

TUCKER

BAR & EATERY

DINNER MENU 5.00PM

GF / DF / V available

ENTRÉE

TOASTED GARLIC CIABATTA LOAF \$10

GRILLED TUNA w Sesame, Wasabi, Soy Butter Soba Noodles & Spring Onion \$19

TEMPURA PRAWNS w 5 Spice Salt & Kewpie Mayo \$17

SOFT TACOS w Crispy Southern Fried Chicken, Spicy Pickled Cabbage, Watercress, Spring Onion & Sesame Soy Mayo \$21

MAINS

RICE BOWL w Brown Rice, Quinoa, Mushrooms, Edamame, Cabbage, Spring Onion, Cashews, Chili Soy, Sesame & Tucker Hummus \$19

ADD

Grilled Sesame Tuna / Pan Fried Salmon / Crispy Fried Chicken \$10

CRISPY SKIN SALMON w Barley, Lentils, Beetroot, Edamame, Watercress, & Hummus \$34

BBQ BEEF SHORT RIB w Creamy Buttery Agria Mash & Bourbon Bbq Jus \$35

CAJUN PAN FRIED FISH w Butter, Agria Mash & Leeks \$33

RISOTTO Carnaroli Seasonal \$29

PANKO PORK SCOTCH w Agria Mash, Apple Slaw, Jus & Creamed Horseradish \$36

WAIKATO BEEF STEAK w Roasted Agria, Smoked Paprika, Hollandaise & Jus \$39

PTO

BURGERS

AMERICAN-STYLE CHEESE ¼ Pound Chargrilled Waikato Beef, Meyer Smoked Gouda, Tucker Sauce & Spicy Pickle \$12

CRISPY SOUTHERN FRIED CHICKEN Sous-Vide Free-Range Chicken Thigh, Belly Bacon, Lettuce, Aioli \$21

STICKY HOISIN PORK BELLY Confit Pork, Apple Slaw & Aioli \$19

VEGE Potato & Kumara Rosti w Mushroom, Panko Onion Rings, Spicy Pickle, Tucker Made Chutney, Lettuce & Aioli \$20

TUCKER ½ Pound Chargrilled Waikato Beef, Meyer Smoked Gouda, Belly Bacon, Mushroom, Panko Onion Rings, Spicy Pickle, Tomato Oil, Lettuce & Tucker Sauce \$23

SIDES

Beer Battered Fries w Ketchup \$7

Kumara Wedges w Aioli \$9

Panko Onion Rings \$7

Slaw w White & Red Cabbage, Saporoso & Aioli \$7

Vegetable of the day \$7

Salad w Lettuce, Cabbage, Spring Onion, Olive oil, White Balsamic & Lemon \$7

SAUCES

Ketchup \$1

Sesame Soy Mayo \$2

Chili Soy \$2

Aioli \$2

Tucker Sauce \$2

Kewpie Mayo \$2

DESSERTS

Sweets available in the Cabinet, Baked Fresh Onsite

Chocolate Fondant Kowhai Salted Caramel Gelato, White Chocolate Snow & Vanilla Mascarpone \$13

Butterscotch Pudding w Fresh Cream & Rum-Spiked Caramel Sauce \$13