



## SNACKS

Available 11.30am – close

<b>CRUSTY LOAF</b>	10
served with olive tapenade, basil pesto & Jack's butter <sup>GFR/VR</sup>	
<b>GARLIC BREAD</b>	9.5
lightly toasted baguette with garlic & herb butter <sup>GFR/V</sup>	
<b>PIZZA BREAD</b>	
with garlic, olive oil, mozzarella and balsamic glaze <sup>GFR/V</sup>	
Small	9.5
Large	16
	or pesto and pine nuts
	11.5
	18.5
<b>MARINATED OLIVES</b>	9
a selection of olives marinated in lemon, orange, thyme & fennel infused oil <sup>GFR/V</sup>	
<b>ROASTED NUTS</b>	10.5
roasted cashews, peanuts & macadamias coated in 8 spices <sup>GF</sup>	
<b>JUG OF FRIES</b>	10.5
rustic fries served with aioli & tomato sauce <sup>GF</sup>	

## STARTERS

Available 11.30am – close

<b>JACK'S CATCH</b>	18.5
fresh fish pieces & prawns in chili lime garlic butter with house salad <sup>GF</sup>	
<b>MUSSELS &amp; COCKLES</b>	18.5
steamed in white wine with onion & garlic butter served with garlic bread <sup>GFR</sup>	
<b>GRILLED PRAWN SKEWERS</b>	18.5
garlic buttered grilled prawns served with fries <sup>GF</sup>	
<b>DUSTED SQUID</b>	18
salt & pepper coated squid with aioli <sup>GFR</sup>	
<b>CEVICHE</b>	19.5
fresh fish marinated with citrus, in a zesty coconut cream with tomato & onion served with tortilla <sup>GFR</sup>	
<b>PORK BITES</b>	17.5
twice cooked pork belly covered in hoisin sauce	
<b>BOURBON GLAZED PORK RIBS</b>	19.5
slow cooked pork ribs covered in our bourbon sauce	
<b>CHICKEN LIVER PATE</b>	18.5
served with warm bread, baby pickled cucumber & relish <sup>GFR</sup>	
<b>CHICKEN WINGS</b>	18.5
marinated and deep fried with your choice of sauce, bbq or chilli	
<b>CRISPY PARMESAN &amp; POLENTA STICKS</b>	12.5
with chef's seasoning & horseradish mayo <sup>GF</sup>	

**BRUSCHETTA** 12.5

Vine ripened tomatoes, bocconcini, basil & balsamic glaze <sup>GFR/V</sup>

**OYSTERS** ½ doz 29 / 1 doz 57

Fresh Te Kouma Bay oysters with lemon & basil granita or battered with preserved lemon mayo <sup>GFR</sup>

## CHEESE BOARDS

Available 11.30am – close

New Zealand's very own, award winning cheese from Puhoi Valley's Cellar Range.

50g with sweet fruit paste, grapes, grilled bread, hazelnut & oat crackers, and a sprinkle of light, crunchy honeycomb.

**TRIPLE CREAM BRIE**

<b>KAWAU GORGONZOLA</b>	one	two	three
<b>WINDY PEAK GOUDA</b>	16.5	30.5	45.5

## BURGERS & SANDWICHES

Available 12 noon – 3pm, 5:30pm – close. GF bread available add \$1.5

<b>OPEN-STYLE STEAK SANDWICH</b>	22.5
char grilled sirloin medium rare on garlic buttered baguette, lettuce, tomato, smokey cheese sauce, served with house salad & fries	
<b>BEEF BURGER</b>	21.9
seasoned beef patty, bacon, beetroot caramel, smokey cheese sauce, lettuce, tomato, served with onion rings & fries	
<b>PULLED PORK BURGER</b>	20.9
smoky bbq pulled pork, fresh green apple slaw & aioli, served with fries	
<b>SNAPPER BURGER</b>	22.5
fresh grilled snapper, lime mayo, Jack's butter, lettuce, tomato, served with crumbed squid rings & fries	
<b>CHICKEN AVOCADO BURGER</b>	21.9
honey-glazed lemon and ginger infused chicken thigh with brie, preserved lemon mayo, avocado salsa, lettuce & tomato, served with fries	
<b>RED SHED SLIDERS</b>	20.9
a serving of three sliders: beef 'n' cheese; pulled pork Memphis style, or beer battered fresh fish (one of each, or three the same) served with fries	
<b>VEGE BURGER</b>	20.9
house made spiced potato cake, haloumi, beer battered onion rings, aioli, mango relish, lettuce, tomato, served with fries	
<b>NB:</b> all burgers are served in a brioche style burger bun (contains egg). A healthier option – your burger wrapped in lettuce without a bun – no additional charge.	

