

# LONG<sup>THE</sup> ACRE

GRILL

TABLE & BAR

ON LONG STOCK DRIVES FARMERS AND DROVERS MADE READY USE OF THE GRAZING AFFORDED BY THE ROADSIDE, FATTENING THEIR STOCK TO ENSURE THEY WERE IN PRIME CONDITION UPON REACHING THE SALE YARDS. THEY MOSTLY CALLED THIS FREE GRAZING -

## 'THE LONG ACRE'

HERE AT OUR LONG ACRE YOUR PRIME CONDITION IS OUR PURPOSE. WE WILL ENDEAVOUR TO ACHIEVE THIS END BY SERVING ONLY THE BEST IN FOOD & BEVERAGE.



# MENU

THE CHEFS TAKE PRIDE IN USING LOCAL & HOME GROWN PRODUCTS SOURCED IN THE COMMUNITY OF TE AWAMUTU. WE HAVE CREATED THE MENU USING ONLY THE FINEST FOOD THAT IS FRESH FROM THE PADDOCK TO PLATE

## TASTY STARTERS

<b>GARLIC BREAD</b>	<b>\$12</b>
With Manuka honey & garlic butter	
<b>PARMESAN CHICKEN NIBBLES</b>	<b>\$16</b>
Coated with lemon pepper,sauce or salt	
<b>SALT &amp; PEPPER CALAMARI</b>	<b>\$16</b>
With salad & Vietnamese dressing	
<b>BREADS &amp; DIPS</b>	<b>\$16</b>
Assorted breads with tomato relish & basil pesto	
<b>SHRIMP COCKTAIL</b>	<b>\$18</b>
Served traditionally with homemade shrimp sauce	
<b>CURED MEATS</b>	<b>\$18</b>
Served with green salad, breads & jerk sauce	
<b>SALMON PASTRAMI</b>	<b>\$18</b>
With green salad,soft cheese and breads	
<b>GARLIC CHILLI PRAWNS</b>	<b>\$18</b>
King prawns cooked in garlic butter & chilli served with salad	
<b>STUFFED MUSHROOMS</b>	<b>\$18</b>
Served with green salad and sauce	
<b>ANTIPASTO PLATTER</b>	<b>\$30</b>
Smoked fish,mussels,sea salted squid,cured meats,pickles,shrimps,bread and relish	

**GF : Available**

**VG : Available**

**DF : Available**

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# MENU

AT THE **LONG ACRE** WE USE PREMIUM MEAT AND WHERE POSSIBLE LOCAL PRODUCE THAT SHOWS OFF THE FRESHNESS AND QUALITY OF LOCAL SUPPLIERS WITH THE AMAZING TASTE OF THE MIGHTY WAIKATO

## FRESH FROM PADDOCK TO PLATE



### ON THE PLATE

*All meats served with  
Potato mash,  
Seasonal  
vegetables,  
and topped  
up with  
Mushroom jus*

### YOUR CHOICE OF MEAT AND ON THE PLATE

*Additional Sides available* 

- VOLCANIC SALTED SCOTCH FILLET 250GRM** \$36
- T-BONE STEAK 300GRM** \$35
- TOMAHAWK STEAK 350/500GRM** \$38/\$44
- THYME FREE RANGE CHICKEN BREAST** \$31
- CONFIT PORK BELLY** \$31
- With potato mash, ginger jus & seasonal vegetables*
- LAMB SHANK 1 or 2** \$26/\$36
- slowly cooked shank with potato mash, baby carrots & topped up with minted gravy*
- CONFIT DUCK LEG** \$32
- slowly cooked duck leg in duck fat served with Kumara mash & seasonal vegetables*
- CHICKEN & BACON FETTUCCINI** \$28
- chicken with bacon & basil creamy fettuccine with parmesan*
- BBQ PORK RIBS** \$30
- Caramelized in BBQ & coca cola sauce with curly fries*

GF : Available

VG : Available

DF : Available

### ON THE SIDE

- Mushroom +  
Red wine sauce  
or  
Battered onion rings  
with Aioli  
or  
Chunky steak fries  
with Aioli +  
Tomato sauce  
or  
Mixed green salad or  
Seasonal vegetables  
with Garlic butter

*Additional Sides \$6*

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## FROM THE OCEAN



### FISH OF THE DAY

P.O.A

Please ask your server for details on today's offer

### MONTEITHS BEER BATTERED FISH

With crispy salad , fries and tartare sauce **\$28**

## HOUSE FAVOURITE PIZZA

### MARGARETTA

**\$20**

*with Napoli sauce, fresh tomato, mozzarella cheese and finish with pesto*

### CHICKEN CRANBERRY PIZZA

**\$20**

*brie cheese, chunky cranberry jelly, fresh herb and tomatoes*

### MISS PEPPERONI

**\$21**

*Napoli sauce, italian pepperoni, oregano and mozzarella cheese*

### URANUS VEGETARIAN FEAST

**\$22**

*Red pepper, spinach, red onion, feta, sweet potato, tomatoes, mushroom, basil pesto & mozzarella*

