

# YARD

BAR | EATERY

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## DINNER MENU

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Mon - Fri 16:00 -21:30

Sat & Public Holidays 17:00 - 21:00

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## DINNER MENU

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Yard Bar & Eatery also provides an exclusive Vegan Menu - please ask your server about this.

### \*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, wheat, fish & shellfish.

## **BAR SNACKS**

|  |           |
|--|-----------|
| <b>Spiced &amp; Roasted Almonds (V,DF, GF)</b>       | <b>8</b>  |
| <b>Marinated Olives (V, DF, GF)</b>                  | <b>8</b>  |
| <b>Fries &amp; Aioli (V, GF)</b>                     | <b>8</b>  |
| <b>Fries with Mozzarella &amp; Jalapenos (V, GF)</b> | <b>12</b> |
| <b>Yard Popcorn Chicken &amp; Lemon Aioli</b>        | <b>15</b> |
| <b>Smoked Fish Cakes &amp; Lemon Aioli</b>           | <b>16</b> |
| <b>Prawn Pakora &amp; Coriander Yoghurt</b>          | <b>16</b> |

## **PLATTERS**

### **Antipasto**

39

with cheese, cured meats, olives, spiced almonds, Wild Wheat breads & dips.

### **Cheese**

26

A selection of three Puhoi Cheeses (ask your server about today's cheeses on offer), served with crackers, fig jam, walnuts & fruits. (V)

### **Mezze**

35

with pine nut hummus, goats cheese & zucchini ricotta, almonds, olives, paratha, baby capsicum salsa & grilled halloumi. (V)

### **Vegan**

35

with vegetable & quinoa croquette, paratha, pine nut hummus, spiced almonds & grilled tofu.

*All Platters can be GF on request.*

## **ENTRÉE**

### **Bread & Dips**

**13**

Wild Wheat artisan bread with pine nut hummus & lemon oil. (*V, GF on request*)

### **Cured Salmon**

**17**

House-cured salmon with orange & beetroot gel, cucumber & lavosh. (*DF, GF on request*)

### **Ravioli**

**16/29**

House-made ravioli with goat's cheese & zucchini ricotta, baby capsicum salsa & toasted pine nuts. (*V*)

### **Ham Hock**

**16**

Pulled ham hock, fennel jam, crispy capers & a pickled cucumber, red onion salad. (*DF, GF on request*)

## **MAIN**

### **Lamb**

**39**

Seared lamb loin, aubergine & Manuka honey puree, goats cheese, zucchini & capsicum salsa. (GF)

### **Duck**

**37**

Marinated duck breast, Asian vegetables, masterstock & five spice. (GF,DF)

### **Fish of the Day**

**35**

Seared Fish, blistered heirloom tomatoes, baby capsicum salsa, basil, prawns & umami broth. (GF,DF)

### **Tomato Tart**

**34**

with basil mascarpone, caramelised onion & tapenade. (V)

### **Thai Salad**

**32**

Rare beef, kefir lime & coconut dressing, cashew & rice noodles. (V, DF)

### **Chicken Salad**

**29**

Pulled chicken, beetroot medley, goat's cheese, zucchini & pine nuts. (GF)

## **STEAKS**

|                            |           |
|----------------------------|-----------|
| <b>250 g Scotch Fillet</b> | <b>35</b> |
| <b>250g Sirloin</b>        | <b>35</b> |
| <b>Lamb Rump</b>           | <b>35</b> |

Cooked to your request & served with beef jus & your choice of sauce. *(GF, DF on request)*

### **Sauces :**

Béarnaise

Mustard Trio

Black Garlic Butter

## **SIDES (V)**

**8**

**Fries**

**Tandoori Cauliflower**

**Roasted Gourmet Potatoes with Lemon Butter**

**Sautéed Asian Style Vegetables**

**Mini Garden Salad**

**PIZZA** -All pizza bases are made fresh, in house.

## **CLASSICS**

23

### **Margherita**

Mozzarella, tomato & basil finished with olive oil & parmesan. (V)

### **Four Cheese**

Mozzarella, brie, blue cheese, smoked Havarti & caramelised onion. (V)

### **Ham**

Mozzarella, ham & baby spinach.

### **Meatball**

Mozzarella, tomato sauce, caramelised onion & meatballs.

