

YARD

BAR | EATERY

DINNER MENU

Yard features contemporary comfort cuisine with an emphasis on seasonal & organic ingredients.

We proudly support our local producers and artisans. Neat Chevalier Produce, Freedom Farms, Kapiti, Kinlinchy Gold, Loaf Bakery and Wild Wheat Baker, Pihoi Valley.

To Start Available from 2:30 - 9:30pm

Spiced Nuts	\$4
Marinated olives	\$6
Bread and dips	\$12
<i>Artisian breads, artichoke dip, pesto, oil and balsamic</i>	

Small Plates

Twice cooked pork belly, coriander, nuts, chilli, cucumber	\$14
Popcorn chicken, almond, sriracha aioli	\$14
Lemon and garlic prawns, served with an Asian chopped salad	\$15
Jalapenos popcorn, tomato salsa, sour cream	\$13
Melted and lemon marinated Mozzarella "Spring rolls" with beetroot and walnut pesto	\$14
Antipasto	\$29
<i>selection of cured meats, cheeses, olives, dips and bread</i>	

Please ask your waiter for dietary requirements

Yard Pizzas

ALL \$19

Classic Margarita

Mozzarella, tomato and basil finished with olive oil and shaved parmesan

The Yard pizza

Venison sausage, salami, cippolini onions, wild mushrooms

Seafood pizza

Smoked salmon, prawns, cream cheese, capers

Chicken pizza

Tandoori chicken pizza, coriander yoghurt, onion, spinach, cashew

Burgers (All served with Fries & Aioli)

All \$21

The Yard burger

Beef patty, coleslaw, Swiss cheese, beetroot relish

Chicken burger

Fried chicken, Swiss cheese, pickle, maple bacon, wholegrain mustard mayo

Veggie Burger

Falafel patty, jalapenos coleslaw, coriander yoghurt

Large Plates

Ribs **\$29**

BBQ pork ribs, jalapenos coleslaw

½ chicken **\$32**

Honey Mustard rubbed ½ chicken, salad, fries, jus

Steak **\$32**

Seared sirloin steak (250gm), chimichurri, salad

Fish **\$29**

Pistachio crumbed fish of the day, green apple, coriander and tomato salad, chilli and shallot salsa

Sides

Fries with smoked aioli **\$7**

Green salad with house vinaigrette **\$9**

Sauteed new potatoes with parsley and garlic butter **\$8**

Seasonal vegetable medley **\$8**

DESSERT

Sticky Toffee Pudding

\$14

With salted caramel sauce, vanilla ice cream

Tiramisu Flavoured with Vittoria Coffee

\$14

NZ Cheese Selection

Selection of New Zealand Kapiti Cheeses (60 gm portion)

Kikorangi Blue cheese, Aorangi Brie, Smoked Havarti

Served with crackers, fig jam, walnuts, fruits

Select one cheese	15
Two cheeses	20
Three cheeses	26