

# All Day Menu (11am-late)



## SOUPS

Chicken, cardamom, citrus consommé	5
New England Seafood Chowder	14
Tomato Bisque	12
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, hot sauce	16.5
Add grilled steak or chicken breast	3
<u>CLASSIC CAESAR</u> – Poached egg, bacon, shredded parmesan, baby cos, house Caesar dressing	15.5
add chicken breast	3
<u>SMOKED SALMON &amp; AVOCADO</u> – Greens, orange segment, cherry tomato, red onion, dill & chive vinaigrette	19.5
<u>THAI BEEF</u> – Cucumber, tomato, red onion, carrot, capsicum, sprouts, crunchy nut mix, Thai dressing	18.5

## GOURMET MACARONI & CHEESE – CHOOSE ONE OF OUR CREAMY AND DREAMY FLAVOURS 14

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

## SHARED PLATES

<u>STEAMED MUSSELS</u> – With saffron tomato broth and artisan toast	22.5
<u>CEVICHE</u> – Fresh fish of the day marinated in lime juice with chiffonade lettuce, salsa, and balsamic reduction	18
<u>NACHOS</u> – Beef chilli con carne, aged cheddar, crème fraiche, guacamole, salsa	17.5 (Vegetarian option available)
<u>SOUTHERN FRIED CHICKEN</u> (Choose a style)	
❖ EAST COAST STYLE – Whipped potato mash & thick house gravy	24.5
❖ WEST COAST STYLE – Belgian style waffle drizzled in maple syrup	18.5

## BURGERS (served with skinny fries)

<u>CLASSIC BURGER</u> – 100% ground beef, aged cheddar, shredded lettuce, tomato, dill pickle, Russian dressing	18.5
<u>BBQ PULLED PORK</u> – 16 Hour slow roasted, in-house bbq sauce with aged cheddar and cider slaw	18.5
<u>GRILLED CHICKEN</u> – Farm raised chicken with shredded lettuce, tomato, wholegrain mustard and capsicum aioli	18.5
<u>TEMPURA FISH</u> – Champagne battered fish of the day, shredded lettuce, lemon caper aioli	18.5
<u>EMPIRE BURGER</u> – (Take the challenge! Ask your server) Double decker classic featuring onion rings, bacon, fried egg	24.5
<u>VEGGIE BURGER</u> – Veggie patty, mixed greens, tomato, roasted capsicum aioli	18.5

## HOUSE SPECIALTIES

<u>FAJITAS</u> – Chicken or ribeye steak, grilled onion & capsicum, black beans, sour cream, salsa, cheddar, guacamole	24.5
<u>FISH TACOS</u> – Battered fish of the day, mango salsa, cider slaw, guacamole, roasted capsicum sauce (with fries)	17.5
<u>GRILLED CHEESE &amp; TOMATO SOUP</u> – Toasted three cheese blend, sweet basil bisque	14.5
<u>BUDDHA BOWL</u> – Brown rice, chargrilled vegetables, black beans, corn, kale, miso sauce	12
Add roasted chicken, grilled steak or avocado	3
<u>BUFFALO CHICKEN WINGS</u> – New York Spicy Buffalo or Mild BBQ Sauce with a side of ranch dressing	14.5
<u>GOURMET HOT DOG</u> – Choose either NY style (sauerkraut/Dijon), Chicago style (tomato/cucumber/pickle/relish/celery salt)	
OR Chilli dog (chilli con carne/aged cheddar), served w/fries	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>STUFFED FARM RAISED CHICKEN BREAST</u> – Spinach, feta, capsicum, artichoke, chargrilled vegetables with beurre blanc	34
<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 16

OMELETTE (CREATE YOUR OWN, 3 EGGS WITH ARTISAN TOAST) 17.5

**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) 16.5

BIG BREAKFAST – 2 Eggs any style, sausage, bacon, mushroom, tomato, potato hash triangles, artisan toast 18.5

### LIGHTER OPTIONS

BREAKFAST BUTTIE – 5 rashers of bacon on buttered toasted bun with choice of sauce 7.5 add a fried egg 1.5

TOASTED BAGEL – With veggie cream cheese (carrot, capsicum, red onion) 7.5 add salmon 3

MUESLI – A Multivitamin on steroids, w/quinoa, chia seeds, flaxseed, amaranth, fruit compote, yogurt and milk 12.5

WAFFLE – Banana, chocolate chip waffle with walnut, and Tahitian vanilla ice cream 14

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

### **BANANA SPLIT**

Fresh banana, Tahitian vanilla ice cream, caramel, chocolate ganache, berry compote, whipped cream 16

### **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 PIE 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

### **DEEP FRIED ASSORTED CHOCOLATE**

Includes Twix, Snickers, Oreo served with Tahitian vanilla ice cream 16



# 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!!

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%)  
BECK'S (5.0%)  
STEINLAGER MID (2.5%)  
ISAAC'S CIDER (5.0%)

## 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

## SANGRIA (1 litre jug) RED OR WHITE WINE 36

## 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

PROSECCO – CANTI – ITALY – 2015  
No. 1 Cuvee – MARLBOROUGH – NEW ZEALAND – 2014

### Glass/Bottle

12/56  
78

### WHITE

SAUVIGNON BLANC – CABLE BAY – NEW ZEALAND – 2016  
SAUVIGNON BLANC – BABICH BLACK LABEL – NEW ZEALAND – 2016  
PINOT GRIS – THE NED – NEW ZEALAND – 2016  
PINOT GRIS – CABLE BAY – NEW ZEALAND – 2015  
CHARDONNAY – CABLE BAY – NEW ZEALAND – 2014  
CHARDONNAY – SEBASTIANI – CALIFORNIA – 2014

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 – 2013  
MERLOT – SEBASTIANI – CALIFORNIA – 2013  
CABERNET SAUVIGNON – SEBASTIANI – CALIFORNIA – 2013  
CAB SAV/MERLOT – MAN O WAR – NEW ZEALAND – 2014  
SHIRAZ – WINE MEN OF GOTHAM – AUSTRALIA – 2015

75  
14/60  
60  
75  
15/70  
48