

MON

**1/2
PRICE
DESSERTS**

WITH ANY MAIN/SALAD PURCHASED

AVAILABLE ALL DAY

TUE

**ALL 10" PIZZAS
\$13.5**

AVAILABLE ALL DAY

WED

**\$19
STEAK NIGHT**
250G SIRLOIN
WITH CHIPS & JUS
FROM 5PM

THUR

**\$7
BLUSHING
BUBBLES**
FROM 3PM

**RIB NIGHT
\$18.9**

WITH FRIES & A BIB
FROM 5PM



**WEEKLY
RITUALS**

MON-FRI

**\$13
LUNCH**

FROM 11AM-2PM

FRI

BAND

FROM 9PM - 12AM

SAT

The Merchant
GRILL
FROM 11AM-3PM



BAND

FROM 9PM - 12AM

SUN

The Merchant
GRILL
FROM 11AM-3PM

**LIVE
MUSIC**

FROM 2PM-5PM

BREAD TO START

PIZZA BREAD confit garlic, fresh rosemary, oregano, sea salt, olive oil 9.9 (V) (VF) GF base add 3.5
caramelised onion, feta 3.0 OR Mozzarella 3.0

TOASTED FLAT BREAD roasted garlic, feta walnut dip, za'atar 9.9 (V)

SMALL PLATES AND PLATTERS FARM

CUMIN LAMB MEATBALLS hummus, pickled beet, feta 14.9 (GF)

MALACCA FRIED CHICKEN spring onion, chilli jam 14.9

HOISIN PORK BELLY pickled onion, star anise jus 15.5

CHARRED TANDOORI CHICKEN lime coriander cream 15.5 (GF)

PENANG BEEF SHORT RIBS peanut curry, coconut milk, chilli 15.5

BUTCHER'S PLATTER a selection from the farm
half platter 39.9 / full platter 59.9

OCEAN

POHUTAKAWA SMOKED FISH CAKES pickled cucumber,
lemon cream 15.9 (GF)

SALT + PEPPER SQUID wasabi aioli 15.9

HOT + SOUR BLACK TIGER PRAWNS coconut curry,
scallions, chilli 16.5 (GF)

GREEN LIPPED MUSSELS + NECK CLAMS bonito stock,
chilli, lemongrass 16.5

SOFT SHELL CRAB Sichuan pepper, spring onion,
siracha coriander aioli 16.5

FISHMONGER PLATTER a selection from the ocean
half platter 42.9 / full platter 65.9

GARDEN

CRISPY EGGPLANT chilli, coriander, tamarind glaze 14.9 (V) (VF)

CAULIFLOWER PARMESAN ARANCINI BALLS pecorino,
roasted pepper basil pesto 14.9 (V)

HONEY ROASTED PUMPKIN toasted almond, sumac yoghurt 14.9 (V)

CHARRED BROCCOLI feta garlic walnut dip, puffed quinoa 14.9 (V) (GF)

Pizzas

10 inch 22.9 / 15 inch 29.9

10 inch gluten free base add 3.5

MARGHERITA (V)

campari vine tomatoes,
bocconcini, basil, olive oil

BUTCHER

chorizo, caramelised onions,
salami, mozzarella

TANDOORI CHICKEN

grilled red pepper, salted cashews,
red onion, cumin mint yoghurt,
coriander

GREEK LAMB

confit garlic, pine nuts, campari
tomatoes, feta, baby spinach,
lemon yoghurt

CARNE

cured bacon, BBQ pulled pork,
debrececi sausage, jalapeno,
mozzarella

QUATTRO

Margherita, Butcher, Carne + Greek
Lamb, all on one base (15" only)

EXTRA TOPPINGS 4.5

BREADS • SMALL PLATES + PLATTERS • PIZZAS

SALADS

CAESAR baby cos, anchovy, bacon, croutons, parmesan + Caesar dressing 20.9 *add free range chicken OR salt + pepper squid 6.0*

TANDOORI CHICKEN cashew nuts, red onion, tomato, cucumber, mesclun, cumin mint yoghurt dressing 22.9 ^{GF}

ASIAN STYLE CHOPPED SALAD wong bok, peanuts, carrot, mung bean sprouts, coriander, mint, Thai chilli sauce 20.9 ^V ^{VF} *add beef OR free range chicken 6.0*

Mains

FISH + CHIPS Monteith's beer battered market fish, chunky fries, salad, tartare sauce 25.5

