

Entrée

FLAT BREAD - CBGF 22.0

Baked In Our Wood Fired Oven With Lemon Hummus, Sundried Tomatoes, Mozzarella And Confit Garlic

BAKED CAMEMBERT - 26.0

Rosemary, Sea Salt, Onion Jam, Bacon Crumb, Grilled Ciabatta

LEEK, POTATO AND MUSHROOM CROQUETTES - 25.0

Swiss Cheese Fondue, Spiced Honey Oil

SALT N PEPPER CALAMARI - GF, DF 25.5

Green Onion, Crispy Garlic, Almonds, Lime Mayo, Chilli Caramel

BEEF CHEEK ARANCINI 26.0

Arrabiatta Sauce, Truffle Mayo, Shaved Parmesan

CHICKEN TENDERS (5) - GF 25.5

Buttermilk Fried Chicken Tenders, Bang Bang Sauce, Toasted Sesame

SEAFOOD CHOWDER 25.5

Traditional French Style Velouté Base With Prawns, Mussels, Scallop And Market Fish, Served With Toasted Ciabatta



Burgers & Sandwiches

MEXICAN CRISPY FISH TACOS - CBGF 31.5

3 Soft Tortillas, Chipotle, Red Cabbage Slaw, Pickled Jalapeno, Lime And Coriander Crema

CHEESE BURGER - CBGF 31.5

Beef Patty, Artisan Bun, American Cheddar, Pickles, Bacon, Burger Sauce, Fries

CHICKEN BURGER - CBGF 31.5

Buttermilk Fried Chicken Tenders, Artisan Bun, Bacon, Lettuce, Aioli, Fries



Salads

ROAST ROOT VEGETABLES AND HALLOUMI - CBDF 33.0

Beets, Radish, Carrot, Potatoes, Baby Onion, Roquette, Savoury Granola, Citrus Oil

SMOKED CHICKEN AND BACON SALAD - 33.0

Roasted Cashews, Toasted Pumpkin Seeds, Mixed Leaves, Citrus Aioli

PORK AND PEAR SALAD - GF 33.0

Slow Braised Pork Belly, Roasted Pears, Blue Cheese, Candied Walnuts, Wild Roquette, Vanilla And Balsamic Dressing



Sides

BROCCOLINI, FETA, FRIED SHALLOTS - GF 14.0

CREAMED MASH AND ROAST GRAVY - GF 14.0

RK FRIES - CBGF Small 11.0 Large 15.0

ROASTED VEGETABLES - GF, DF 12.0

EXTRA SAUCE - 1.5

GRATIN DAUPHINOISE - GF 14.0

COLESLAW - 10.0

GARDEN SALAD - GF 12.0

PEPPER OR MUSHROOM SAUCE - 4.0

Platters



PLOUGHMANS PLATTER (4 PEOPLE AS AN ENTRÉE) - 85.0

Roasted Ham, Aged cheddar, Brie, crusted bread, house pickled onions, cranberry and orange chutney, cucumber pickles Granny smith Apple, Branston pickle

ROWDY PLATTER (4 PEOPLE AS AN ENTRÉE) - 70.0

Buttermilk Chicken Tenders, Calamari, Cheerios, Onion Rings, RK Fries, Sauces



Mains

300G NEW YORKER SIRLOIN - GF 50.5

Dauphinoise Potato, Slow Braised Red Cabbage, Broccolini, Confit Garlic, Fried Shallots, Rich Beef Jus or Blue Cheese Butter

ROWDY FRIED CHICKEN - GF 37.0

Rowdy Kitchen Chicken Tenders, Mashed Potato, Coleslaw And House Gravy

SALMON - GF 46.5

Creamed Leeks, Baby Spinach, Herb Rosti, Charred Orange, Fried Capers

HUNTSMAN PIE - 43.0

Slow Braised Venison Shank, Roast Carrots, Baby Beetroot, Pearl Creamed Mash

FISHERMAN'S PIE - 41.0

Mussels, Prawn, Saffron Velouté, Eggs, Salmon & Market Fish. Topped With Creamy Mash. Served With Garlic Toast