## **YARD SPECIALS**

25

### **Kai Moana**

Mozzarella, smoked salmon, prawn, zucchini & pesto.

### **The Yard**

Mozzarella, prosciutto, salami, brisket, caramelised onion & BBQ sauce.

### **Gunpowder Chicken**

Mozzarella, gunpowder spiced chicken, baby spinach, cashews & coriander yoghurt.

### **Vegan Pizza**

Vegan mozzarella, pesto, baby spinach, baby capsicum salsa & tomato. (V)

### **Gluten free pizza base**

+3

**BURGERS**-all served with fries & aioli.

**CLASSICS**

23

**The Yard Burger**

Beef Patty, Yard slaw, Swiss cheese & beetroot relish.

**Chicken Burger**

Fried chicken, Swiss cheese, pickle, maple bacon & wholegrain mustard mayonnaise.

**Vegan Burger**

Vegetable & quinoa patty with pine nut hummus & cos lettuce. (V)

**GOURMET**

25

**Brisket Burger**

Lollo Biandi, cheese, braised brisket, sour cream & sticky chilli.

**Soft Shell Crab Burger**

Lemon mayonnaise, cashew slaw & coriander.

**Venison Burger**

Plum sauce, pickled red onion & cheese.

**Make any burger a double burger**

+9

**Gluten free burger bun**

+3



## **DESSERTS**

### **Éclair**

15

chocolate and cherry eclairs served with a cherry brulee.

### **Blueberry Trifle**

15

Blueberry jelly, lemon cream & lavender anglaise.

### **Chocolate Tart**

15

Peanut butter, lime & chocolate mousse, shortbread & mini meringue.

### **Oob Organic Ice Cream Sundae**

15

Chef's choice of three scoops of ice cream with an assortment of garnishes.

### **New Zealand Cheese Selection**

Selection of Puhoi Cheeses (ask your server about today's cheeses on offer), served with crackers, fig jam, walnuts & fruits.

→One Cheese

15

→Two Cheeses

20

→Three Cheeses

26

# YARD

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## VEGAN DINNER MENU

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## **VEGAN MENU**

|   |           |
|---|-----------|
| <b>Platter</b>  | <b>35</b> |
| Vegetable & quinoa croquette, paratha, pine nut hummus, toasted almonds & grilled tofu. |           |
| <b>Bread &amp; Dips</b>   | <b>13</b> |
| Wild Wheat artisan bread with pine nut hummus & lemon oil.                              |           |
| <b>Vegan Burger</b>   | <b>23</b> |
| Vegetable & quinoa patty with pine nut hummus & cos lettuce.                            |           |
| <b>Tofu</b>   | <b>29</b> |
| Marinated tofu, Asian vegetables, masterstock & five spice.                             |           |
| <b>Thai Salad</b>   | <b>29</b> |
| Tofu, kefir lime & coconut dressing, cashew & rice noodles.                             |           |

## **VEGAN DESSERTS**

|                                     |           |
|-------------------------------------|-----------|
| <b>Raspberry &amp; Chia Crumble</b> | <b>12</b> |
| with blueberry sorbet.              |           |
| <b>Salted Caramel Cupcake</b>       | <b>7</b>  |

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TDH MENU

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**Choose between an Entrée & Main OR a Main & Dessert.**

## **ENTRÉES**

### **Bread & Dips**

Wild Wheat artisan bread with pine nut hummus & lemon oil.  
(*V, GF on request*)

### **Ham Hock**

Pulled ham hock, fennel jam, crispy capers & a pickled cucumber, red onion salad. (*DF, GF on request*)

## **MAINS**

### **Tomato Tart**

with basil mascarpone, caramelised onion & tapenade. (*V*)

### **Fish of the Day**

Seared Fish, blistered heirloom tomatoes, baby capsicum salsa, basil, prawns & umami broth. (*GF, DF*)

### **Chicken Salad**

Pulled chicken, beetroot medley, goat's cheese, zucchini & pine nuts. (*GF*)

## **DESSERT**

### **Oob Organic Ice Cream Sundae**

Chef's choice of three scoops of ice cream with an assortment of garnishes.

### **Chocolate Tart**

Peanut butter, lime & chocolate mousse, shortbread & mini meringue.

### **New Zealand Cheese Selection**

Two Puhoi Cheeses served with crackers, fig jam, walnuts & fruits.

#### **\*Dietary Requirements?**

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