzarella.
- THE BLACKSMITH MEAT LOVERS**small \$14.00/large \$ 25.50
bacon, pulled pork, chorizo, pepperoni, aioli, BBQ sauce and mozzarella.
- ITALIAN CHICKEN**.....small \$14.00/large \$ 25.50
chicken breast, bacon, feta, basil pesto, tomato, mozzarella and parmesan.
- SATAY CHICKEN**small \$14.00/large \$ 25.50
roast chicken, cashew nuts, satay sauce, baby spinach and mozzarella.
- PEPPERONI**small \$14.00/large \$ 22.00
marinara sauce, American style pepperoni, mozzarella.
- HAWAIIAN**.....small \$14.00/large \$ 22.00
bacon, pineapple, and mozzarella.
- THE VEG OUT (Vegetarian)**.....small \$14.00/large \$ 25.50
roasted vegetables, baby spinach, olives, cream cheese and mozzarella.

To Share

- BLUE CHEESE PIZZA BREAD (Vegetarian)**.....\$14.00
with onion jam, Kikorangi blue cheese and mozzarella.
- GARLIC PIZZA BREAD (Vegetarian)** \$10.00
with extra virgin olive oil, fresh herbs and shaved parmesan.
- WHOLE COB LOAF (Vegetarian)**\$16.00
served with garlic butter, hummus and whipped feta.
- BLACKSMITH CHICKEN WINGS**\$21.00
cooked in a spicy BBQ sauce with mixed leaf salad and a creamy blue cheese dipping sauce.
- BLACKSMITH TASTING PLATTER** \$60.00
BBQ spare ribs, garlic pizza bread, chicken wings, popcorn shrimp, samosas, spring rolls, fries, hummus and dipping sauce.
- BLACKSMITH BIG SHARE BOURBON GLAZED BBQ PORK RIBS**..... \$70.00
2.5kg of slow cooked pork ribs with bourbon and honey BBQ sauce, served with fries. (GF option available)
- HAND CUT CHIPS (Dairy Free)**\$ 9.50
with tomato sauce and aioli.
- FRIES (Dairy Free)**\$ 8.50
with tomato sauce and aioli.
- CURLY FRIES (Dairy Free)**\$ 9.50
with tomato sauce and aioli.

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

Sandwiches & Burgers Gluten free buns available (+\$2.00) All served with garden salad and fries

- STEAK SANDWICH**.....\$25.00
120g chargrilled rump steak with caramelized onions, tomato, mushrooms, and vintage cheddar on a toasted ciabatta bun with onion rings.
- BUTTERMILK FRIED CHICKEN BURGER**.....\$24.50
iceberg lettuce, bacon, tomato, crushed avocado, garlic mayo on a toasted brioche bun.
- BLACKSMITH CHEESEBURGER**.....\$24.50
vintage cheddar, bacon, tomato, pickle, tomato chutney and mayo on a toasted sourdough bun.
- VEGE BURGER (Vegetarian)**\$24.00
feta and quinoa falafel patties with salad, tomato chutney and pickle served on a toasted bun.

Bar Menu

- SNACK PLATTER**\$14.50
wontons, mini samosas and spring rolls with dipping sauce.
- WEDGES**\$18.00
with bacon, melted cheese and sour cream.
- NACHOS (Gluten Free)**\$18.00
with ground beef, tomatoes and chilli beans on spicy corn chips with mozzarella, sour cream, jalapenos, and guacamole.
- SEAFOOD PLATTER**.....\$26.00
calamari, fish bites, mussels and prawns served with a house made tartare, spicy tomato sauce and a garden salad.
- PRAWN TWISTERS**..... Half Dozen \$16.50/Dozen \$22.50
with sweet chili and garlic aioli.
- 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.
- BLACKSMITH CHICKEN WINGS**\$21.00
cooked in a spicy BBQ sauce with mixed leaf salad and a creamy blue cheese dipping sauce.
- 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.

Desserts

- WHITE CHOCOLATE AND RASPBERRY CRÈME BRULÉE (GF option available)**\$14.50
with shortbread biscuit, vanilla pod ice cream, berry compote.
- SELECTION OF NEW ZEALAND ICE CREAM (GF option available)**\$14.00
served with brandy snap biscuit.
- CARAMEL PRETZEL BROWNIE**.....\$14.50
#with whipped cream, caramel sauce, and vanilla bean ice cream.
- R18 SUNDAE (GF option available)**\$15.50
choc, salted caramel, vanilla and macadamia ice cream & brownie pieces, meringue, butterscotch liqueur, chocolate ganache, toasted nuts and wafers.
- STICKY DATE PUDDING**.....\$14.50
with butterscotch sauce and vanilla pod ice cream.

Extras

Side salad \$5.00.....Seasonal vegetables \$5.00.....Mashed potato with cheese \$7.00.....Creamy mushrooms \$5.00
Portobello mushrooms \$ 6.00.....Bacon \$5.00.....Egg \$2.00.....Butter \$1.00.....Sour cream \$1.00.....Blue cheese aioli \$2.50
Hollandaise \$1.00.....Aioli \$1.00.....BBQ sauce \$0.50.....Sweet chili \$0.50

Vegan

Available 11am to 9.30pm

Entrees

(VW) VEGAN WONTONS..... \$12.00

House made vegetable wontons with roasted cashew nuts, garden salad and sweet chili sauce, amazing Entrée!!

TOMATO SOUP..... \$10.00

With roasted capsicum, toasted garlic bread, an Entrée to slurp with your pinky up!

Mains

ROASTED VEGETARIAN PIZZA (Gluten Free base +\$3.00) \$20.00

Courgettes, eggplant, capsicum, onion, spinach, fennel, black truffle oil.

FALAFEL BURGER (GF option available) \$18.00

Hummus, roasted capsicum, tomato chutney, pickle, vegan mozzarella on a toasted bun with garden salad and fries.

FETTUCCINE "ARRABBIATA" \$22.00

Fettuccine with tomato vegetable ragú, chili oil and spicy sauce.

CARAMELIZED PEAR WALNUT AND BEETROOT SALAD (Gluten Free) \$20.00

Toasted seeds, hummus, maple and mustard dressing.

Desserts

VEGAN STICKY DATE PUDDING..... \$14.00

With coconut caramel sauce and sorbet.

SORBET SELECTION (Gluten Free) \$10.00

Chef 's sorbet selection with caramelized pear and candy walnuts.

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