

# All Day Menu (11am-9pm)



## SOUPS

New England Seafood Chowder	14.5	
Tomato Bisque	12.5	
Guest soup of the day	12.5	add side of toast and butter to any soup 2.5

## SALADS (add cup of soup for 4) (Ask your server to make it a wrap)

<u>SOUTHWESTERN</u> – Cos lettuce, corn, black beans, salsa, onion, capsicum, guacamole, cheddar, jalapeno, hot sauce	16.5	
Add grilled steak or chicken breast	4	
<u>CLASSIC CAESAR</u> – Poached egg, bacon, shredded parmesan, baby cos, house Caesar dressing	15.5	add chicken breast 4
<u>SMOKED SALMON &amp; AVOCADO</u> – Greens, orange segment, tomato, red onion, pumpkin seed, dill & chive vinaigrette	20.5	
<u>THAI BEEF</u> – Cucumber, tomato, red onion, carrot, capsicum, sprouts, crunchy nut mix, Thai dressing	19.5	

## GOURMET MACARONI & CHEESE – CHOOSE ONE OF OUR CREAMY AND DREAMY FLAVOURS 14.5

- AGED CHEDDAR AND CHORIZO
- PARMIGIANO REGGIANO, PRAWN & POMODORO
- BLUE CHEESE, SMOKED BACON, APPLE & WALNUT
- BRIE & CHIVES
- AGED GOUDA & TRUFFLED MUSHROOM

## SHARED PLATES

<u>FRIED PICKLES</u> – Tempura battered and served with roasted capsicum aioli	9.5	
<u>CHIPS AND SALSA</u> – Homemade tortilla chips and pico de gallo salsa	8.5	add guacamole 2.5
<u>DUCK LIVER PÂTÉ</u> – sautéed in shallots, brandy and cream, served with crostini, plum/juniper chutney and cornichon	16.5	
<u>NACHOS</u> – Beef chilli con carne, aged cheddar, crème fraiche, guacamole, salsa	18.5	*Vegetarian option available
<u>SOUTHERN FRIED CHICKEN</u> (Choose a style) (please allow 15 minutes)	24.5	
❖ EAST COAST STYLE – Whipped potato mash & thick house gravy		
❖ WEST COAST STYLE – Belgian style waffle drizzled in maple syrup		

## BURGERS (served with skinny fries)

<u>CLASSIC BURGER</u> – 100% ground beef, aged cheddar, shredded lettuce, tomato, dill pickle, Russian dressing	19.5	
<u>BBQ PULLED PORK</u> – 16 Hour slow roasted, in-house bbq sauce with aged cheddar and cider slaw	19.5	
<u>GRILLED CHICKEN</u> – Farm raised chicken with shredded lettuce, tomato, wholegrain mustard and capsicum aioli	19.5	
<u>TEMPURA FISH</u> – Champagne battered fish of the day, shredded lettuce, lemon caper aioli	19.5	
<u>EMPIRE BURGER</u> – (Take the challenge! Ask your server) Double decker classic featuring onion rings, bacon, fried egg	26.5	
<u>VEGGIE BURGER</u> – Veggie patty, mixed greens, tomato, roasted capsicum aioli	19.5	

## HOUSE SPECIALTIES

<u>FAJITAS</u> – Chicken or ribeye steak, grilled onion & capsicum, black beans, sour cream, salsa, cheddar, guacamole	26	
<u>FISH TACOS</u> – Battered fish of the day, mango salsa, cider slaw, guacamole, roasted capsicum sauce (with fries)	18.5	
<u>PHILLY CHEESESTEAK</u> – Ribeye steak, onion, capsicum, mushroom, in baguette with horseradish mayo, swiss, and fries	22.5	
<u>GRILLED CHEESE &amp; TOMATO SOUP</u> – Toasted three cheese blend, sweet basil bisque	16.5	
<u>BUDDHA BOWL</u> – Brown rice, quinoa, chargrilled vegetables, black beans, corn, kale, miso sauce	14.5	
Add roasted chicken, grilled steak, seared salmon, or avocado	4	
<u>BUFFALO CHICKEN WINGS</u> – New York Spicy Buffalo or Mild BBQ Sauce with a side of ranch dressing	16	
<u>TEXAN BABY BACK PORK RIBS</u> – Half rack, smoked, braised and glazed	26.5	Full rack – add 10 (Please allow 15 minutes)
Add thick-cut wedges & red cabbage cider slaw	8	