### BUTTER CHICKEN

**\$22**

*butter chicken, pepper jews, spinach*

### JOLLY FARMER

**\$22**

*Chorizo, bacon, pepperoni, ham, mushroom with pizza sauce and cheese*



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## KIDS MENU

"I DON'T CARE" <i>fish and chips with fries and tartare sauce</i>	\$15
"I DON'T WANT THAT" <i>beef patties burger, salad tomato with fries</i>	\$15
"I'M NOT HUNGRY" <i>bbq pull pork with sliders bun and salad</i>	\$15
"I DON'T KNOW" <i>slow cooked sweet &amp; spicy pork ribs serve with curly fries</i>	\$15
"WHAT" <i>ham, pineapple and mozzarella cheese pizza</i>	\$15

## DESSERTS

<b>EATON MESS</b>	\$14
<i>served with layers of meringue &amp; berry compote</i>	
<b>HOME MADE CHEESE CAKE</b>	\$14
<i>with vanilla ice-cream</i>	
<b>TIRAMISU</b>	\$14
<i>with vanilla ice-cream</i>	
<b>TOFFEE BANANA</b>	\$14
<i>with cinnamon fritters with kahlua caramel &amp; vanilla ice-cream</i>	
<b>AFFAGATO</b>	\$16
<i>two scoops of ice cream, espresso coffee &amp; your choice of liqueur</i>	
*AMARETTO	
*BAILEYS	
*COINTREAU	
<b>CREME - CATALANA</b>	\$14
<i>served with vanilla ice-creme</i>	

# WINE

	150ml	250ml	Bottle Only
<b>SAUVIGNON BLANC</b>			
Guest THE LANDSCAPE	\$8	\$13	\$43
LAKE CHALICE	\$9	\$15	\$46
STONELEIGH LOW	\$9.5	\$15	\$48
ALLAN SCOTT			\$52
JULES TAYLOR			\$58

<b>PINOT GRIS</b>			
Guest THE LANDSCAPE	\$8	\$13	\$43
LAKE CHALICE	\$9	\$15	\$46
STONELEIGH LOW	\$9.5	\$15	\$48
JULES TAYLOR			\$58

<b>PINOT NOIR</b>			
Guest THE LANDSCAPE	\$9	\$14.5	\$46
LAKE CHALICE	\$10	\$17	\$52
DEVIL STAIRCASE			\$68
AKARUA CENTRAL OTAGO			\$80

<b>CHARDONNAY</b>			
LAKE CHALICE	\$9	\$16	\$48

<b>SHIRAZ/SYRAH</b>			
LAKE CHALICE SYRAH	\$10	\$17	\$55

	150ml	250ml	Bottle Only
<b>MERLOT/BLENDS</b>			
Guest LAKE CHALICE	\$10	\$17	\$48
COOKOOTHAMA CAB MERLOT			\$58
BROOKFIELD'S CAB MERLOT			\$62

<b>PORT</b>	
SANDEMAN TAWNY	12
SANDEMAN RUBY	12

<b>BUBBLES</b>	
MOSCATO 200ml	\$12
LINDAUER BRUT 200ml	\$12
HENKELL TROCKEN 200ml	\$12
HENKELL ROSE 200ml	\$12
THE MAKER BRUT	\$12 \$44
PIPER HEIDSIECK( FRANCE)	\$50

<b>ON THE ROCKS</b>	
<u>45 ML SERVED WITH ICE</u>	
DOUBLE BLACK	\$16
GLEN FIDDICH	\$17
TEELING SINGLE MALT	\$16
LAPHROUG	\$17
CLASSIC LADY	\$17
KRAKEN RUM	\$16
SAILOR JERRY	\$15



# BEER

## BOTTLED

HEINEKEN	\$9
SOL	\$9
EXPORT CITRUS	\$9
JACK DANIEL	\$9
JIM BEAM	\$9
RASPBERRY CRUISER	\$8.5
PASSION FRUIT CRUISER	\$8.5
CORUBA	\$8.5
CANADIAN CLUB	\$9



## ON TAP

	PINT	JUG		PINT	JUG
HEINEKEN	\$11.50		TUI	\$8.5	\$32
HEINEKEN LIGHT	\$10.5		PEACH & PORKER	\$8.5	\$32
MONTEITH'S GOLDEN	\$8.5	\$32	EXPORT 33	\$8.5	\$32
MONTEITH'S ORIGINAL	\$8.5	\$32	MURPHY'S	\$9.5	
MONTEITH'S APA	\$9.5	\$36	MONTEITH'S XPA	\$9.5	\$36
BLACK DOG CHOMP	\$9.5	\$36			
BONEYARD IPA	\$10.5	\$38			

### CIDER

MONTEITH'S APPLE CIDER	\$10	\$34
RASPBERRY LIME CIDER	\$10.5	\$36
OLD MOUNT BOYSENCIDER	\$10	\$36



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# NON ALCOHOLIC DRINKS

## Barista menu

### COFFEE

\$5

Flat white/ Cappuccino/ Mocha  
Americano/ Machiato/ Hot Chocolate  
Short black/ Long black/ Latte/Chai  
\*all coffees are double shot\*

### TEA

\$4.5

Earl Grey / Peppermint / Green tea  
English breakfast

### ICED

Iced mocha/ Coffee  
Iced chocolate

\$8

\$8

## SOFT DRINKS

Coke	5
Sprite	5
Diet Coke	5
L&P	5
Gingerale	5
Tonic	5
Soda	5
Lemon Lime	5
Bitters Ginger Beer	5
Red Bull	6

## JUICES

Apple	5
Orange	5
Cranberry	5
Tomato	5
Pineapple	5