



SHARING

- WOOD FIRED GARLIC BREAD V** \$9
Turkish bread w mozzarella cheese, garlic butter & herbs
- STRAIGHT CUT V** \$9
Side of tomato sauce and homemade aioli
Add bacon and cheese drizzle w. sweet chilli \$15
- LEMON PEPPER CALAMARI GFO AVAIL** \$14
Lemon peppered crusted calamari w garlic aioli
- BUTTERMILK CHICKEN** \$15
Crispy free range chicken, salad, garlic aioli and hot sauce
- TRIO OF SLIDERS** \$16
BBQ pulled pork or crumbed fish or halloumi (v) served with chefs condiments
- OVEN ROASTED LAMB RIBS** \$17
House marinated & served w chilli garlic caramel sauce, popadum, mint yogurt, crispy shallots
- CRISPY PORK BELLY BITES** \$17
Pork belly bites tossed in apple cider sauce served w apple fennel slaw and crackling
- CHILLI GARLIC PRAWNS** \$17
Sautéed in confit garlic, chilli served with mixed greens & herb bread stick
- BACON WRAPPED SCALLOPS GFO AVAIL** \$18
Kumara puree, roasted dukkah, apple & kiwifruit, dried raspberry
- CHICKEN QUESADILLA** \$20
House seasoned chicken, buffalo sauce, melted cheese w salsa guacamole, sour cream
- SOUTHERN FRIED CHICKEN WINGS** ½kg \$16
1kg \$22
Choice of BBQ or buffalo hot sauce or chefs rub
- BBQ PORK RIBS** Half Rack \$24
Full Rack \$31
Slow cooked ribs, BBQ bourbon glazed served with house salad, fresh chopped parsley and chips
- SHARING PLATTER** \$46
Selection of BBQ chicken wings, buttermilk chicken, calamari, camembert cheese, crackers, mixed salad, and garlic bread w peri peri mayo and BBQ sauce

THE REDOUBT BAR AND EATERY

DINNER

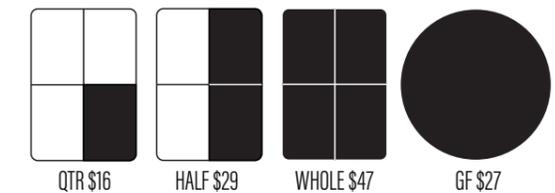
- NOURISH BOWL KETO VEGAN OPT AVAIL** \$24
Choice of Grilled Chicken / Calamari / Halloumi V, mix leaf salad, carrot, cucumber, israeli couscous, cherry tomato, chickpea. olives, red onion, feta crumble tossed in pesto dressing
- FISH 'N' CHIPS GFO AVAIL** \$24
Beer battered catch of the day served with mix leaf salad, chips & tartar sauce
- REDOUBT BURGER GFO/VEGETARIAN OPT AVAIL** \$25
Choice of Magill's double ground beef pattie or southern fried chicken GFO, cheddar cheese, aioli, mix greens, tomato, caramelized onion, magills streaky bacon, beer batter onion rings, and straight cut fries.
- FETTUCCHINE ALFREDO** \$28
Fresh pasta tossed with onion, garlic, parsley, chicken, bacon, mushroom in creamy white wine sauce
Vegetarian and vegan options \$24
- BACON WRAPPED CHICKEN BREAST GFO AVAIL** \$32
Stuffed with soaked cranberries, mozzarella served with pumpkin ravioli cherry tomato, seasonal asparagus or butter green beans and house made tuscan sauce
- SLOW COOKED LAMB SHANK GFO AVAIL** \$31
Slowly braised lamb, israeli couscous, new season potatoes, summer vegetables, pomegranate seeds, house dukkah, jameson & rosemary jus
- WARATAH FARM PORK BELLY GFO AVAIL** \$33
Locally raised pork in Waikato served with kumara mash, pork dumpling, braised red cabbage, butter brocolli, nacho crisps, beetroot puree and roasted apple jus
- MARKET FISH** poa
Please ask your wait staff about todays fish and chef's condiments
- 250GM HEREFORD GRASS FED SCOTCH FILLET GFO AVAIL** \$38
New season's potatoes, kumara puree, carrots, butter brocolli, chiaggio beetroot, beer batter onion rings and choice of peppercorn jus or creamy mushroom sauce
- SURF & TURF** \$46
250gm Hereford Grass Fed Scotch Fillet served with bacon wrapped scallops, prawns, new season's potatoes, kumara puree, carrots, butter brocolli, chiaggio beetroot, beer batter onion rings and choice of peppercorn jus or creamy mushroom sauce



