

More Breakfast Than Lunch

GRANOLA - 18.5

House Made Granola, Poached Cherries, Berry Compote, Greek Style Yoghurt

FREE RANGE EGGS ON TOAST - CBGF 19.0

Your Choice Of Fried, Poached Or Scrambled Eggs, Toast With Tomato Relish

BACON & EGGS ON TOAST - CBGF 24.0

Your Choice Of Fried, Poached Or Scrambled Eggs, Bacon, Toast With Tomato Relish

OMELETTE - GF 26.5

Choice Of Three Fillings (Ham, Tomato, Onion, Cheese, Spinach, Mushroom), Garden Salad

R.K. MINI BREKKIE - CBGF 26.5

2 Eggs (Fried, Scrambled, Poached), Bacon, 1 Hash Brown And 1 Toast

R.K. FULL BREKKIE - CBGF 32.0

2 Eggs (Fried, Scrambled, Poached) Pork Sausage, Mushrooms, Bacon, 2 Hash Browns And 2 Toast With Tomato Relish

SWEET WAFFLES - 28.5

Berry Cheesecake, Kirsch Cherries, White Chocolate Mascarpone

CHICKEN WAFFLES - 30.0

Buttermilk Chicken Tenders, Bacon, Maple Syrup & Chipotle Mayo

BEEF HASH - GF, DF 31.0

Fried Potatoes, Beef Cheek, Sauteed Spinach, Smoked Bacon, Chorizo, Topped With 2 Fried Eggs

FOREST MUSHROOMS - GF 29.5

Sauteed Garlic Mushrooms, Poached Eggs, Mini Hash Browns, Feta, Pomegranate And Pine Nut Dressing

EGGS BENEDICT - CBGF

2 Poached Eggs, English Muffins, Spinach, Hollandaise Sauce
Upgrade English Muffins To Hashbrowns For 2.5

MUSHROOM Half 21.5 Full 28.5

BACON Half 21.5 Full 28.5

SALMON Half 22.5 Full 29.5

SUBSTITUTIONS TO LISTED SIDES ARE POSSIBLE FOR AN ADDITIONAL CHARGE OF \$2.50 GLUTEN FREE \$3.50



More Lunch Than Breakfast

SEAFOOD CHOWDER - 25.5

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

SALT N PEPPER CALAMARI - GF, DF 25.5

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

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

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

MEXICAN CRISPY FISH TACOS - CBGF 31.5

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

PLOUGHMANS LUNCH - 36.5

Roasted Ham, Aged Cheddar, Toasted Bread, House Picked Onions, Granny Smith Apple, Chefs Pickle

HERB GNOCCHI - 35.0

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

VENISON HOT POT - 33.0

Slow Braised Venison Shank, Roast Root Vegetables, Creamed Mash, House Gravy

ROWDY FRIED CHICKEN - GF 37.0

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

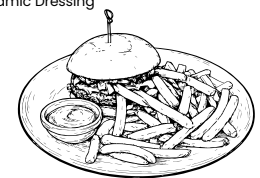
RK FISH AND CHIPS - CBGF 33.0

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

300G NEW YORKER SIRLOIN - CBGF 48.0

Fries, Garden Salad

Your Choice Of Mushroom Sauce, Pepper Sauce, Gravy Or Blue Cheese Butter



Sides

BACON -11.0

SAUSAGES - GF, DF 10.0

RK FRIES - CBGF Small 11.0 Large 15.0

HASH BROWNS - GF, DF 8.0

BATTERED ONION RINGS -17.0

GARDEN SALAD - GF 12.0

EGGS(2) (Poached, Fried, Scrambled) -8.0

MUSHROOMS - GF, DF 10.0

HOT SMOKED SALMON - 12.0

POLENTA FRIES - GF 15.5

EXTRA SAUCE - 1.5

SIDE OF TOAST - 6.0

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

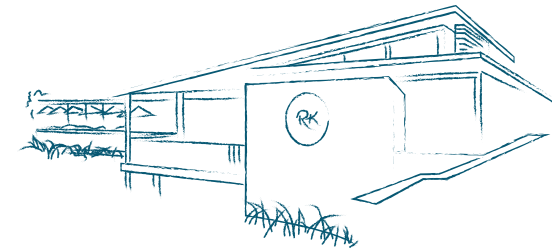
AFFOGATO - GF 17.5

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



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

BRUNCH MENU



Good food is never silent