

## Sharing / Bar Bites

### SHARED PLATES

- ASSORTED BREADS – Baked fresh every evening, with olive oil, balsamic and parmigiano reggiano 8.5
- WARM OLIVES – With bread rolls, rosemary and extra virgin olive oil 9.5
- BABY SPINACH & ARTICHOKE CHEESE FONDUE – Oven baked tortilla chips with crème fraiche, salsa verde 16.5
- PIZZA ROLLS – Herbed marinara sauce, fresh gooey mozzarella 15
- BEEF WELLINGTON BITES – chateaubriand, pâté, duxelle mushroom & red wine jus 19.5

### DELUXE SLIDER DUOS – Freshly baked slider rolls, your choice of any one style 14

- Ribeye Steak, caramelized onion, horseradish aioli
- Champagne battered fish, chiffonade, lemon caper aioli
- Fried farm raised chicken breast, parmigiano reggiano and pomodoro
- BBQ Pulled Pork, aged cheddar, red cabbage cider slaw

### GOURMET MAC & CHEESE – CHEF'S RICH & CREAMY SAUCE VARIETIES MADE TO ORDER 14

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

### HOUSE SPECIALTIES

- BUFFALO CHICKEN WINGS – Half kilo of chicken wings in our spicy spicy New York buffalo sauce, OR our milder BBQ sauce. Carrot batons and cultured buttermilk blue cheese or ranch 14.5
- TEXAN BABY BACK PORK RIBS – Half rack, smoked, braised and glazed 26.5 Full rack 36.5  
Add thick-cut wedges & red cabbage cider slaw 8
- FRESH FRIED CHICKEN
- EAST COAST STYLE – Whipped potato mash & thick house gravy 24.5
  - WEST COAST STYLE – Belgian style waffle drizzled in maple syrup 18.5

## Premium Pairings

- MARTINI & MAC AND CHEESE – A perfect pairing of one rich and creamy gourmet mac & cheese from our extensive range plus any one of our six specialty martini cocktails 30
- CHAMPAGNE & FRIED CHICKEN – Glass of effervescent Prosecca paired with our house specialty fried chicken & fluffy waffles drizzled in maple syrup 30 Make it a No. 1 Cuvee 5
- CRAFT BEER & BABY BACK RIBS – Pint of any on-tap Johnny Beers craft brew range plus a half rack of ribs 30
- SLIDER 'N' CIDER – Pint of our Chicago Cider and your choice of any of our slider duos....20

## Dinner

### SOUPS

- BONE BROTH – Chicken, cardamom, citrus 6  
TOMATO BISQUE – Served with side of toast 12.5  
NEW ENGLAND SEAFOOD CHOWDER – Served with side of toast 14

### SALADS

- GLAZED BEETROOT & CRUMBLED FETA – Baby roquette, toasted pine nuts, balsamic reduction, Olive oil 14  
WILD ATLANTIC SALMON & AVOCADO – Greens, orange segment, cherry tomato, dill & chive vinaigrette 17.5  
MARKET FRESH FISH OF THE DAY CEVICHE – Fresh daily, chiffonade lettuce, mango salsa, beetroot reduction 18  
THE NEW YORK WEDGE – Smoked bacon, cherry tomato, walnut, blue cheese dressing, balsamic vinegar 15

### SMALL PLATES

- GOURMET MAC & CHEESE – CHEF'S RICH & CREAMY SAUCE VARIATIONS MADE TO ORDER 14  
AGED CHEDDAR AND CHORIZO  
BRIE & CHIVES  
BLUE CHEESE, SMOKED BACON, APPLE & WALNUT  
PECORINO & TRUFFLED MUSHROOM  
PARMIGIANO REGGIANO, PRAWN & POMODORO

### MAINS

- HERB CRUSTED FISH OF THE DAY – 200g cut, wilted citrus kale, potato salad, Pomodoro sauce 34  
VEGETARIAN WALNUT LEAF – With champagne battered onion rings, sautéed mushrooms, vegetarian gravy 30  
BEEF RIBEYE – 200g Silver Fern Angus beef neat cut, kale, potato puree, blue cheese butter, port wine reduction 36  
LAMB SHANK – Twelve hour braise, pearl barley, mint pea puree, port reduction, walnut oil 32 Two shanks 42  
STUFFED FARM RAISED CHICKEN BREAST – Spinach, crumbled feta, capsicum, artichoke, chargrilled vegetables 35  
TEXAN BABY BACK PORK RIBS – Half rack, smoked, braised and glazed 26.5 Full rack 36.5  
Add thick-cut wedges & red cabbage cider slaw 8

### PREMIUM SPECIALS (Subject to availability)

#### LOBSTER MAC & CHEESE

Macaroni, fresh crayfish tail, black caviar, wild Atlantic salmon roe, lemon dill and chive chèvre goat's cheese, truffled crème fraiche 50

#### RACK OF WAPITI\*

Grilled medium-rare, Applewood smoked bacon & pear tarte tatin, balsamic glazed beetroot, confit cherry tomato, plum & juniper jus 54

\*Wapiti is a cross breed of New Zealand Elk & Red Deer Venison, their meat is known for its tenderness and is very lean, and it is one of the healthiest and tastiest red meats in existence. New Zealand & some parts of Northern Canada are the only places in the world where Wapiti can be found. A slice off the rack is approximately the size of a standard eye filet.

## From the Bar

### JOHNNY BEERS

**11/pint    36/jug**

#### HOUSE BREW ON TAP

- Grand Rapids Golden Lager (4.5%)
- Portland Pilsner (4.8%)
- Austin Amber Ale (4.5%)
- Denver Dark Beer (4.5%)
- Chicago Apple Cider (4.5%)

### BOTTLED BEER    9.5

- BLUE MOON (5.4%)
- CORONA (4.5%)
- BUDWEISER (4.9%)
- STEINLAGER PURE (5.0%)
- STOKE [2 STOKE] (2.0%)
- ROCHDALE GINGER AND LIME CIDER (4.0%)
- ROCHDALE THREE BERRY CIDER (4.0%, 500ml) **15**

### MARTINIS    16

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

PROSECCO – CANTI – ITALY – 2014

No. 1 Cuvee – MARLBOROUGH – NEW ZEALAND – 2014

**Glass/Bottle**

12/56

78

#### WHITE

SAUVIGNON BLANC – CABLE BAY – NEW ZEALAND – 2015

SAUVIGNON BLANC – BABICH BLACK LABEL – NEW ZEALAND – 2013

PINOT GRIS – THE NED – NEW ZEALAND – 2014

PINOT GRIS – CABLE BAY – NEW ZEALAND – 2015

CHARDONNAY – CABLE BAY – NEW ZEALAND – 2013

CHARDONNAY – SABASTIANI – CALIFORNIA – 2013

13/55

48

12.5/50

55

15/70

60

#### ROSE

ATA RANGI – MARTINBOROUGH – NEW ZEALAND

PINQUE – MAN 'O WAR – NEW ZEALAND – 2016

12.5/52

60

#### RED

PINOT NOIR – CABLE BAY – NEW ZEALAND – 2014

ZINFANDEL – SEBASTIANI – CALIFORNIA – 2012

MERLOT – BABICH BLACK LABEL – NEW ZEALAND – 2013

CAB SAV/MERLOT – MAN O WAR – NEW ZEALAND – 2011

SHIRAZ – WINE MEN OF GOTHAM – AUSTRALIA – 2012

75

14/60

55

15/70

48