PIZZA

All our pizzas are made in house with love, topped with Napolitano sauce and mozzarella cheese

- GARDEN VEG V**
Capsicum, red onion, mushrooms, jalapeños, corn, aioli
- CHICKEN, CAMEMBERT & CRANBERRY**
Seasoned chicken, sliced red onion, camembert cheese, cranberry, mozzarella
- POAKA**
Pulled pork belly, red onion, roasted red peppers BBQ sauce, mozzarella
- MEAT LOVERS**
Marinated beef, roasted chicken, bacon, salami, red pepper, sliced onion, topped w peri peri mayo
- BBQ CHICKEN & BACON**
BBQ chicken, diced bacon, red onion, capsicum, mozzarella, BBQ sauce
- APRICOT CHICKEN**
Slow-cooked seasoned chicken, red onion, capsicum, mozzarella, apricot sauce



SIDES

- | | | | |
|-------------|------|------------|-----|
| Bacon | \$6 | Mushrooms | \$6 |
| Onion Rings | \$6 | Fried egg | \$3 |
| Side Salad | \$6 | Vegetables | \$6 |
| Curly Fries | \$12 | | |

SWEET & WARM

- | | |
|---------------|-------|
| Tea Pot | \$5 |
| Flat White | \$5 |
| Hot Chocolate | \$5 |
| Hot Mocha | \$5.5 |

For vegan, gluten free options please ask our staff for our special menu and please let us know if you have any food allergies.

For a sweet tooth, please request for our desserts menu



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THE REDOUBT BAR AND EATERY

BRUNCH

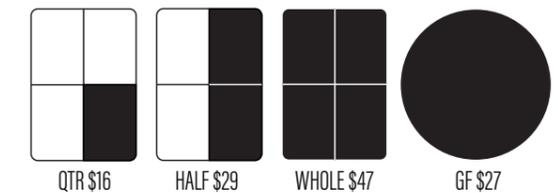
- EGGS BENEDICT GFO AVAIL** \$19.5
San Francisco sourdough, poached eggs, grilled asparagus, sun dried tomato hollandaise with choice of Fried Free-Range Chicken / Magills Streaky Bacon / Mushrooms
- COUNTRY STYLE OMLETTE** \$19
Classic ham, cheese, tomato open omlette served with volare sourdough
- FRENCH TOAST GFO AVAIL** \$22
Brioche bread coated and toasted with egg and cinnamon, passionfruit mascarpone, caramelised banana, bacon and drizzled with maple syrup
- REDOUBT FULL BREAKFAST GFO AVAIL** \$24
Fried eggs, streaky bacon, rosti, Magill's toulouse sausage, grilled tomato, mushrooms served with brioche bread
- NOURISH BOWL KETO GFO/VEGAN OPT AVAIL** \$24
Choice of Grilled Chicken / Calamari / Prawns/ Halloumi V, mix leaf salad, carrot, cucumber, Israeli couscous, cherry tomato, chickpea. olives, red onion, feta crumble tossed in pesto dressing
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- FETTUCINE ALFREDO** \$26
Fresh pasta tossed with onion, garlic, parsley, chicken, bacon, mushroom in creamy white wine sauce
Vegetarian and vegan options \$22
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Stuffed with soaked cranberries, mozzarella served with pumpkin ravioli, cherry tomato, seasonal asparagus or butter green beans and house made tuscan sauce
- SLOW COOKED LAMB SHANK GFO AVAIL** \$28
Slowly braised lamb, israeli couscous, new season potatoes, summer vegetables, pomegranate seeds, house dukkah, jameson & rosemary jus
- 250GM HEREFORD GRASS FED SCOTCH FILLET GFO AVAIL** \$36
With mixed garden salad, beer batter onion rings, straight cut fries and your choice of peppercorn jus or creamy mushroom sauce



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| Side Salad | \$6 | Vegetables | \$6 |
| Curly Fries | \$12 | | |

COOLERS

- | | |
|---------------|------|
| Ice Coffee | \$10 |
| Ice Chocolate | \$10 |
| Ice Mocha | \$10 |

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