



DINNER MENU

AVAILABLE FROM 5.30PM

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SMALL PLATES

- SALT & PEPPER CALAMARI** (*gf, df*) 19
Crispy seasoned calamari on wakame daikon salad with ponzu dressing, aioli and a twist of lemon
- BRAISED LAMB** 22
Seasoned pulled lamb with fried yoghurt bread, pickles, cucumber yoghurt and dusted with dukkah and extra virgin olive oil
- HONEY PORK BELLY** (*df, gfo*) 18.5
Sliced pork belly sauteed in a honey soy dressing with tempura fennel, pickled radish and wakame salad
- TEMPURA PRAWNS** (*df, gfo*) 19
Golden fried tempura prawns set on a root vege remoulade with salsa crudo, guacamole, pickled cabbage and aioli
- BREADS & DIPS** 16.5
A selection of fresh breads and a trio of dips

MAINS

- WARM ROAST PUMPKIN & BUTTERNUT SALAD** (*df, gf, vege*) 28.5
Roasted pumpkin, gourmet potatoes in a thyme and rosemary seasoning with vegan feta, greens and a romesco sauce
- CRISPY PORK BELLY** (*gf*) 38
Oven roasted pork belly with a creamy garlic mash, pickled cabbage and a fennel scented sauce

- CRISPY SKIN SALMON** (*gf, dfo*) 42
Pan-fried atlantic salmon with a warm potato salad, salsa crudo and a nut brown butter sauce
- BBQ SLOW-COOKED BEEF** (*gf*) 40
Slow cooked bbq beef with fondant potato, caramalised onion and parsnip puree
- FISH OF THE DAY**
Please ask your host for today's special
- DUCK RISOTTO** (*gf, vegeo*) 42
Confit duck leg on a sweet pea and mushroom risotto with pecorino and parmesan and a chermoula scented jus
- WILD MUSHROOM GNOCCHI** (*vege*) 30
Pan-fried ricotta gnocchi with mushroom ragout and tarragon butter sauce
- CHILLI SPAGHETTI** (*v, vegeo*) 28
With garlic chilli cherry tomatoes, baby spinach, olive oil and pecorino and parmesan
add panfried prawns \$8.5

- STEAKS** (250g)
With house salad and thick-cut fries OR roasties and seasonal vegetables.
Choose from;
- Eye Fillet 47
 - Ribeye 45
- Choose one sauce;
- Smokey BBQ
 - Jus
 - Mushroom

PUB CLASSICS

- ROAST OF THE WEEK** (*gf, df*) 28
Slow roasted meat with seasonal roast vegetables, peas and a thyme and rosemary gravy
- FISH & CHIPS** (*gfo, dfo*) Blue cod 39 Market fish 27
Tempura battered fish with homemade tartare, thick-cut fries and salad
- CRISPY CHICKEN BURGER** (*gfo, dfo*) 27
Fried chicken with lettuce, roast capsicum, pickled red onion, aioli and fries
- BRISKET BAGEL** (*gfo, dfo*) 27
Pulled beef bbq brisket with pickled vege, smokey cheese, tomato and house-made burger sauce with shoestring fries
- CHICKEN PARMY** 29.5
Fried panko crumbed chicken breast topped with a tomato napoli and mozzarella cheese with salad and fries

SIDES

- THICK-CUT FRIES** 12
With aioli and tomato sauce
- SHOESTRING FRIES** 12
With aioli and tomato sauce
- GOURMET GARLIC ROAST POTATOES** 8.5
With thyme and rosemary seasoning
- SEASONAL VEGETABLES** 8.5