

DINNER MENU

Available 5:30pm - 9:00pm

ENTRÉE

PULL APART LOAF For Two \$16.5

Perfect accompaniment with your favourite beer out by our toasty fire!

Stuffed with garlic butter and cheese, served with blue cheese sauce.

SOUP OF THE DAY \$17.5

Try our chefs bowl of delicious in-house made soup of the day.

Accompanied with warm bread to mop up every drop

PIZZA BREAD \$16.5

Crispy base richly lathered with Napoli, cheese & thyme.

NZ GREEN LIPPED MUSSELS \$21.5

Garlic, ginger, coriander finished off with white wine.

Served with toasted ciabatta to soak up all the creamy goodness of our coconut sauce

TENDER BEEF CHEEKS \$18.5

Slow cooked succulent beef cheeks.

Resting on a velvety smooth creamy cauliflower & blue cheese puree.

Accompanied with a generous amount of our chefs own secret in-house made tomato-based beef sauce. Yum!

PORK BELLY BITES \$19.5

Crispy pork bites.

Served with our chefs own plum sauce along with mesclun & apple salad.

MAIN

CARNIVORE'S PLATTER

Slow cooked beef cheek, chicken and ribs resting on roast vegetables, roasted herb potatoes, grilled corn & onion rings.

Served with gravy and mushroom sauce.

Platter for 2 \$46.5 pp

Platter for 4 \$44 pp

Platter for 6 or more \$43.5 pp

BEEF CHEEKS \$34.5

So tender you hardly need to chew!

14-hour slow cooked dreamy beef cheeks.

Accompanied with pea & butternut squash puree, creamy potato mash, baby carrots & our chefs own tomato-based beef sauce.

PRIME NZ EYE FILLET 200G \$42

Matches perfectly with Wakefield Farm Pinot Noir

Prime NZ Eye Fillet comes stacked in a magnificent succulent tower. Resting on our in-house made potato & bacon crumble patties.

Accompanied with blue cheese & cauliflower puree, seasonal mushroom, honey glazed beetroot, baby carrots and rosemary jus.

Oh la la ... go on, you know you want to!

PORK RIBS \$36.5

Our Ribs carry the reputation of being AMAZING!

Don't hold back ... you will not regret!

Order up a handle of Panhead Supercharger - what a match!

Succulent slow cooked pork ribs smothered with smoky BBQ sauce served with salad

*Options: Mash or Shoestring Fries

Ask your wait staff for Gluten free & Vegan options, also advise of any food allergies.

GST included. 15% Surcharge applies for public holidays

DINNER MENU

MAIN (cont'd)

14HR SLOW COOKED BEEF STEW \$34.5

Look what we brought back!

Beat the winter blues by indulging in a bowl of our thick, rich, flavoursome beef cheek stew. Accompanied with creamy mash, baby carrots, seasonal mushrooms & of course ... soft warm buttery buns to mop up all the flavours!

MEDITERRANEAN BROWN RICE SALAD \$28

A vegetarian delight! This salad has a little taste of Greece going on!

Mesclun, diced butternut squash, feta, cherry tomato, cucumber, red onion & capsicum all tossed in our lemon & lime dressing.

*With chicken \$35

ORANGE ROUGHY \$37.5

Pan fried with butternut squash, brown rice, leafy green salad tossed in our lemon & lime dressing or beer battered with fries and garden salad

STEWART ISLAND KING SALMON \$37.5

Wakefield Farm Pinot Rose - perfect wine accompaniment

Served with butternut squash, brown rice, leafy green salad tossed in our lemon & lime dressing

CHICKEN BURGER \$27.5

Smoked cheese, lettuce, tomatoes & bacon topped with onion rings and served with shoestring fries

SIDES

Green Garden Salad \$9.5

Steam Vegetables \$9.5

Herb Roasted Potatoes \$9.5

Seasonal Mushrooms \$9.5

Grilled Broccolini \$9.5

DESSERTS

TODAYS CHEESECAKE \$15.5

Indulge in the Moorings renowned cheesecake velvety smooth, mouth-watering. You will be back for more!

DOUBLY DELICIOUS DELUXE BROWNIE \$15.5

Delve into brownie heaven!

Whether you like 'em ooey-gooley or chewy or even extra-chocolatey we have you covered! Served with quenelles of raspberry sorbet & mango ice cream ... YUM!

CREME BRULEE \$15.5

Smooth & creamy texture, infused with our Chefs liquor of the moment!

Sweet custard highlighted by its candied top. Delish!

APPLE CRUMBLE \$15.5

Just the way nana makes it!

Everyone loves a delicious warm comfort bowl of Apple Crumble with a hint of brandy!

Served with salted caramel ice cream.

Perfect finish to a wonderful night!

Ask your wait staff for Gluten free & Vegan options, also advise of any food allergies.

GST included. 15% Surcharge applies for public holidays