

A top-down view of a white ceramic plate with a ribbed rim, filled with a creamy seafood risotto. The risotto is topped with large, succulent shrimp, several mussels in their dark shells, and scallops. A small garnish of fresh green herbs is visible. The plate is set on a vibrant green textured tablecloth. To the right of the plate, a silver fork and spoon are elegantly placed, their handles featuring intricate scrollwork designs.

YARD

BAR | EATERY

LUNCH & DINNER MENU

Lunch and Dinner

Entrée

Marinated mixed olives	8
Bread and dips served with hummus, tomato pesto and extra Virgin olive oil	9.5
Soup of the day served with sourdough toast	16
Slow-cooked pork belly with slaw and mixed berry chutney	16
Salt and pepper calamari with aioli	16.5

Classics

The Yard chicken sub served with shoestring fries and ketchup	17.5
Club sandwich with lettuce, tomato, bacon, fried egg, avocado, chicken and shoestring fries with aioli	19.5
The Yard pizza topped with sliced steak, bacon, roasted pepper, caramelised onion and mozzarella	19.5
The Tasman pizza topped with prawns, calamari, fish, garlic, roasted capsicum and dressed with dill pesto	21.5
Margarita pizza topped with tomato, basil and mozzarella	17.50
The Yard burger – NZ Angus patty, caramelised onion, cheddar, lettuce, tomato, pickle, fried egg and side of shoestrings fries with aioli	22
Crispy chicken burger – crispy chicken patty, tomato, lettuce, avocado, chilli jam and side of shoestrings fries with aioli	22
The vegan burger – kumara patty, vegan chilli mayo, slaw, avocado, vegan cheese and a side of shoestrings fries with ketchup	21

Mains

Grilled sirloin steak 250g served with shoestring fries, red wine jus and aioli	28
Slow-cooked Te Mana lamb shoulder served with broccolini, confit tomato and mint yoghurt	32
Pan-fried fish of the day served with charred medley of vegetable, grilled lemon, béarnaise and dill macadamia pesto	32
Seafood risotto served with fish, prawn and calamari	25
Korean BBQ tofu bowl filled with quinoa, lemongrass slaw, vegetables and toasted sesame	19.5
The modern Caesar – charred baby lettuce heart, toasted sourdough bread, soft boiled eggs, Gran Moravia shaves, bacon and anchovies with Caesar dressing	21
Add grilled chicken or prawns	28
Pear and potato salad – roasted in maple syrup, rocket leaves, blue cheese, bacon and roasted almonds	18.5

Sides

Rocket salad with shaved cheese and balsamic cream	8
Buttered broccolini	8
Duck fat potato	8
Honey glazed carrots with roasted almonds	8
Shoestring fries with aioli	8
Steamed rice	8

Desserts

Trio of gelato	9
Peach trifle with vanilla sponge and custard	9.5
Chocolate fondant with salted caramel sauce and berry coulis	12.5
Cheese platter (please select two)	18
Kahikatea camembert, Kikorangi blue, Kapiti Pakari aged cheddar served with grapes, almonds, quince paste, honeycomb and water crackers	

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

Find us



2 Tapora St, Auckland 1010 New Zealand
(09) 393 8206