

## BEERS, CIDERS & SELTZERS

TAP BEER & CIDER	GLS	JUG
Heineken 330 ML	9.0	
Heineken 500 ML	12.5	
Heineken Light LOW ALCOHOL 330 ML	8.0	
Heineken Light LOW ALCOHOL 500 ML	11.0	
Tiger 430 ML	10.5	
Tiger 500 ML	12.0	36.0
Export Gold	9.5	32.0
Export 33	9.5	32.0
Lagunitas IPA	12.5	44.0
Monteith's APA	10.5	34.0
Monteith's Crushed Apple Cider	10.0	34.0
Black Dog 'Chomp' NZ Pale Ale	11.5	38.0
Tuatara Mot Eureka Pilsner	11.0	36.0

Guest Tap - ask our team what's pouring

BOTTLED BEER	BTL
Monteith's Original Ale	8.5
Monteith's Pilsner	8.5
Monteith's Radler	8.5
Monteith's Golden Lager Black	8.5
Monteith's Black	9.5
Heineken	9.0
Sol	9.0
Tiger	9.0
Tiger Crystal	9.0
Tuatara lti APA 3.3%	9.5

BOTTLED CIDER	BTL
Monteith's Pear Cider	9.0
Monteith's Apple Cider	9.0
Rekorderlig 330ML	9.0

LOW ALCOHOL	BTL
Heineken 0%	8.0
Amstel Light 2.5%	8.0
Export Citrus Lemon 0%	7.0
Export Citrus Grapefruit	8.0
Monteith's Lightly Crushed Cider 2.8%	8.0

## WINES

BUBBLES	150ML	BTL
Lindauer Sparkling 200ML <i>Brut, Sauvignon Blanc, Fraise</i>	10.5	
Graham Norton Prosecco	10.0	46.0
Morton Estate Premium Brut		48.0
Veuve Clicquot		130.0

RED & ROSÉ	150ML	250ML	BTL
Babydoll Pinot Noir <i>Marlborough</i>	10.5	16.5	48.0
Akarua "Rua" Pinot Noir <i>Central Otago</i>	11.5	18.0	52.0
Babydoll Rosé <i>Marlborough</i>	10.5	16.5	49.0
Mud House Merlot <i>Hawke's Bay</i>	10.0	16.0	47.0
Willoklen Shiraz <i>South Eastern Australia</i>	11.0	16.5	50.0
The Ned Rosé	11.0	17.5	50.0
Villa Maria Cellar Selection Syrah <i>Hawkes Bay</i>	11.0	17.0	50.0
Esk Valley Merlot / Cab Sauv / Malbec <i>Gimblett Gravels</i>	11.0	17.0	49.0

WHITES	150ML	250ML	BTL
Babydoll Sauvignon Blanc <i>Marlborough</i>	10.0	16.0	47.0
Spy Valley Sauvignon Blanc <i>Marlborough</i>	10.5	16.5	49.0
Big Bunch Chardonnay <i>Hawkes Bay</i>	11.0	17.5	51.0
Babydoll Pinot Gris <i>Marlborough</i>	10.0	16.0	47.0
The Ned Pinot Gris <i>Marlborough</i>	11.5	18.0	49.0
Esk Valley Chardonnay <i>Hawkes Bay</i>	11.0	17.0	49.0
Villa Maria Private Bin Gewürztraminer <i>East Coast</i>	10.0	16.0	47.0

LIGHTER WHITES	150	250	BTL
Whither Hills Early Light Pinot Gris <i>Marlborough - Low Alcohol</i>	10.0	16.0	47.0
Villa Maria Private Bin Lighter Rosé	10.0	16.0	47.0