## Available after 5pm

<u>BEEF RIBEYE</u> – 200g Silver Fern Angus beef neat cut, kale, potato puree, blue cheese butter, port wine reduction	36	
<u>GRILLED SALMON</u> – Roasted potato, red onion/tomato/orange/avocado, dill & chive crème fraiche	35	
<u>LAMB SHANK</u> – Twelve hour braised, pearl barley, mint pea puree, port reduction, rocket	32	Two shanks add 10

<u>LOBSTER MACARONI &amp; CHEESE</u> – Macaroni, chargrilled lobster tail, hand carved prosciutto, lemon dill and chive chèvre goat's cheese, truffled crème fraiche, wild Atlantic salmon roe, black caviar	50
--	----



## Breakfast (6:30am-11am M-F/8am-11am Saturday)

### FULL FARE

**BREAKFAST BURRITO** – Your choice of sausage, bacon, or black beans with scrambled eggs, pico de gallo salsa, guacamole, jalapeños, hot sauce, sour cream and cheddar 17.5

**OMELETTE (CREATE YOUR OWN, 3 EGGS WITH ARTISAN TOAST)** 18.5

**PICK ANY 3 OF THE FOLLOWING ITEMS**

Cheddar	Bacon	Onion	Spinach
Feta	Sausage	Capsicum	Tomato
Parmesan	Salmon	Mushroom	Olives

**EGGS BENEDICT** – On English muffin OR Kumara hash (choose either bacon, salmon, OR mushrooms) 17.5

**BREAKFAST SKILLET** – 2 Eggs any style, potato, onion, capsicum, sausage, bacon, mushroom, tomato, cheddar, toast 20

### LIGHTER OPTIONS

**BREAKFAST BUTTIE** – 5 rashers of bacon on buttered toasted bun with choice of sauce 8.5 add a fried egg 1.5

**TOASTED BAGEL** – With veggie cream cheese (carrot, capsicum, red onion) 8.5 add salmon 5

**MUESLI** – A Multivitamin on steroids, w/quinoa, chia seeds, flaxseed, amaranth, fruit compote, yogurt and milk 14

**FLUFFY PANCAKES** – American style, served with butter and maple syrup 14 add bacon or fruit compote 4.5

**EGGS ON TOAST** – 2 Eggs cooked any way, artisan toast with butter 8.5

### MAKE YOUR OWN BREAKFAST - ADD SIDES TO ANY MEAL

Toast	Tomato	Potato hash	3.5 ea
Spinach	Tater Tots	Sausage	4 ea
Bacon	Kumara hash	Mushrooms	4.5 ea
Salmon	Avocado	Two eggs cooked any way	5 ea



## Dessert

### **FRESH BAKED ICE CREAM COOKIE SANDWICH**

Three scoops of ice cream, two warm fresh cookies, chocolate ganache 14

### **NEW YORK CHEESECAKE**

Traditional Graham cracker crust, baked to perfection, strawberry compote topping 15

### **WARM APPLE CRUMBLE**

An American classic. Salted caramel, Tahitian vanilla ice cream 14

### **MOLTEN CHOCOLATE LAVA CAKE (please allow 15 minutes)**

Topped with flaky sea salt and extra virgin olive oil 15

### **AFFOGATO**

Double shot of espresso poured over two scoops of Tahitian vanilla ice cream 9.5



# JOHNNY BARR'S

## \$5 DAILY DEALS

### Monday

#### **Macaroni and Cheese Mondays**

\$5 plain mac and cheese

### Tuesdays

#### **Taco Tuesdays**

\$5 tacos (each)

choose either Fish, Steak, Chicken, BBQ Pork, or Black Beans

### Wednesday

#### **Wings Wednesdays**

\$5 ½ dozen spicy buffalo or bbq wings

### Thursday

#### **Thirstay Thursdays**

\$5 handles of tap beer

#### **AND**

\$7.50 glass of tap wine (Sav Blanc, Rose, Pinot Noir)

\$15 blended margarita jug (Regular, Strawberry or Mango)

\$14.5 martinis (classic gin or vodka, dirty vodka, sour apple, espresso, white chocolate, key lime pie, cosmopolitan)

### Friday

#### **Fried chicken Fridays**

\$5 two piece fried chicken

choose waffles and maple syrup OR mash and country gravy

# JUICES, SMOOTHIES, BOTTLED DRINKS, THICKSHAKES, COFFEE, TEA



## FRESHLY Poured Juices (500ml) 7.5

Fresh Squeezed Orange Juice  
Fresh Squeezed Apple Juice  
Pomegranate juice  
Cranberry juice

Pineapple juice  
Lemonade Quencher  
Arnold Palmer (50/50 mix of iced tea and lemonade quencher)

