



## SMALL PLATES

### MINI SKILLET CORNBREAD

COOKED TO ORDER IN A CAST IRON SKILLET,  
LEWIS ROAD WHIPPED CHIPOTLE BUTTER **E D G**  
\$5.00 EACH

### CORN CHIPS & SALSA

HOUSEMADE CRISPY WHITE CORN & BLUE CORN TORTILLA CHIPS  
\$10.00  
ADD GUACAMOLE \$8.00  
ADD SOUR CREAM \$4.00

### FIRED CALAMARI

CRISPY SWEET & SPICY CALAMARI, SERVED WITH CITRUS AIOLI **E D G**  
\$20.00

### MAC&CHEESE

THREE CHEESES, MANCHEGO PANKO CRUMB AND CRISPY BACON **E G D**  
VEGETARIAN OPTION AVAILABLE  
\$16.00

### NEW ZEALAND LOCAL MUSSEL

COOKING WITH SPICED TOMATO SAUCE , ONION , TABASCO,  
DRIED PARSLEY **D**  
\$23.00  
ADD BREAD +\$5

### MARKET FISH CEVICHE

RAW MARKET FISH, LECHE DE TIGRE, COCONUT CREAM,  
CUCUMBER, PINEAPPLE, GREEN APPLE WITH SLICED BAGUETTE **E**  
\$22.00

### BLACKENED PRAWNS

JUMBO PRAWNS, MANGO CHUTNEY, CHIPOTLE AIOLI **E**  
\$22.00

### WAGYU BEEF SKEWERS

HOUSE SMOKY CHIPOTLE BBQ SAUCE, CHIMICHURRI, SLAW  
\$22.00

### OYSTER

FRESH MARKET OYSTER SERVED WITH RED WINE VINEGAR  
CHOPPED SHALLOTS **E D G P**  
6 FOR \$30 12 FOR \$58

## Sides

### HAND CUT CHIPS & AIOLI **E**

\$10.50

### SEASONAL VEGETABLE

STIR FRY WITH CHOPED GARLIC  
**D**

\$18.00

### MISS CLAWDY'S SLAW **E D**

\$9.50

### GODDESS SALAD

MESCLUN SALAD, PEA SHOOTS  
GREEN APPLE, PUMPKIN & POMEGRANE  
WITH CHIPOTLE AIOLI SEEDS, CUCUMBER, GODDESS DRESSING

**E G**

\$9.50

**E D**

\$13.00



## SIGNATURE

### MISS CLAWDY FAMOUS FRIED CHICKEN

BONELESS THIGH MARINATED IN BUTTERMILK & OUR SPECIAL  
JERK SEASONING SERVED WITH CHIPOTLE AIOLI **E D G**  
5 PIECES \$25.00

### MISS CLAWDY FINGER-LICKING BBQ PORK RIBS (FULL/HALF)

5 HOURS BRAISED SPARE RIBS GLAZED WITH SIGNATURE BBQ SAUCE,  
SERVED WITH SLAW AND HAND-CUT CHIPS **E D**  
FULL \$51 HALF \$32

### BEEF SCOTCH (350G)

QUEENSLAND AUSTRALIA BEEF CLASSIC CUTS, SERVED WITH CHIP  
AND SLAW, PICO DE GALLO TOPPING **D G**  
\$49

## Tacos 1PC

### BBQ PULLED PORK

BRAISED PORK, MISS CLAWDY'S BBQ SAUCE,  
PINEAPPLE SALSA, CORIANDER SLAW **E D G**  
\$12.00

GLUTEN FREE TACO AVAILABLE

### BOURBON STREET MUSHROOM

MARINATED AND GRILLED PORTOBELLO MUSHROOMS,  
PICKLED RED ONION, BLACK GARLIC AIOLI **E D G**  
\$12.00

### GARLIC BUTTER PRAWN

PANFRIED PRAWNS, CORIANDER SLAW, CHIPOTLE AIOLI **E D G**  
\$14.00

### FRIED CHICKEN

JERK SEASONING FRIED CHICKEN, PINEAPPLE SALSA,  
CORIANDER SLAW, CHIPOTLE AIOLI **E D G**  
\$12.00

## Sauces

**GUACAMOLE \$8** **SALSA \$6** **SOUR CREAM \$4** **RED WINE JUS \$6** **CHIMICHURRI \$6**

OUR MENU IS DESIGNED TO BE SHARED BY THE TABLE  
PLEASE CHAT TO OUR STAFF ABOUT THE DISHES  
THAT COMPLEMENT EACH OTHER BEST

OUR CHICKEN , BEEF AND PORK IS LOCAL AND FREE RANGE  
FISH IS SUSTAINABLY CAUGHT.

CONTAINS: EGGS **E** DAIRY **D** GLUTEN **G** VEGAN **V** PEANUTS **P** SOY **S**



## LARGE PLATES

### LAMB RUMP

SOUTH ISLAND HIGH COUNTRY LAMB, ROMESCO SAUCE ,  
SEASONAL VEGETABLE, RED WINE JUS **D**  
\$36.00

### SOUTHERN POUTINE

HAND CUT CHIPS, BBQ PULLED PORK,RICH BOURBON GRAVY,  
CHEESE SAUCE, PARMESAN, TOMATO **D G**  
\$29.50

### JAMAICAN JERK CHICKEN

CHICKEN SUPREME MARINATED  
IN A MIX OF 20 HERBS AND SPICES, MAQUE CHOUX **D G**  
\$32.00

### JAMBALAYA

CAJUN CLASSIC CHICKEN, ANDOUILLE SAUSAGE,  
SOFT SHELL CRAB , PRAWNS, LONG GRAIN RICE, HOLY TRINITY,  
SPICED TOMATO SAUCE **D**  
\$33.00

### FISH & CHIP

LOCAL MARKET FISH, PACIFICO BEER BATTER, HAND CUT CHIPS **D**  
\$28.00

### DAILY FISH

PANFRIED SERVED WITH GREENS, MASHED KUMARA ROSTI  
AND PINK HOLLANDAISE SAUCE  
\$38.00

## Desserts

### KEY LIME PIE

KEY LIME CUSTARD BAKED IN A GRAHAM CRACKER CRUST.  
TOPPED WITH WHIPPED CREAM **E D G**  
\$17.00

### NEW YORK CHEESECAKE

BAKED CHEESECAKE SERVED WITH CRYSTAL SEASONAL FRUIT  
AND FRUIT PURÉE **E D G**  
\$17.00

### CHEF 'S TREAT

PLEASE ASK OUR FRIENDLY TEAM FOR TODAY 'S OPTION  
\$16.00

