
Welcome

Hello and welcome to Yard Bar & Eatery from myself and the team. We hope you are enjoying your stay here at Adina Apartment Hotel Auckland and if there is anything we can do just please let one of the team know and they will be only too happy to help.

The current menu offers some great dishes as well as our ever reliable homemade pizzas and burgers. Everything is made in house where possible including all of our pizza doughs and burger patties.

I have used the menu to introduce you to some of our team, sous chef Rukshan has designed a brilliant crab curry with flavours from Sri Lankan. It packs a punch on the chilli scale and you will love diving into the crab. Also our chef de partie Sujit has designed a beautiful entrée of rava prawns both are great dishes and worth a try.

If you browse through the menu and want to make any adjustments or have some specific dietary needs please advise one of our team members and we will always do whatever we can.

Enjoy the remainder of your evening.

Kind regards,

Kevin Blakeman

Head Chef

YARD

BAR | EATERY

DINNER MENU

Mon - Fri 16:00 -21:30

Sat & Public Holidays 17:00 - 21:00

DINNER MENU

Yard Bar & Eatery also provides an exclusive Vegan Menu - please ask one of our team.

*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

BAR SNACKS AND ENTRÉES

Spiced & Roasted Almonds (<i>V, DF & GF</i>)	8
House Marinated Olives (<i>V, DF & GF</i>)	8
Hand cut Fries with Aioli (<i>V & GF</i>)	8
Battered Onion Rings with Goddess Sauce	8
Yard Popcorn Chicken & Lemon Aioli	15
Sujit's Rava Prawns with Mint Chutney & Tandoori Salad	16
Bread & Dips (<i>GF on request</i>)	13
Ravioli (<i>V</i>)	18

MAIN

Lamb

39

Braised shoulder and seared loin with fondant potatoes, artichoke & baby onion and a lamb jus.
(GF) (DF on request)

Duck

34

Braised and spiced duck on a pomegranate and fennel seed poha with coriander yoghurt.
(GF, DF on request)

Fish of the Day

35

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

Chicken

32

Open chicken pie, flaky pastry, mushrooms, baby onion, broccolini, pea & chicken jus.

Ruki's Crab Curry

36

Chef Rukshan's Sri Lankan crab curry with coconut rice. *(GF)*

STEAKS

250 g Scotch Fillet 35

250g Sirloin 35

Lamb Rump 38

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

Homemade Fries with Aioli *(GF)*

Battered Onion Rings with Goddess Sauce

Broccolini and Pea with Minted Butter *(GF)*

Roasted potatoes with Lemon Butter *(GF)*

Mini Garden Salad *(GF)*

PIZZA -All pizza bases are made fresh in house.

Margherita

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

Chicken Tikka

Homemade chicken tikka, spring onion, coriander & mint chutney.

Guest Pizza

Our pizza of the month, expect different, traditional, experimental or curious flavours but always delicious.

Kai Moana

Mozzarella, smoked salmon, prawn, zucchini & pesto.

The Yard

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

Vegan Pizza

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

Gluten free pizza base

+3

BURGERS-all served with fries & aioli.

CLASSICS

25

The Yard Burger

Homemade beef patty, battered onion rings & goddess sauce.

Marinated Chicken Thigh

Lime and lemongrass chicken thigh, mint chutney, tandoori salad.

Vegan Burger

Corn patty, avocado puree, pine nut hummus. (V)

Brisket Burger

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

Make any burger a double burger +9

Gluten free burger bun +3

DESSERTS

Pannacotta	15
With mango & passionfruit sorbet, coconut biscuit and raspberry sorbet.	
Chocolate and Caramel Mousse	15
With chocolate ice cream cone and berry compote.	
Chocolate Fondant	15
Vanilla ice cream cone and strawberry pearls.	
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

***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.