## BOTTLED DRINKS 6.5

### Simply Squeezed Smoothie Range (350ml)

Tropical wellness  
Peach apricot  
Spirulina slam  
Very berry

Banana top up  
Blueberry bomb  
Feijoa frenzy

### Juices, iced teas, and others (330ml)

Coconut water  
Kombucha – Plain and other flavours

Allganics Iced tea – Regular and Peach

### Sodas (250-350ml)

Dr. Pepper  
A&W Root Beer – Make it a Root Beer  
Float for 8.5!!  
Soda Brewery range  
(ginger, lemon, lime, grapefruit)

Allganics – Cola or Lemonade  
Frank's - Blood orange or Ruby Grapefruit  
Bundaberg – Ginger beer  
San Pellegrino – Sparkling water

**THICKSHAKES** SNICKERS (Chocolate + peanut butter + caramel) 7.5 – (Add a shot of Baileys or Kahlua for 6.5)

**SODA** FOUNTAIN SODA - Lemonade, Cola, Diet cola, Ginger ale, Ginger beer, Raspberry, Orange 5

## COFFEE

SHORT/LONG BLACK/MACCHIATO – 3.5, FLAT WHITE/CAPPUCCINO/LATTE/HOT CHOCOLATE – 4  
FLAVOURED LATTE – MOCHA, VANILLA, CARAMEL, HAZELNUT, OR CHAI – 4.5, ICED COFFEE – 6  
AFFOGATO – 7.5

## TEA

ENGLISH BREAKFAST, EARL GREY, GREEN, CHAMOMILE, MINT, OR FRUIT TEA 4

# From the Bar



## BEERS ON TAP

6.5/Handle  
11/Pint  
36/Jug

Grand Rapids Golden Lager (4.5%)  
Portland Pilsner (5.0%)  
Austin Amber Ale (5.0%)  
Denver Dark Beer (4.5%)  
Chicago Apple Cider (5.0%)

## BOTTLED BEER 9.5

CORONA (4.5%)  
BUDWEISER (4.9%)  
HEINEKEN (5.0%)  
STEINLAGER CLASSIC (5.0%)  
HEINEKEN LIGHT (2.5%)  
STEINLAGER MID (2.5%)  
ISAAC'S CIDER (5.0%)

## SPRITZERS

Lilli by Lindauer 250ml (4.5%) 9.5  
Raspberry and pear  
Blueberry and lemon  
Mandarin and peach

## MARTINIS 18

CLASSIC – Dirty, dry, gin, or vodka  
GREEN APPLE  
WHITE CHOCOLATE

ESPRESSO  
COSMOPOLITAN  
KEY LIME PIE

## MARGARITAS (500ml jug) REGULAR, STRAWBERRY OR MANGO 18.5

## WINE

### ON TAP - SCOTT BASE (CENTRAL OTAGO)

SAUVIGNON BLANC  
ROSE  
PINOT NOIR

### Glass/Carafe 500ml

9.5/32  
9.5/32  
9.5/32

### SPARKLING

LINDAUER – BRUT CUVÉE SPECIAL RESERVE – NEW ZEALAND – 2016  
No. 1 Cuvée – MARLBOROUGH – NEW ZEALAND – 2015

### Glass/Bottle

12/56  
78

### WHITE

SAUVIGNON BLANC – CABLE BAY – NEW ZEALAND – 2017  
SAUVIGNON BLANC – BABICH BLACK LABEL – NEW ZEALAND – 2017  
PINOT GRIS – THE NED – NEW ZEALAND – 2017  
PINOT GRIS – CABLE BAY – NEW ZEALAND – 2016  
CHARDONNAY – CABLE BAY – NEW ZEALAND – 2015  
CHARDONNAY – SEBASTIANI – CALIFORNIA – 2015

13/55  
48  
12.5/50  
55  
15/70  
60

### ROSÉ

ATA RANGI – MARTINBOROUGH – NEW ZEALAND – 2016  
PINQUE – MAN 'O WAR – NEW ZEALAND – 2016

12.5/52  
60

### RED

PINOT NOIR – CABLE BAY – NEW ZEALAND – 2014  
ZINFANDEL – SEBASTIANI – CALIFORNIA – 2014  
MERLOT – SEBASTIANI – CALIFORNIA – 2014  
CABERNET SAUVIGNON – SEBASTIANI – CALIFORNIA – 2014  
CAB SAV/MERLOT – MAN O WAR – NEW ZEALAND – 2014  
SHIRAZ – WINE MEN OF GOTHAM – AUSTRALIA – 2015

75  
14/60  
60  
75  
15/70  
48