

TUCKER

BAR & EATERY

DINNER MENU 5.30PM

ENTREE

GF / DF / V available

TOASTED GARLIC CIABATTA LOAF \$10

CAPRESE SALAD BRUSCHETTA w Okoroire Tomatoes, fresh Basil, Melted Mozzarella, Parmigiano, EVO & Saporoso Aged Balsamic \$16

SALT & PEPPER CALAMARI w Sweet & Spicy Salt & Lemon Mayo \$17

GRILLED CAJUN TUNA CRISPY TACO w Paw-Paw & Cashew Chutney, Spring Onion, Cabbage, Sesame & Lemon Mayo \$19

CRISPY SOUTHERN FRIED CHICKEN Sous-Vide Free-Range Chicken Thigh, Aioli & Smoked Paprika \$17

MAINS

CAESAR SALAD w Cos Lettuce, Belly Bacon, Parmigiano, Croutons, Anchovy Caesar Mayo & Poached Free Range Egg \$22

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

ADD

Grilled Cajun Tuna / Pan-fried Salmon / Crispy Fried Chicken / BBQ Pork Belly \$10

FISH Pan Fried in Butter & Herbs w Glazed Carrots & Tomato Hollandaise. \$33

Or

Tempura w Beer Battered Fries, Salad & Lemon Mayo \$33

SOUS VIDE DUCK LEG w Caramelised Onion, Agria Mash & Citrus Sauce \$35

LAMB RUMP w Braised Cabbage, Peas, Agria Mash & Minted Port Wine Jus \$34

BBQ CONFIT PORK BELLY w Mozzarella & Parmigiano Mac & Cheese \$35

WAIKATO BEEF STEAK w Agria Mash, Panko Onion Rings & Hollandaise \$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 BBQ PORK BELLY Confit Pork, Apple Slaw & Aioli \$19

VEGE Potato & Kumara Rosti w Mushroom, Panko Onion Rings, Spicy Pickles, 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

Mac & Cheese w Mozzarella & Parmigiano \$9

DESSERTS

Sweets available in the Cabinet, Baked Fresh Onsite

Ice-cream Trio w Kowhai Creamery Salted Caramel & Velluto Blueberry Gelato & Mango Sorbet \$13

Vanilla Crème Brulee w Belgium White Chocolate, Shortbread & Pistachio \$13