

# BRUNCH

AVAILABLE TILL 3PM

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## THE SENDER (GFO) 25

Our big boy with eggs any style, bacon, sausage, hash browns, Portobello mushrooms, wilted spinach, house made baked beans with toasted sourdough.

## FIRST MATE EGGS ON TOAST (GFO) 12.5

Two eggs any way on toasted sourdough.

## THE LOCAL (GF) 21

Homemade hash cakes, poached eggs and hollandaise sauce with wilted spinach and a choice of Portobello mushrooms, bacon or smoked salmon.

## BUDDHA BOWL (GF, VG) 22

Seasoned quinoa, broccoli, roasted pumpkin, carrot, pickled onion, dressed greens, beetroot hummus and a roasted sesame dressing.

Add grilled chicken +5

Add smoked salmon +8

## THE B.E.B. 17.5

Streaky bacon, fried egg, house made tomato relish, BBQ sauce, slapped into a jalapeño and cheese bagel. Make it deluxe?!

Add hash browns and halloumi for +5

## SELLING LIKE HOTCAKES 17

Fluffy buttermilk pancakes stacked up with grilled banana, bacon, berry compote, raspberry crumble and maple syrup.

## EXTRAS 4 EACH

Bacon, two hash browns, homemade hash cake, sausages, halloumi, mushrooms, baked beans or smoked salmon (+8)

GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

VGO - VEGAN OPTION VG - VEGAN V - VEGETARIAN

# DESSERT!

## OREO CHEESECAKE 12

## STICKY TOFFEE PUDDING 12

Salted caramel toffee sauce and vanilla ice cream.

## APPLE CRUMBLE (GF) 12

Rum infused custard.

## TRIO OF ICE CREAM AND SORBET 12



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03-441 4074

1 ONSLOW ROAD,  
LAKE HAYES ESTATE,  
QUEENSTOWN.



# FOOD

BRUNCH, LUNCH & DINNER MENU



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# SNACKS & SHARERS

**SALT AND PEPPER SQUID (GF) 16**  
Wasabi mayo and lemon.

**LAKE HAYES CHICKEN (GF) 16**  
The Hayes' signature crispy fried chicken with a creamy ranch slaw and kewpie mayo.

**CRISPY FALAFEL FILLERS (VGO, GF) 11**  
Beetroot hummus, minted yoghurt and salad on crispy roti bread.

**FISH TACOS (GF) 14**  
Tempura fried Hoki, lettuce, tomato salsa and chipotle mayo in a soft flour tortilla.

**CAPTAIN'S CHOWDER (GF) 17**  
A hearty, creamy soup with a medley of seafood, smoked fish and green lip mussels served with grilled focaccia.

**PRAWNS AND SNAGS (GF) 17**  
Confit garlic and chilli marinated prawn cutlets, cheese Krensky's and corn puree.

**DRUNKEN EMPANADAS 15**  
Ale braised beef cheek empanadas with dipping sauce.

**THE FRESH GREEN (GF, VG) 14.5**  
Leafy greens, broccoli, edamame and quinoa.  
Add grilled chicken +5  
Add smoked salmon +8

**CHIPS**  
SM 5.5 LG 8.5  
Beer battered or shoestring.

**CHEESE BOARD 20**  
Cheese board for two with a selection of three New Zealand cheeses, crackers, breads and dips.

**CHATTER PLATTER (VO, GFO) 45**  
A selection of cheeses, dips, marinated vegetables, falafel, cured meats, breads and other delicious treats.

# BURGERS

ADD CHIPS + 5.5  
GLUTEN FREE + 3

## BULLY BURGER 18

Beef patty, streaky bacon, jalapeno relish, smoked cheddar, lettuce, tomato and aioli on a brioche bun.

## SOUTHERN BOSS HOG 18

Twice cooked pork belly with ranch style slaw, chilli and green apple chutney on a brioche bun.

## GEEZER ROB'S FRIED CHICKEN BURGER 18

Crunchy Cajun fried chicken, carrot, apple and honey mustard slaw, jack cheese, pickles, and chipotle mayo on a brioche bun

## AWARD WINNING LAMBURGER 18

Lamb, rosemary and beetroot patty with bacon, egg, cheese, kiwifruit chutney and horseradish aioli on a brioche bun.

## MAGIC BEAN BURGER (VGO, V) 18

Mexican bean burger with a smoked pepper sauce, lettuce, tomato, red onion, jack cheese and chipotle mayo on a brioche bun.

TRY A BURGER BOWL!

# PIZZA GOURMET

7 INCH 15  
12 INCH 30

## TASTY

7 INCH 10  
12 INCH 20

## MARGHERITA

## PEPPERONI

## HAWAIIAN

## DON'T HURT MY FRIENDS

Spinach, feta, red onion, roast kumara, sliced almonds topped with a balsamic drizzle.

## I'M ALL IN

Pepperoni, chorizo, ham, Kalamata olives, red capsicum, red onion and mushrooms.

## CHICKEN PARTY

Chicken breast, streaky bacon, caramelised onion topped with spinach and aioli.

# MAINS

## CRACK SHOT PORK BELLY (GF) 28

Swede and potato rosti, pickled red cabbage, burnt apple puree, steamed greens, gravy, and parsnip crisps.

## FAMOUS BBQ RIBS (GFO) HALF RACK 28 FULL RACK 37

Served with southern style slaw and beer battered chips.

## CUTLESS CUT RIBEYE (GF) 36

250g ribeye with chips or mash, roasted seasonal vegetables, Cafe de Paris butter and a choice of: Peppercorn or Mushroom sauce.

## TRUE BLUE COD (GFO) 29

Fresh South Island Blue Cod served with salad and tartare sauce.

## KATANA SALMON (GF, DF) 35

Pan roasted teriyaki salmon with a wakame risotto and steamed broccoli.