

BAR SNACKS & ENTREES

OLIVES | \$8.00

House Marinade
(GF, Vegan)

ALMONDS | \$8.00

Spiced & Roasted
Almonds With
Paprika & Chilli
(GF, Vegan)

HAND CUT FRIES | \$8.00

With Aioli (DF, GF)

RAWA PRAWNS | \$16.00

Mint Chutney &
Tandoori Salad

SOURDOUGH | \$13.00

Pine Nut Hummus,
Avocado Oil
(GF on request, Vegan)

MARINATED FETA | \$15.00

Curry Dressing &
Paratha
(GF on request)

FREE RANGE PORK BELLY | \$15.00

Fresh Apple & Fennel Salad
With Miso Caramel (GF)

YARD

BAR | EATERY

DINNER MENU
MON - FRI 4PM TO 9:30PM
SAT 5PM TO 9PM

MAINS

MARKET FISH | \$32.00

Umami Broth, Cherry Tomatoes, Basil & Prawns
(GF DF on request)

DUCK LEG | \$34.00

Macerated Baby Beets & Carrots, Pine Nuts With Burnt
Orange Dressing (GF, DF)

TE MANA SOUTH ISLAND HIGH COUNTRY LAMB SHOULDER | \$32

Spiced Cous Cous, Aubergine & Tomato Compote (GF)

AHI FARMS MT RUAPEHU STEAK | \$35.00

Hand Cut Fries, Jus, Bearnaise Sauce, Side Salad
Choose Between 200g Sirloin Or Ribeye
(GF Df on request)

CHICKEN PIE | \$32.00

Broccolini, Mushrooms, Baby Onion & Mash Potatoes

FARRO PEA RISOTTO | \$29

Caramelised Leeks, Goats Cheese
(GF, Vegan on request)

GOAN CURRY | \$29

Prawns, Coconut Chutney, Saffron Rice & Paratha
(GF on request)

PIZZA

MARGHERITA | \$21.00

Pommodorini Tomatoes, Basil & Mozzarella
(Make It Vegan for +3)

THE YARD | \$21.00

Chorizo, Prosciutto, Caramelised Leeks, Streaky Bacon &
BBQ Sauce

GUNPOWDER CHICKEN | \$21.00

Gunpowder Chicken, Coriander Yogurt, Baby Spinach &
Cashews

Gluten Free Pizza Base add +3

BURGER

YARD BURGER | \$21.00

Home made Beef Patty, Battered Onion Rings,
Goddess Sauce with fries and aioli

VEGAN BURGER | \$21.00

Corn Patty, Avocado Puree, Pine Nut Hummus
with fries and aioli

SIDES

ALL \$8.00

Hand Cut Fries
Mash Potatoes
Garden Salad
Broccolini & Peas

YARD

BAR | EATERY

FIND US

DESSERTS

LEMON MERINGUE | \$15.00

With a Shortbread, Toasted Almonds, Passionfruit Ice Cream & Raspberry Sorbet

CHOCOLATE & CARAMEL MOUSSE | \$15.00

With Chocolate Ice Cream Cone & Berry Compote

CHOCOLATE FONDANT | \$15.00

Vanilla Ice Cream Cone & Strawberry Pearls

OOB ORGANIC ICE CREAM SUNDAE | \$15.00

Chef's Choice Of Three Scoops Of Ice Cream With An Assortment Of Ganishes

NEW ZEALAND CHEESE SELECTION

Selection Of Puhoi Cheeses (ask your server about today's cheeses on offer), Served With Crackers, Fig Jam, Almonds & Fruits

ONE CHEESE | \$15.00

TWO CHEESES | \$20.00

THREE CHEESES | \$26.00

FACEBOOK /YARDBAREATERY

DIETARY REQUIREMENTS?

We will accommodate all dietary requirements if possible. Please inform us before placing your order

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

FOOD ALLERGEN WARNING

Although we do everything possible to ensure that cross contamination does not occur, please be advised that all menu items are made in a kitchen that uses milk, peanuts, tree nuts, soy, fish & shellfish