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## MAINS

Available 12 noon – 3pm 5:30 – close

<b>SEAFOOD CHOWDER</b> locally caught seafood, including fish, shrimp & mussels served with toasted bread & butter	19.5
<b>FISH &amp; CHIPS</b> golden beer battered fish fillets with house salad, fries & tartare – half portion	26 19.9
<b>FISH OF THE DAY</b> please ask your friendly waiter	P.O.A
<b>FISH TACO</b> soft flour tortillas, battered fresh fish fillets, Jack's slaw, avocado salsa & hot sauce	20.9
<b>LEMON &amp; THYME ROASTED CHICKEN</b> <sup>GFR</sup> on truffle mash with Jack's slaw & red wine jus	31.5
<b>PORK BELLY</b> twice cooked marinated pork belly with kumara mash, spinach & onion jam	32.5
<b>LAMB LOIN</b> <sup>GFR</sup> char-grilled on sauté duck fat potatoes with broccolini, red wine jus & mint yoghurt	32.5
<b>STEAK, CHIPS &amp; SALAD</b> <sup>GFR</sup> 250gm scotch – garden salad, fries & choice red wine jus, mushroom or peppercorn sauce	34
<b>CHAR-GRILLED EYE FILLET</b> <sup>GFR</sup> 200gm eye fillet with sauté duck fat potatoes, spinach, crispy prosciutto & red wine jus	36

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## PASTA & RISOTTO

Available 12 noon – 3pm 5:30pm – close

<b>CHAR-GRILLED VEGETABLE PENNE</b> <sup>V</sup> char-grilled vegetables, capers, olives & feta with basil & tomato sauce – add chicken or prawns	20.9 24
<b>GARLIC PRAWN &amp; PESTO LINGUINI</b> with cherry tomatoes & shaved parmesan	24
<b>SEAFOOD RISOTTO</b> <sup>GF</sup> risotto with half-shell mussels, smoked salmon, prawns, fresh fish & shaved parmesan	29
<b>VEGETARIAN RISOTTO</b> <sup>V/GF</sup> risotto with a medley of mushrooms, spinach, truffle oil & parmesan	20.9

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## SIDES

Available 11:30am – close

<b>Garden salad</b> <sup>V/GF</sup>	7
<b>Kumara mash with jus</b> <sup>V/GFR</sup>	6
<b>Truffle mash with jus</b> <sup>V/GFR</sup>	6
<b>Garden slaw</b> <sup>V/GFR</sup>	6
<b>Sauté duck fat potatoes with rosemary sea-salt</b> <sup>GF</sup>	7
<b>Steamed greens with garlic butter</b> <sup>V/GF</sup>	7

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## PIZZA

Available 11:30am – close. Gluten-free, add \$4

<b>TRADITIONAL MARGHERITA</b> <sup>V/GFR</sup> cherry tomatoes, mozzarella & fresh basil	18
<b>HAWAIIAN</b> <sup>GFR</sup> ham, pineapple & mozzarella	22
<b>VEGETARIAN</b> <sup>V/GFR</sup> capsicum, feta, kalamata olives, mushroom, red onion & mozzarella	22
<b>SPICY PEPPERONI</b> <sup>GFR</sup> pepperoni, jalapeno peppers & mozzarella	24
<b>MEATLOVERS</b> <sup>GFR</sup> spicy pepperoni, ground beef, chorizo sausage, bacon, onion & mozzarella with BBQ sauce	24
<b>MOROCCAN LAMB &amp; PUMPKIN</b> <sup>GFR</sup> spiced lamb, roasted pumpkin, feta, rocket, red onion, mozzarella & red wine jus	24
<b>CHICKEN &amp; AVOCADO</b> <sup>GFR</sup> marinated chicken, red onion, avocado salsa & mozzarella	24
<b>PRAWN &amp; SWEET CHILLI</b> <sup>GFR</sup> prawn, sweet chilli, spring onions & mozzarella	24
<b>BBQ PULLED PORK</b> <sup>GFR</sup> bbq pork, red onion, caramelised kumara, mozzarella & rocket	24
<b>PROSCIUTTO &amp; POTATO</b> prosciutto & sauté duck fat potatoes, rosemary, rocket, parmesan & mozzarella	24

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## SALADS

Available 12 noon – 3pm 5:30pm – close

<b>GREEK</b> <sup>V/GF</sup> feta, red onion, cucumber, olives, tomato & mixed leaves – add chicken, smoked salmon or prawns	17.5 22.5
<b>CAESAR</b> <sup>GFR</sup> cos lettuce with bacon, croutons, shaved parmesan, anchovies, soft poached egg & Caesar dressing – add chicken, smoked salmon, prawns	18.5 23.5
<b>DUSTED SQUID</b> <sup>GFR</sup> seasoned squid with mesclun, confit garlic, onion, tomato, shaved parmesan & chilli lime dressing	23
<b>TUNA NICOISE</b> <sup>GF</sup> seared tuna with beans, spuds, olives, anchovies, a soft poached egg & mayonnaise	22
<b>WARM QUINOA &amp; ROASTED RUSTIC VEGETABLES</b> <sup>V/GF</sup> served with fennel, chilli & thyme with lemon & E.V.O. dressing & drizzled with yoghurt – add chicken, smoked salmon, prawns	22 26

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SEPARATE DESSERTS MENU AVAILABLE

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