

# SHARING PLATES

## FOR THE GENEROUS BREWSTER

### Meat Snacks \$9.75 each

Wagyu Biltong : Cardamom & Horopito (Black Origin Wagyu)

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

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

From Northland to Southland : A taste of our farms

Check with staff on today's cuts and terrine

Accompanied by Pickled Veggies & Olive Oil Cracker

### House Terrine \$13.00

Housemade terrine served with mustard, pickles and grilled sourdough brushed with garlic oil

### Fried Pickles 🥒 \$13.00

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

### Hummus Toast 🥙 \$14.00

Il Forno Sourdough brushed with garlic oil, then grilled

Topped with an assortment of seasonal grilled, raw, and pickled veggies

### Empanada \$15.00

3 empanandas filled with salted beef, sweet potato, and olive served with chimichurri

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

Hot Bloom Pretzel served with a pimento cheese dip

### Dietary Needs

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



# Churly's

# 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

### Cuban Sandwich \$20.00

House brined & smoked Free Range Farmgate ham and pork shoulder  
Pickles, swiss cheese, mustard and aioli in a Il Forno Bun

### Pepper Crusted Roast Beef Sandwich \$18.00

120g Grandad roast beef, horseradish & pickled garlic scape aioli, whipped goat cheese  
Rocket tossed in lemon vinaigrette, seasoned tomatoes in a Il Forno Sourdough

### Housemade Sausage \$19.00

Koji rubbed pork sausage stuffed with charred chinese broccoli and roasted mushrooms.  
Topped with togarashi aioli, pickles & fried onion rings in an Il Forno Baguette

### Mushroom & Pecan Tacos \$18.00

3 corn tortillas filled with mushroom & pecan "mince", carrot & habanero hot sauce  
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

### Beet Carpaccio \$11.00

Roasted beets sliced thin and tossed olive oil and lemon juice  
Garnished with chilli cured yolk, preserved lemon, cornichons, and wholegrain mustard

### Caesar Salad \$14.00

Chopped romaine lettuce & lollo rosso, caesar dressing, herb bread crumbs,  
Finished with parmesan & chilli cured yolk.

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