

JACK TARN



TO START

HOUSE MARINATED OLIVES – 9 ★ 🍴

PUMPKIN HUMMUS

garlic & rosemary flatbread, EVOO – 11 🍴

FRESHLY SHUCKED OYSTERS

- shallot vinaigrette, lemon P.O.A ★
- beer battered with aioli P.O.A

CHARCUTERIE BOARD

selection of cured meats, chicken liver parfait,
pickles, chutney, breads – 30
- Add cheese & crackers +16

CREAMY SEAFOOD CHOWDER

dill crème fraîche, crusty bread – 16

SMALL PLATES

CRISPY SALT & PEPPER SQUID

charred capsicum puree, lemon – 18 ★

MUSHROOM & MOZZARELLA ARANCINI

whipped feta, pickled green tomato – 16 🍴

HOUSE CURED SALMON

pickled beetroot, watercress,
horseradish cream – 20 ★

KOREAN FRIED CHICKEN

coriander, chilli & crispy shallots – 18 ★

CRISPY BRUSSEL SPROUTS

lamb bacon, Jerusalem artichoke puree,
habanero mustard – 18 ★

SEARED BEEF SOFT TACOS

red cabbage slaw, chimichurri – 18

TRUFFLE MAC & CHEESE

bacon, herb crust – 16

BURGERS

All burgers on a Dusty Apron brioche bun
& served with chunky fries. Lettuce wrap
available. GF bun +1.5

CHICKEN BURGER

crispy free range chicken breast, McClure's
pickles, buttermilk slaw, chipotle mayo – 23

CHEESE BURGER

prime beef patty, cheddar,
caramelised onion, McClure's pickles,
burger sauce, tomato, lettuce – 23

FISH BURGER

beer battered market fish, house made tartare,
quick pickled cucumber, lettuce – 23

GRILLED HALLOUMI BURGER

onion rings, rocket, slow roasted tomato,
spiced aioli – 23 🍴

PIZZA

Gluten Free base +\$4

MARGHERITA

tomato base, mozzarella, fresh basil, EVOO – 22 🍴
Add prosciutto +4

ROSA MARIA

roasted potatoes, caramelised onions,
gorgonzola, rosemary, rocket – 24 🍴

SMOKED SALMON

cream cheese, red onion, capers,
rocket, lemon zest, dill – 28

PROSCIUTTO E FUNGHI

ham, mozzarella, mushroom, spinach – 26

DIAVOLA

tomato base, spicy salami, mozzarella,
fresh chili, oregano – 26

MAINS

FISH AND CHIPS

beer battered market fish,
fennel slaw, tartare, lemon – 26

CHICKEN PARMIGIANA

provolone, crushed potatoes,
rocket and fennel salad – 28

WHOLE MARKET FISH

seasonal greens, almonds,
brown butter – P.O.A ★

SCOTCH FILLET

brown butter mash, slow roasted
tomatoes, cafe de paris, jus – 34 ★

BEEF SHORT RIBS

fried pickles, parsnips, habanero mustard – 32

DUCK RAGOUT PAPPARDELLE

ricotta, crisp sage – 28

HAWKES BAY LAMB RUMP

yams, jerusalem artichoke puree,
crisp kale, black garlic – 34 ★

BRAISED RABBIT FARRO RISOTTO

crisp kale, toasted hazelnut, agro dolce – 30

Planning a special event?
Our garden bar can be booked
privately for functions of up
to 120 people. Ask one of our
friendly staff for details.

Ask for our Vegetarian Menu

🍴 VEGETARIAN ★ GLUTEN FREE

SALADS

SPICE ROASTED PUMPKIN

fried cauliflower, eggplant puree, charred lemon
dressing, soft herbs, seeds – 23 ★ 🍴

CAESAR

anchovies, crispy pancetta, 63° egg,
parmesan, cos, croutons – 18
Add chicken +6

CHARRED CARROTS

date puree, smoked feta, watercress,
dukkah, carrot vinaigrette – 21 ★ 🍴

FRIED HALLOUMI

pumpkin hummus, eggplant, chickpeas,
radicchio, seeds – 23 ★ 🍴

SIDES

Fries, aioli, tomato sauce – 11 ★ 🍴

Beer battered onion rings, spiced aioli – 9 🍴

Sourdough bread and butter – 4

Crushed potatoes, rosemary salt – 9 ★ 🍴

Fried pickles, habanero mustard, aioli – 11 🍴

Fennel slaw, buttermilk dressing – 7 ★ 🍴

Rocket salad, walnuts, shaved parmesan,
balsamic dressing – 9 ★ 🍴

Sauteed greens, agro dolce – 9 ★ 🍴

Polenta fries, truffle aioli, shaved parmesan – 13 ★ 🍴

SWEET TOOTH?

Ask about our dessert menu

📷 @Jacktarnz