## COCKTAILS

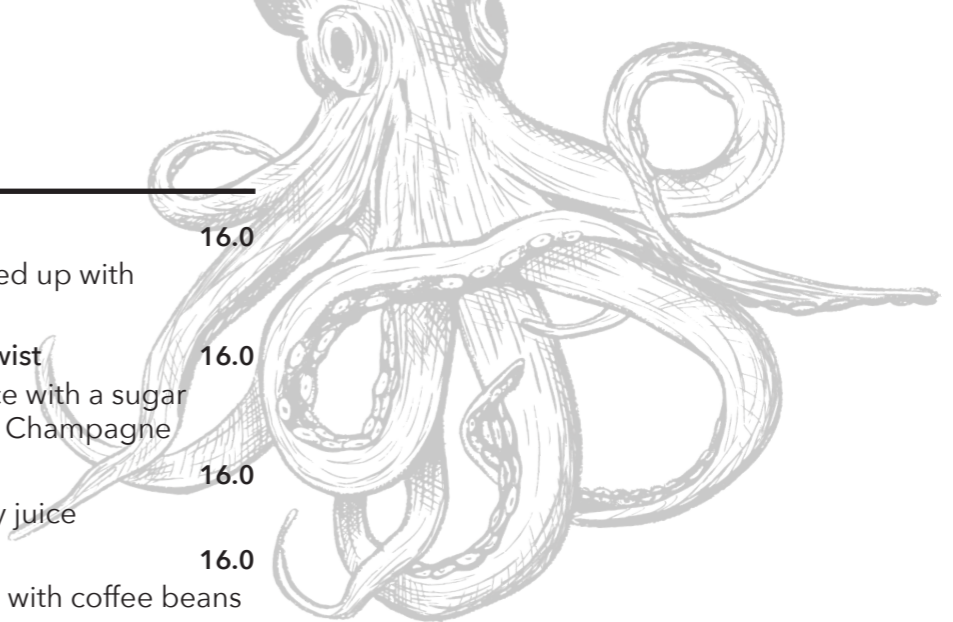
Bellini	16.0
Peach Schnapps nectar topped up with Prosecco Champagne	
Ladies Favourite Sparkling Twist	16.0
Gin, elderflower & lemon juice with a sugar rim topped up with Prosecco Champagne	
Cosmopolitan	16.0
Vodka, Cointreau & cranberry juice	
Espresso Martini	16.0
Vodka, Kahlua, coffee shaken with coffee beans	
My Mojito	16.0
Rum, lime, mint & lemonade PASSIONFRUIT   STRAWBERRY   ORANGE	
Frozen Margarita	16.0
Tequila, Triple Sec, lemon & sugar rim PASSIONFRUIT   MANGO   PINEAPPLE	
Blacksalt Cinnamon Diaquiri	16.0
Bacardi, lime juice, sugar & cinnamon sprinkle MANGO   PASSIONFRUIT   POMEGRANATE	
Pina Colada	16.0
Bacardi, Malibu, pineapple & cream	
Negroni	16.0
Gin, Campari, Sweet Vermouth & Rosso	
Blackberry Mule	16.0
Vodka, Chambord, berry purée & ginger ale	

## MOCKTAILS

Blacksalt Relaxer	7.5
Fruit punch with a touch of Sprite	
Ginger Ninja	7.5
Lime, sugar, mint & ginger beer	
Very Berry Fizz	7.5
Berry purée, apple juice, cranberry juice & lemonade	
Passionjito	7.5
Passionfruit, lime & mint	
Hummingbird	7.5
Pomegranate, mango & lemonade	

## NON ALCOHOLIC

Soft Drinks	4.0/5.0
Juice	4.5/6.0
V Pure	5.5
Ginger Beer	5.5
Coffee & Tea	Ask our team



# BLACKSALT

## STEAK & STONEGRILL



GASTRO PUB

## SMALL PLATES

<b>BREAD &amp; DIPS</b>	12.5
Selection of breads with homemade dips	
<b>BEEF SKEWERS</b> GF   DF	14.5
With thyme aioli & beef marinated in Moroccan spices	
<b>GARLIC CREAMY PRAWNS</b> GF	17.0
With slaw	
<b>KARAAGE FRIED CHICKEN</b> DF	14.0
With slaw & miso mayo	
<b>BLACKSALT MUSSELS</b>	15.0
Steamed in Thai curry sauce with garlic bread	
<b>NACHOS</b> GF	13.5
With black beans, nacho cheese, guacamole & spring onion sour cream <i>Vegetarian   Beef +3.5</i>	
<b>CRISPY CALAMARI</b> GF	15.0
With aioli	
<b>CHICKEN WINGS</b> GF	15.0
With fries <i>BBQ   Sweet Chili   Buffalo Sauce</i>	
<b>MINI BAO</b>	15.0
With hoisin sauce, spring onion & coriander	

### SOFT TACOS (2)

ALL 13.0

Choose from:

Battered market fish, shredded lettuce, coriander, salsa & tangy sour cream

Fried chicken, smashed avocado, jalapeno, iceberg lettuce & salsa

*Naked option available*

## BLACKSALT SIZZLERS

<b>CAJUN CHICKEN</b> 24.0	<b>BEEF</b> 26.0	<b>SEAFOOD</b> 28.0
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All Blacksalt sizzlers are served with sautéed vegetables in our homemade spices with guacamole & sour cream

