

# YARD

BAR | EATERY

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## DINNER MENU

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Mon - Fri 16:00 -21:30

Sat 17:00 - 21:00 & Closed on Sundays

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## DINNER MENU

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### SNACKS

<b>Spiced &amp; Roasted Almonds</b>	<b>8</b>
<b>Marinated Olives</b>	<b>8</b>
<b>Fries &amp; Aioli (V)</b>	<b>8</b>
<b>Fries with Mozzarella &amp; Jalapenos (V)</b>	<b>12</b>
<b>Fries with Beef Jus &amp; Grated Feta</b>	<b>13</b>

## **SMALL PLATES**

- Toasted Kumara Sourdough** 13  
with beetroot hummus & a herb & sea salt butter.  
(V) (GF on request)
- Gunpowder Chicken Wings** 15  
with a tamarind chutney. (GF) (DF)
- Tandoori Lamb Ribs** 18  
with cucumber slaw & coriander yoghurt. (GF)
- Torello Veal Croquette** 18  
with jalapeno, smoked Havarti & chipotle sour  
cream.
- Smoked Fishcakes** 17  
with an apple & pea tendril salad & lemon aioli.
- Fried Tofu** 16  
with a sticky chilli sauce, pickled red cabbage  
& masterstock. (Vegan)

## **LARGE PLATES**

- Braised Duck Leg** 34  
served with a carrot pureé, grilled peaches, fondant potatoes & anise jus. (GF)
- Turks Free Range Chicken Breast** 32  
served with a medley of asparagus, pea & gourmet potatoes in a lemon butter sauce. (GF)
- Seared Sirloin Steak** 34  
served with potato gratin & a baby carrot medley. (GF) (DF)
- Roasted Ora King Salmon** 32  
served with caramelised fennel, avocado & pickled cucumber salad. (GF) (DF)
- Spring Salad** 27  
seared asparagus, tri-colour quinoa, cos lettuce, walnuts & lemon dressing. (Vegan) (GF)
- Fresh Clam Linguine** 29  
tossed in red chilli & basil with a white wine reduction.
- Vegetarian Linguine** 29  
served with halloumi, peas, red chilli, mint & walnuts. (V)

## **SIDES**

- Green Salad with House Made Vinaigrette (Vegan)** 8
- Seasonal Vegetable Medley (V)** 8
- Gourmet Potatoes (V)** 8

**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.

### **Puttenesca**

Mozzarella, olives, capers & anchovies.

## **YARD SPECIALS**

25

### **Kai Moana**

Mozzarella, smoked salmon, prawn, zucchini & pesto.

### **The Yard**

Mozzarella, prosciutto, salami, venison sausage, caramelised onion & BBQ sauce.

### **Gunpowder Chicken**

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

### **Vegan Pizza**

Vegan mozzarella, pesto, baby spinach, mushrooms & tomato.

**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 tamarind chutney & cos lettuce.

**GOURMET**

25

**Duck & Pork Burger**

Sesame, cucumber & spring onion on pulled duck & pork patty with chermoula yoghurt.

**Soft Shell Crab Burger**

Lemon mayonnaise, cashew slaw, coriander & sriracha sauce.

**Venison Burger**

Fig chutney, Swiss cheese & Yard slaw.

**Make any burger a double burger**

+9

**Gluten free burger bun**

+3

## **DESSERTS**

**Manuka Honey Cheesecake** 14  
with rhubarb jam.

**Lemon & Passionfruit Tart** 14  
with berry compote.

**Warm Chocolate & Blueberry Brownie** 14  
with vanilla ice cream and berry compote.

**Oob Organic Ice Cream Sundae** 14  
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

### **\*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.