

LUNCH DAIRY FREE



SHARING

Freshly Baked Loaf, Sunflower and honey loaf with garlic & herb butter 12.5

McKenzie Platter, selection of cured & smoked meats, chutney, pickles & toasted bread 35.9

NOT STEAKS

Breakfast Bruschetta, Smoked bacon, slow roast tomato, avocado puree, rocket, toasted bread 17

Farmer's Breakfast, Waikato bacon, eggs your way, hash browns, roast tomato, roast mushrooms, toast 22

Omelette, bacon, mushroom & cheese with toasted sourdough 16.9

Eggs Benny, english muffin, baby spinach, hash brown, Bacon 17 / Salmon 18

Fish & Chips, salad greens, tartare sauce 20.9

STARTERS

Slow Cooked Pork Belly, spiced pumpkin puree, pineapple and radish salsa, chorizo crumb 17

Shrimp Cocktail, Bloody Mary dressing, avocado and lime cream, mango salsa 16.5

Smoked Kumara Salad, roast pumpkin hummus, cashew nut dukkah, citrus, salad greens, avocado puree 24.9
(add chicken 4.0)

Prawn and Bacon Salad, avocado, heirloom tomato, red onion, cos lettuce, house dressing 24.9

Steak Sandwich, sirloin steak, lettuce, onion rings, tomato, aioli & relish on toasted foccacia, steak fries (add fried egg 1.5) 24.9

Southern Style Crispy Chicken Burger, lettuce, jalapenos, slaw and a chipotle aioli served with wedges 20.9

House Smoked Pork Ribs, St Louis bbq sauce, wedges & southern slaw 34.9

SIDES & SAUCES

SIDES 6.9 ea
Chophouse salad
Smith's slaw
Kumara fries, aioli (egg)
Onion rings, chipotle (egg)
Roast potatoes
Steak fries, tomato sauce
Bacon
Hash browns

EXTRA SIDES 8.9 ea
Garlic Prawns
Salt & Pepper Squid
Seasonal Vegetables
Roast mushrooms

SAUCE SELECTION:
(extra sauce 3 ea)
Beef Glaze (traces)
Mushroom Sauce (traces)
Roast Garlic (traces)
Green Peppercorn (traces)
Chimichurri
BBQ

MUSTARDS (3 ea):
Horseradish
English
Dijon
Wholegrain

STEAKS

All of the following steaks are served with shallot puree, your choice of either roast potatoes, steak fries or mash and a sauce of your choosing

At Smith & McKenzie, we like to let our beef do the talking. All our beef has been handpicked by our butchers to showcase the best quality available, then aged for 21 days for maximum tenderness.

Smoked T-Bone 350g, grass fed, cold smoked and chargrilled to your liking with chophouse seasoning 38

Choc Box Shiraz 13.5/18/64

Hereford Sirloin 280g, grass fed 36.9

Church Road McDonald Series Merlot 14.5/19.5/68

Savannah Angus Eye Fillet 180g, grass fed 37.9

Mudhouse Claim 431 Pinot Noir 15/21/72

Hereford Rump 350g, grass fed 36.9

Church Road McDonald Series Merlot 14.5/19.5/68

Te Kanuka Valley Scotch Fillet 270g, grass fed 37.9

Mills Reef Merlot Malbec 12.5/16.9/59

Hereford BBQ Smoked Beef Short Rib 400g, grass fed 45

Jip Jip Rocks Shiraz 11.9/16/56

