

The Waimate

Small Plates

Shrimp Tacos* \$20
Salsa, Guacamole, Seaweed Queso

Bao \$18
BBQ Pulled Pork, Slaw

Loaded Tots* (v) \$20
BBQ Jackfruit, Crispy Onion w/ Vegan Cheese

Cauliflower Popcorn*
(v) \$18
w/Coconut Sauce

Beer Battered
Pickles \$18
w/Special Sauce

Momma's Fried
Chicken \$20
w/ Chipotle Maple

Parmesan & Garlic
Twists \$14
w/Red Pepper Coulis

Strawberry Carpaccio
\$19
Parmesan Crisp, Pine Nuts, Pesto Cream Cheese

Calamari \$18
Crumbed w/ Kimchi Mayo

Poppers \$19
Bacon & Jalapeño w/Ranch

Big Plates

Korean Pork Belly* \$40
Seasonal Vegetables w/Rice Noodles

Börek \$28
Chickpea, Spinach & Feta, Sour Cream w/Salad

Lamb Ribs* \$38
Tater Tots, Slaw w/ House BBQ Sauce

Risotto (v) \$27
Mushroom

Beef Cheek* \$37
Mash Potato, Broccoli w/Gravy

Rib Eye* \$43
55 Day-Aged Rib Eye, Fries, Salad w/Mushroom Sauce

Sole* \$32
Carrot Puree, Charred Leek, Velouté

Chef's Special \$P.O.D.
Ask your server for details

The Waimate

Waimate Platter \$65

Cauliflower Popcorn, Fried Chicken, Flat Bread & Hummus, Bao, Calamari, Fried Pickles

Waimate Charcuterie \$60

Wallaby Red Cheddar, Kelceys Bush Blue, Manuka Smoked Cheddar, Chorizo, Smoked Salmon, Pickled Veg, Apple, Ciabatta

Burgers & Sandwiches

Drip Burger \$28

Braised Beef Cheek, Lettuce, Tomato, B&B Pickles, Cheese Drip w/Fries

F&C Burger \$28

Battered Cod, Lettuce, Tartare w/Fries

Banana Blossom Po'boy (v) \$24

Slaw, Pickles, Tabasco, Mustard w/Fries

Cajun Chicken Sandwich \$28

Bacon, Slaw, Egg, Aioli w/Fries

Pizzas

Maccas \$25

Beef, Onion, Pickle, Sesame Seeds, Special Sauce, Lettuce

Tourist \$29

House Wallaby Sausage, Tomato, Red Onion, Basil, Parmesan

Trailer Park \$26

Fried Chicken, Jalapeños, Bacon, Ranch

Jack'n'The Patch (v) \$26

BBQ Jack Fruit, Red Onion, Strawberries, Balsamic

Trippy Hippy (v) \$27

Banana Blossom, Mushroom, Pickled Onion, Chipotle Maple Syrup

Rain Forest \$28

Curried Steak, Bananas, Cashews, Coriander, Aioli

Miso Porky \$25

Pork Belly, Edamame, Red Onion, Sesame Seeds, Spring Onion, Wasabi Mayo

Cellar \$23

Mozzarella, Ricotta, Parmesan, Feta, Thyme, Basil, Balsamic

Pit Boss \$28

Pulled Pork, Pickles, Mustard, BBQ w/ Mac'n'Cheese Stuffed Crust

*-Gluten Free (v)-Can Be Vegan Gluten Free Base \$5 Gluten Free Bun \$3