## MAINS

<b>SCOTCH FILLET</b> GF	30.0
With mushroom jus, wilted spinach carbonara & fries or garlic mash	
<b>TERIYAKI EGGPLANT</b> V   GF	22.0
With seasonal vegetables & baba ganoush	
<b>LAMB SHANK</b>	28.0
With creamy mash, jus & couscous salad	
<b>PAN SEARED SALMON</b> GF   DF	28.5
With sautéed vegetables, baby gourmet potatoes, green beans, beetroot puree & basil pesto	
<b>ROLLED PORK BELLY</b>	28.5
With apple stuffing, sautéed garlic baby potatoes, apple sauce, jus & pickled ginger	
<b>BBQ RIBS</b> GF   DF	27.0
With slaw & fries	
<b>FISH &amp; CHIPS</b> DF   GF ON REQUEST	23.0
Beer battered market fish & fries	
<b>CHICKEN SCHNITZEL</b>	25.0
Sautéed vegetables & garlic creamy mash	
<b>MORROCAN LAMB CHOPS</b>	28.0
Saffron cous cous, herbed baby potatoes & plum chutney	

## SALADS

<b>CALAMARI SALAD</b> GF   DF	19.5
With mesclun salad, cherry tomatoes & olive oil dressing	
<b>CAJUN CHICKEN SALAD</b> GF	19.5
Olives & feta cheese drizzled with mango dressing	
<b>CAESAR SALAD</b>	18.0
Cos lettuce, bacon, garlic croutons, parmesan & topped with a freshly poached egg <i>Add grilled chicken + 4.00</i>	

## STONEGRILL

Served on a 400 degree volcanic stone

### STEP 1

Choose your meat

### STEP 2

Choose 2 sides

*Ask about our daily selection of sauces & flavoured butters*

<b>THICK CUT PRIME RUMP</b>	33.0
<b>CUSTOM GRILL</b>	
Your choice of beef, lamb, chicken, pork or prawns	
<b>Double Rock</b>	25.0
2 meat choices with either fries or slaw	
<b>Triple Rock</b>	30.0
3 meat choices with two fries and slaw	
<b>Mega Rock</b>	35.0
4 meat choices with fries and slaw <i>Add prawn skewer +5.0</i>	

## PASTAS

<b>LAMB RAGU TAGLIATELLE</b>	26.0
With slow braised lamb leg, rich tomato sugu, parmesan & EVO	
<b>POLLO FUNGI TAGLIATELLE</b>	25.0
With creamy chicken & mushroom	

## BURGERS SERVED WITH FRIES

*Naked option available*

<b>HOMEMADE BEEF BURGER</b>	23.0
Beef patty, bacon, cheese, lettuce, tomato, onion, pickle & Blacksalt burger sauce	
<b>BUTTERMILK CHICKEN BURGER</b>	23.0
Lettuce, tomato, onion & pickles	
<b>VEGGIE BURGER</b>	23.0
Veggie patty, onion jam, lettuce, tomato, onion, pickle & Blacksalt burger sauce	
<b>FISH BURGER</b>	23.0
Deep fried fish of the day, lettuce, tomato, onion, pickle & fish tartar sauce	

## SOCIAL EATING

### BLACKSALT BITES | 50.0

Crispy pork wontons, vegetable samosa, fish goujons, vegetable spring rolls & prawn twisters

### LAND & SEA PLATTER | 50.0

Karaage chicken, battered zucchini sticks, salt & pepper fish bites, salad, BBQ wings & crispy calamari

### BAO BOARD | 50.0

Choose 10 from our Bao range

### TACO BOARD | 50.0

Choose 8 from our Taco range

## SWEETS & TREATS

<b>STICKY DATE PUDDING</b>	14.0
With butterscotch sauce & vanilla gelato	
<b>RICH MUD CAKE</b>	14.0
With berry compote & vanilla bean ice cream	
<b>ICE CREAM TRIO</b>	14.0

## SIDES

<b>SHOESTRING FRIES</b>	8.0
<b>CREAMY GARLIC MASH</b>	8.0
<b>SAUTÉED VEGETABLES</b>	8.0
<b>BLACKSALT SLAW</b>	8.0
<b>ONION RINGS</b>	9.0
<b>SEASONED POTATO WEDGES</b>	8.0
<b>GARDEN SALAD</b>	8.0
<b>SAUTÉED BABY POTATOES</b>	8.0
<b>LOADED POTATO WEDGES WITH CHEESE &amp; BACON</b>	13.0