

BREAKFAST UNTIL 2PM

BIG HAYES BREAKFAST GFO

Sourdough, free-range eggs, sausage, bacon, hash browns, roasted portobello mushrooms and baked beans \$25

EGGS BENEDICT GFO, VO

Poached free-range eggs, English muffin, fresh spinach and hollandaise with bacon or mushrooms \$19

SMASHED AVOCADO GFO, V, VGO

Sourdough, poached free-range eggs, crushed avocado, cherry tomatoes and lemon ricotta \$18

BACON AND EGG ROLL GFO

Brioche bun, bacon, fried free-range egg, hash brown, onion marmalade and hollandaise \$16

FRENCH TOAST GFO, VO

Bacon, banana, vanilla bean mascarpone, berry compote and maple syrup \$17

EGGS ON TOAST GFO, V

Sourdough with poached, scrambled or fried free-range eggs \$13

CRUNCHY GRANOLA GF, V, VGO

4-seed maple granola, raglan coconut yoghurt, seasonal fruit and flaked almonds \$16

EXTRAS

Sourdough, baked beans, free range egg +3
Mushrooms, hash browns, avocado +4
Bacon, sausage + 6

BURGERS

BEEF GFO

Brioche bun, beef patty, cheddar, tomato, onion, gherkins, fancy lettuce and burger sauce served with shoestring or beer battered chips \$23

CHICKEN GFO

Brioche bun, buttermilk fried chicken breast, slaw and chipotle mayo served with shoestring or beer battered chips \$23

VEGGIE GFO, V, VGO

Brioche bun, veggie patty, lettuce, slaw, beetroot, aioli and caramelised onion marmalade served with shoestring or beer battered chips \$23

NO BREAD MORE SALAD?

Turn any burger into a burger bowl! \$18
add shoestring or battered chips +5

add blue cheese +3

add bacon + 4

add extra patty +5

PIZZAS GFO

MARGHERITA Small \$10 Large \$20 V

PEPPERONI Small \$10 Large \$20

HAWAIIAN Small \$10 Large \$20

VEGGIE DELIGHT V, VGO

Mushroom, spinach and red onion
Small \$10 Large \$20

CHICKEN PARTY

Manuka smoked chicken, bacon, bbq sauce and rocket Small \$15 Large \$26

MEAT LOVERS

Bacon, pepperoni, beef mince and red onion Small \$15 Large \$26

DON'T HURT MY FRIENDS

Roasted kumara, feta, spinach, red onion, balsamic glaze and toasted almonds
Small \$15 Large \$26 V, VGO

gluten free base +3

THE HAYES BAR AND GRILL

BITES

CHIPS GFO, V, VGO

Shoestring or beer battered chips with ketchup and aioli Small \$5 Large \$10

POUTINE GFO, V

Shoestring or beer battered chips with gravy and melted cheese \$12

GARLIC PIZZA BREAD GFO, V, VGO

Garlic, extra virgin olive oil and herbs \$14

MUSHROOM ARANCINI V, VGO

With truffle aioli \$12

SALMON CROQUETTES

With whipped dill cream \$15

SALT AND PEPPER SQUID GF

With tartare sauce and fresh lemon \$16

FISH TACOS GFO

Tempura battered blue cod, two corn tortillas, avocado, burnt tomato sauce, cabbage and coriander \$18

LAKE HAYES CHICKEN GF

Buttermilk fried chicken thigh, chipotle aioli and fresh lemon \$16

MAINS FROM 12PM

200G RIBEYE GFO

Ribeye steak, mash or chips, fresh greens, beef jus and lemon dressing \$32

BBQ PORK RIBS GFO

Half rack of bbq glazed baby back ribs cooked overnight, shoestring or beer battered chips and slaw \$29

CHICKEN PARMIGIANA

Crispy breaded chicken breast, melted mozzarella, Napoli sauce, shoestring or beer battered chips and slaw \$26

FISH AND CHIPS GFO

Tempura battered blue cod, shoestring or beer battered chips, salad, tartare sauce and fresh lemon \$29

CAESAR SALAD GFO

Grilled chicken breast, bacon, fresh cos lettuce, brioche croutons, parmesan and a poached egg \$21

KUMARA SALAD V, VG

Spiced roasted kumara, pearl couscous, spinach, pumpkin seeds, coconut yoghurt dressing and sliced lemon \$18... add grilled chicken +5

MUSHROOM RISOTTO GF, V, VGO

Portobello mushrooms and grana padano \$20

NACHOS GF, VO

Beef or veggie chilli, tortilla chips, melted cheese, sour cream, guacamole, jalapeños and coriander \$18

EXTRA SIDE?

Add chips, salad or sautéed veggies +5

SHARING PLATTER

Lake Hayes chicken, smoked salmon croquettes, mushroom arancini, salt and pepper squid, garlic pizza bread and a 1/4 rack of bbq glazed baby back ribs \$45

SWEETS

Please ask your server for our latest dessert options

gluten friendly - GF

gluten friendly option - GFO

vegetarian - V

vegetarian option - VO

vegan - VG

vegan option - VGO

Please inform staff of any allergies or dietary requirements. We cannot guarantee that dishes are 100% allergen free