

LUNCH (GLUTEN FREE)



SHARING

Smiths Toasted Bread, toasted GF bread, pumpkin hummus, avocado oil w balsamic vinegar, garlic & herb butter 12.5

McKenzie Platter, selection of cured, & smoked meats, red cheddar, triple brie, chutney, pickles & GF toasted bread 35.9

Chicken & Bacon Pate, fig & pear chutney, port jelly, GF toasted bread 14.9

NOT STEAKS

Breakfast Bruschetta, GF bread, smoked bacon, slow roast tomato, avocado, rocket 17

Eggs on Toast, eggs your way, GF toast 12.9

Farmer's Breakfast, Waikato bacon, eggs your way, has browns, sausage, roast tomato, mushrooms, GF toast 19.9

Omelette, bacon, mushroom & cheese with GF toast 16.9

Eggs Benny, hash browns, baby spinach, hollandaise sauce Bacon 16 / Salmon 17

Pan seared 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, creamy parmesan dressing 24.9

Steak Sandwich, sirloin steak, lettuce, tomato, aioli & relish on GF toast, steak fries (add fried egg 1.5) 22.9

Fish & Chips, panseared fish, salad greens, tartare sauce 20.9

Slow Braised & Smoked Pork Ribs, St Loius bbq sauce, fries & southern slaw 34.9

SIDES & SAUCES

SIDES 6.9 ea
Chophouse salad
Smith's slaw
Kumara fries, aioli
Roast potatoes
Mashed potato
Steak fries, tomato sauce
Potato gratin
Bacon
Hash browns

EXTRA SIDES 8.9 ea
Garlic prawns
Salt & pepper squid
Seasonal vegetables
Creamy mushrooms
Kransky Sausages

SAUCE SELECTION:
(extra sauce 3 ea)
Beef Glaze
Mushroom Sauce
Bearnaise
Roast Garlic
Green Peppercorn
Cafe de Paris Butter
Chimichurri
BBQ

MUSTARDS:
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

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