HERB GNOCCHI - 35.0

Crispy Fried Potato Gnocchi, Sage Butter, Mushroom Cream, Pinenuts, Parmesan

FISH AND CHIPS - CBGF 33.0

Beer And Yeast Battered Market Fish, Fries, Served With Your Choice Of English Mushy Peas, Lemon, Chip Shop Curry Sauce Or Tartare Sauce And Garden Salad

MARKET SEAFOOD POA

See Your Server

BUTCHERS CUT POA

See Your Server



Pizza & Dessert Menu →

V - VEGAN GF - GLUTEN FREE DF - DAIRY FREE
CBGF - CAN BE GLUTEN FREE CBDF - CAN BE DAIRY FREE

RK Wood-Fired Pizza

AVAILABLE FROM 5PM TUESDAY TO FRIDAY & 11AM SATURDAY & SUNDAYS

All served with a Tomato Base and Mozzarella

GLUTEN FREE +5 | HALF & HALF +3.5 | VEGAN CHEESE +3.5

Changes To Listed Sides Are Possible For An Additional Charge Of \$2.5



PRESTONS ROAD - 33.50

Fresh Tomato, Fresh Mozzarella, Basil Swirl, Shaved Parmesan, Mozzarella

TE KORARI - 33.50

Pork Belly, Chorizo, Bacon, Caramelised Onion, BBQ Sauce

MILLS - 33.50

Leg Ham, Charred Pineapple, Mozzarella, BBQ Sauce

MERINO - 33.50

Moroccan Spice Braised Lamb, Lamb Sausage, Red Onion, Feta, Mint Yoghurt

MARSHLANDS - 33.50

Forest Mushrooms, Caramelised Onion, Blue Cheese, Thyme, Pear, Rocket Salad

CAMEO - 33.50

Cajun Spiced Chicken, Tomato, Bacon, Red Onion, Cream Cheese, BBQ Sauce

BOTTLE LAKE - 33.50

Smoked Salmon, Spinach, Cream Cheese, Capers, Red Onion

ALPINE - 33.50

Kalamata Olives, Capers, Red Onion, Anchovies, Mozzarella, Parmesan

BURWOOD - 33.50

Pepperoni, Mozzarella, Buffalo Cheese, Parmesan

HOFFMAN - 33.50

Buttermilk Fried Chicken Tenders, Sweet Chilli Sauce, Cream Cheese, Jalapeños

PIZZA OF THE WEEK

See Our Specials Board



Dessert

CHAI CRÈME BRULÉE - CBGF 17.5

Orange and Cardamom Biscotti

STICKY TOFFEE PUDDING - 17.5

Salted Caramel Sauce, Crystallised Ginger, Vanilla Creme Fraiche

SNICKERS MOUSSE - 17.5

Rich Peanut Mousse, Dark Chocolate Ganache, Caramel Ice Cream

WARM BAKEWELL TART - GF 17.5

Toasted Almonds, White Chocolate Mascarpone, Kirsch Cherries

BANANA SPLIT - GF 17.5

Vanilla Ice Cream, Chocolate Crackle, Hokey Pokey, Whipped Cream, Chocolate Sauce

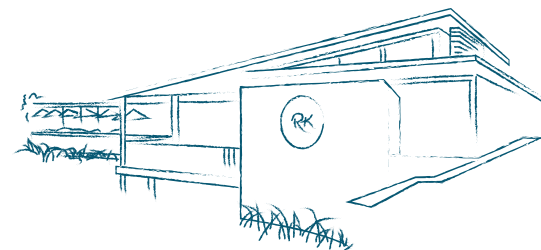
AFFOGATO - GF 17.5

Vanilla Bean Ice Cream, Espresso Shot, Drambuie (Or Liqueur Of Your Choice)



SINCE 2018
THE **ROWDY KITCHEN**
BAR / EATERY

DINNER MENU



Good food is never silent