SESAME KING SALMON warm radicchio, edamame + pea medley, bacon, chilli zhoug 31.9

PAN FRIED TUMERIC MARKET FISH waxy potatoes, cherry tomatoes, green beans, lemon salsa verde POA

AWHI FARMS 180G ANGUS STEAK BURGER lettuce, chilli corn relish, cheddar, bourbon chipotle, fries, aioli 23.9 *add streaky bacon + fried egg 5.0 GF bun 3.0*

FREE RANGE CHICKEN BURGER lettuce, brie, guacamole, bacon, chipotle cream, fries, aioli 21.9 *add GF bun 3.0*

SAMBAL CHICKEN BREAST burnt broccoli, pickled onion, cumin mint yoghurt 27.9 ^{GF}

HICKORY SMOKED BBQ PORK RIBS wedges, slaw 31.9

DUKKAH ORERE POINT LAMB peppers, courgettes, cumin pea puree, olive tapenade 31.9

HOISIN BRAISED PORK BELLY Asian greens, star anise jus 28.9

EGGPLANT TIMBALE waxy potatoes, green beans, peppers, parsnips, cherry tomato, lemon verde 24.9 ^V ^{GF} ^{VF}

WILD ROASTED MUSHROOM FETTUCINE* eggplant, artichoke, parmesan, red pesto cream 22.9 ^V *add free range chicken 6.0*

SEAFOOD FETTUCINE* mussels, clams, red chillies, garlic, parmesan, rocket, white wine sauce 24.9

**GF alternative - replace fettucine with courgette spaghetti*

AWHI FARMS ANGUS SIRLOIN 250GM 37.9 ^{GF}

OR

AWHI FARMS ANGUS EYE FILLET 180GM 37.9 ^{GF}

Choose your side of either:

- roasted shallots + parsnips, shitake mushroom, pickled beet, chimichurri ^{GF}
- fried eggs, house cut fries, beef jus ^{GF}

A LITTLE ON THE SIDE

BUTTERED GREEN BEANS toasted almonds 6.0 ^V ^{GF}

DUCK FAT POTATOES bacon 7.5

GARDEN SALAD balsamic dressing 7.5 ^V ^{VF}

PARMESAN HOUSE CUT CHIPS 7.5 ^V ^{GF}

Please advise on dietary requirements + allergens. Our staff will advise on alternate dishes. We can't guarantee our dishes are completely allergen free.

SALADS • MAINS • SIDES

THE MERCHANT



DESSERTS

ALL \$11.9 EA

CITRUS CHEESECAKE

lemon curd, mandarin jelly, candied
orange, biscuit crumbs

RASPBERRY + PISTACHIO SEMIFREDDO ^{GF}

balsamic strawberries,
kaffir lime ice cream

DARK CHOCOLATE DOME ^{GF}

rose water ganache, pistachio,
yoghurt snow

CHEESE PLATTER

fresh strawberries, fig Madeira jam, pickled carrots,
Italian bread, crackers [🌱]

TOTARA VINTAGE CHEDDAR WHITESTONE BRIE KAHURANGI BLUE

28.9

DESSERT WINE

TOHU RAIHA RESERVE NOBLE RIESLING

Marlborough

90ml Btl
9.5 43.5

PORT

	90ml	Btl
Dow's Fine Tawny	10.0	85.0
Dow's Ruby	10.0	85.0
Dow's 10 Year Old Tawny	15.0	

SPECIAL



COFFEES + HOT CHOCOLATES

ALL 11.9

NUTTER – Frangelico + Klipdrift

MEXICAN – Kahlua

CHOC ORANGE – Cointreau + Brown Cacao

SWEET AMERICAN – Honey Bourbon

• COFFEES •

CAPPUCCINO • LARGE CAPPUCCINO
CHAI LATTE • ESPRESSO
SHORT BLACK • LONG BLACK
FLAT WHITE • LARGE FLAT WHITE
HOT CHOCOLATE • LATTE • LATTE BOWL
MACCHIATO • MOCHACCINO

• TEAS •

Small or large pots available

PICKWICK

English Breakfast • Earl Grey • Green Tea + Lemon

DILMAH EXCEPTIONAL

Golden Darjeeling • Jasmine • Rose Vanilla
Peppermint Cinnamon

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DESSERTS • DIGESTIFS • HOT DRINKS