



SNACKS

Available 11.30am – close

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

STARTERS

Available 11.30am – close

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

BRUSCHETTA	12.5
Vine ripened tomatoes, bocconcini, basil & balsamic glaze ^{GFR/V}	

OYSTERS	½ doz 29 / 1 doz 57
Fresh Te Kouma Bay oysters with lemon & basil granita or battered with preserved lemon mayo ^{GFR}	

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			
KAWAU GORGONZOLA	one 16.5	two 30.5	three 45.5
GOAT'S GOUDA			

BURGERS & SANDWICHES

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

OPEN-STYLE STEAK SANDWICH	22.5
char grilled sirloin medium rare on garlic buttered baguette, lettuce, tomato, smokey cheese sauce, served with house salad & fries	
BEEF BURGER	21.9
seasoned beef patty, beetroot caramel, smokey cheese sauce, lettuce, tomato, served with onion rings & fries	
PULLED PORK BURGER	20.9
smoky bbq pulled pork, fresh green apple slaw & aioli, served with fries	
SNAPPER BURGER	22.5
fresh grilled snapper, lime mayo, Jack's butter, lettuce, tomato, served with crumbed squid rings & fries	
CHICKEN AVOCADO BURGER	21.9
honey-glazed lemon and ginger infused chicken thigh with brie, preserved lemon mayo, avocado salsa, lettuce & tomato, served with fries	
RED SHED SLIDERS	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	
VEGE BURGER	20.9
house made spiced potato cake, haloumi, beer battered onion rings, aioli, mango relish, lettuce, tomato, served with fries	
NB: 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.	

MAINS

Available 12 noon – 3pm 5:30 – close

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

PASTA & RISOTTO

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

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

SIDES

Available 11:30am – close

Garden salad ^{V/GF}	7
Kumara mash with jus ^{V/GFR}	6
Truffle mash with jus ^{V/GFR}	6
Garden slaw ^{V/GFR}	6
Sauté duck fat potatoes with rosemary sea-salt ^{GF}	7
Steamed greens with garlic butter ^{V/GF}	7

PIZZA

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

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

SALADS

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

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

SEPARATE DESSERTS MENU AVAILABLE
