

## BITES AND SNACKS

**HARISSA ROASTED BUTTERCUP (NGA)**  
Harissa-roasted pumpkin on whipped lemon feta, za'atar-roasted seeds and harissa oil \$17

**LOADED POUTINE (NGAO)**  
Shoestring fries, pulled brisket, beef gravy, cheese, sour cream, spring onion and pickled red onions \$22 (add fried egg or jalapeños \$3 swap for kumara fries \$4)

**LAKE HAYES FRIED CHICKEN (NGAO)**  
Crispy chicken thighs, mesclun salad, house pickles and smoked paprika aioli \$19

**FISH TACOS x2 (NGAO – Grilled fish)**  
Beer-battered market fish, mashed avocado, slaw, chipotle crema, fresh lime and coriander \$18

**LAMB KOFTA x2 (NGA)**  
Charred lamb koftas, lemon feta yogurt, mint chimichurri, pickled red onion, sumac \$19

**GRILLED SQUID SALAD (NGA)**  
Grilled lemon pepper squid, fingerling potatoes, cherry tomatoes, chorizo gremolata \$18

**SEASONED CHIPS (NGAO)**  
Shoestring fries, house seasoning, ketchup and aioli Large \$14 / Small \$10

**KUMARA FRIES (NGAO)**  
House seasoning, hot honey and aioli Large \$17 / Small \$13

**FULLY LOADED NACHOS (NGA)**  
Crispy tortilla chips, beef or veggie red bean chili, melted cheese, guacamole, chipotle crema & jalapeños Large \$26 / Small \$18

# THE HAYES BAR AND GRILL

### ALLERGENS & DIETARY REQUIREMENTS

NGA = No Gluten Added

NGAO = No Gluten Added Option Available

No added gluten bread and dairy-free cheese are available on request. Most meals can be adjusted to suit your needs - just ask your server!

Please note: while we offer no added gluten options, our kitchen does use flour and other wheat products. Cross-contamination may occur.

If you have a severe allergy, please let us know so we can take extra care.

## BRUNCH/LUNCH UNTIL 3PM

**BIG HAYES BREAKFAST (NGAO)**  
Streaky bacon, bratwurst sausages, baked beans, mushrooms, eggs your way, crispy hash browns and sourdough \$30

**EGGS BENEDICT (NGAO)**  
Cheese scone, spinach, poached eggs, brown butter hollandaise, choice of:

- Streaky bacon \$26
- Roasted mushrooms \$26
- Smoked salmon \$29

**THE FORAGER (NGA)**  
Harissa pumpkin rosti, grains, spinach, mushrooms, lemon feta yogurt, crispy chickpeas, pickled red onions, poached eggs, avocado, horopito oil \$27

**HEART ATTACK BREAKFAST ROLL (NGAO)** Bacon, fried eggs, hash browns, cheese, relish and hollandaise in a breakfast bun \$20

**SMASHED AVO (NGAO)**  
Sourdough multigrain, mashed avocado, whipped lemon feta, Otago roasted pumpkin, seeds, sumac \$20 (add 2 poached eggs \$7)

**RICOTTA PANCAKES**  
Candied walnuts, vanilla cream, fresh grapefruit and syrup \$20 (add crispy bacon \$8)

**FISH AND CHIPS (NGAO – Grilled fish)**  
Crispy beer battered or pan fried market fish with crunchy slaw, caper tartare, lemon and shoestring fries \$29 (swap for kumara fries \$4)

**BETTER CALL SEOUL**  
Chargrilled 200g sirloin with shoestring fries, fresh salad, a fried egg, crispy onions and "Kimchimichurri" \$38 (swap for kumara fries \$4)

## SALADS

**HARISSA PUMPKIN SALAD (NGAO)**  
Mesclun, toasted grains, harissa-roasted pumpkin, whipped feta yoghurt, candied walnuts, horopito olive oil \$27 (add grilled chicken \$7)

**CENTRAL OTAGO POTATO SALAD (NGAO)** Fingerling potatoes, asparagus, mesclun, grapefruit, radishes, feta, crispy chickpeas and chorizo gremolata \$27 (add grilled chicken \$7)

## REAL GOOD BURGERS

All served in a house-baked burger bun with shoestring fries (swap for kumara fries \$4). All burgers can be made with dairy-free cheese.

**THE BLACK GARLIC (NGAO)**  
Homemade beef patty, cheddar, iceberg, caramelised onions, dijon mayo, black garlic mushroom sauce \$29 (add extra patty with cheese \$6)

**MOTHER CLUCKER (NGAO)**  
Buttermilk fried chicken breast, manuka chilli honey, bacon, dill pickles, slaw, dijon mayo \$28

**ROCK THE KASBAH (NGAO)**  
Harissa pumpkin & chickpea patty, cheddar, feta lemon yoghurt, pickled red onions, iceberg \$27

**FEELING HEALTHY? (NGAO)**  
Turn any burger into a burger bowl \$23 (add shoestrings \$7, kumara fries \$9)

## PIZZA

**MARGHERITA (NGAO)**  
Napoli sauce, mozzarella, basil, olive oil \$17 / \$27

**HOT HONEY PEPPERONI (NGAO)**  
Napoli sauce, mozzarella, spicy pepperoni, pickled red chilli, finished with a drizzle of manuka honey \$20 / \$30

**TROPIC THUNDER (NGAO)**  
Napoli sauce, mozzarella, shaved ham, caramelized pineapple, jalapenos, chipotle crema drizzle \$18 / \$28

**MEATLOVER (NGAO)**  
Bacon, slow cooked brisket, pulled pork, pepperoni, red onion, and BBQ sauce swirl \$21 / \$31

**MEDITERRANEAN CHICKEN (NGAO)**  
Herbed garlic cream base, marinated lemon chicken, roasted red peppers, red onion, crumbed feta, kalamata olives & za'atar \$20 / \$30

**CREAMY MUSHROOM (NGAO)**  
Portobellos, button mushroom, brown swiss mushrooms and shitake in a creamy Pinot Gris truffled cream, caramelized onions, topped with mesclun and fresh pecorino \$21 / \$31

**GARLIC CHEESE FLATBREAD (NGAO)**  
House-stretched dough, confit garlic, mozzarella, pecorino, parsley, and a drizzle of manuka chili honey \$14 / \$24

## MAINS

### GRASS FED RIBEYE (NGAO)

250g char-grilled grass-fed ribeye, Agria potato mash, seasonal vegetables, black garlic-mushroom sauce \$45.5

### FISH AND CHIPS (NGAO – Grilled fish)

Crispy beer battered or pan fried market fish, slaw, tartare, lemon, and shoestring fries \$29 (swap for kumara fries \$4)

### PINOT NOIR NZ LAMB SHOULDER

(NGA) Slow-braised lamb shoulder, parsnip purée, seasonal vegetables, caramelised shallots, hazelnuts, mint chimichurri gravy \$39.5

### BOURBON AND MANUKA HONEY

#### BBQ RIBS (NGA)

Half rack of pork ribs, bourbon & manuka honey BBQ, crushed grilled kumara, slaw, piccalilli \$42

### FREE RANGE CHICKEN PARMIGIANA

Crispy chicken topped with napoli sauce and mozzarella, mesclun salad, fingerling potatoes \$29

### THE HAYES PLATTER (NGAO)

Crispy market fish, Lake Hayes Chicken, bbq pork ribs, lemon pepper squid, harissa pumpkin, garlic chilli flatbread, fresh salad, house pickles and sauces \$69

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