

# MAINS

## AND STUFF BETWEEN BUNS

### Ye' Old Burger \$28.50

Black Origin Wagyu, dry-aged for 7 weeks on the bone, minced with Farmgate Free Range Pork Fat. Cheddar Cheese, Beet & Apple Chutney, and Dijonaise all sitting in a Il Forno Milk Bun

### The Capone \$26.50

Black Origin Wagyu Pulled Beef with Provolone Cheese Giardiniera, on a Il Forno Olive Oil & Rosemary foccacia

### "You Talkin' About Cubanos?" \$20.00

House Brined & Smoked Free Range Farmgate Ham and Pork Shoulder Pickles, Swiss Cheese, Mustard and Aioli in a Il Forno Bun

### Butchers Banger \$17.50

Seasonal Sausage, Kohlrabi Sauerkraut Charred Onions, Beet Mustard on a Il Forno Bun

### Mushroom & Pecan Tacos \$15.00

3 Corn Tortillas filled with Mushroom & Pecan "mince", Carrot & Habanero Hot Sauce Salsa Verde, Pickled Onions, Fresh Coriander, and Sliced Radish

### Pork Schnitzel \$20.00

Pounded out and breaded Farmgate Free Range Pork Beet-mustard, Pickled Peppers, Gremolata, and a Dill Potato salad

# GREENS

## FOR YOUR 5 A DAY

### Roasted Beets Salad \$14.00

Roasted & Pickled Red & Yellow Beetroot tossed in Lacto Vinaigrette, Whipped Feta, Finished with Everything Bagel seasoning

### Caesar Salad \$14.00

Chopped Romaine Lettuce & Lollo Rosso, Caesar Dressing, Herb Bread Crumbs, Finished with Parmesan & Cured Egg Yolk.

### Dietary Needs

Please inform our staff of any dietary needs we may need to cater for



# Churly's

# SHARING PLATES

## FOR THE GENEROUS BREWSTER

### Deviled eggs \$12.50

Topped with sweet & spicy house-made bacon jam, pickled onions, fine herbs

### Meat Snacks \$9.75 each

A Lady Butcher NZ Wagyu Biltong : Coriander & Black Pepper (Firstlight NZ Wagyu)

A Lady Butcher Free Range Pork Coppiette : Fennel & Oak Smoked Chili (Farmgate Produce Pork)

Pork Skin 2 Ways: House Made Salt & Vinegar Crackling, Togarashi Chicarones

### A Lady Butcher's Charcuterie Board \$45.00

From Northland to Southland : A taste of our farms

Check with staff on todays cuts and terrine

Accompanied by Pickled Veggies & Olive Oil Cracker

### Fried Pickles 🥒 \$13.00

McClure's sweet & spicy pickle chips breaded and fried until crispy served with house buttermilk ranch

### Welsh Rarebit 🧀 \$11.00

Thick cut Il Forno Bakery sourdough brushed with garlic oil, toasted topped with vegan squash cheese & chopped scallion

### Korean Fried Cauliflower 🥦 \$13.00 / \$20.00

CHUR! pale ale battered cauliflower tossed in a Tim's spicy gochujang sauce topped with toasted sesame seeds and fresh coriander

### Warm Pretzel & Pimento Cheese Dip 🧀 \$13.00 / \$20.00

Hot Bloom Pretzel served with a pimento cheese dip

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