



Fug

À la carte menu

Entrée

Flatbread (v, gfa) \$22.5
Mozzarella, onion jam, garlic, parsley

Queso dip (v, gf) \$18.5
Cheese dip, corn chips, chilli oil

Cheeseburger wontons \$22.5
Beef brisket, smoked cheddar, gherkin mayo

Salmon waffle \$23.5
Smoked salmon, Belgian waffle, avocado, beetroot, crème fraîche

Crispy chicken (gf) \$23.5
Buttermilk fried chicken thigh, chilli honey, saffron yoghurt dressing

Soup du jour (v, gf) \$14 Cup \$19 Bowl
Check with the waiter for today's flavour, served with bread and butter

Main

Chef's cut of the week (gf) \$ Market price
Mashed agria, braised onion, greens, mushroom sauce
- Check with waiter for today's cut

Venison Denver leg fillet (gf, df) \$39.5
Venison fillet, harissa potatoes, peas, beetroot, walnut dressing

Grilled chicken (gf) \$36
Moroccan spiced chicken thigh, crushed potato salad, chermoula, mango chutney

Akaroa King Salmon fillet \$46
Akaroa salmon, crumbed parsnip katsu, confit leek, pea mayo, pepper sauce

Herb-crusted pork cutlet (df) \$39.5
Pork cutlet, potato gnocchi, sprouts, mushroom ketchup, kimchi

Baked cauliflower steak (v, df, gf) \$32
Baked cauliflower, roasted capsicum sauce, walnut salsa, mango chutney

Roasted Moroccan vegetable salad (v, gf, df) \$32
Winter vegetables, spinach, pickled red onion, saffron yoghurt dressing
- Choice of Grilled Chicken, Beef Sirloin, falafel

Classics

Braised lamb shank (gf) \$32
Slow cooked lamb shank, braised onion, whipped potato, jus

Steak egg and chips (gf) \$32
Beef sirloin, fried egg, fries, mushroom sauce

Beer battered fish & chips (df) \$30
Fish of the day, fries, house slaw, tartare sauce, lemon

Kiwi Burger (gfa) \$32
Potato bun, cheddar, beetroot, onion relish, fries
- Choice of chicken or beef

Sides

Fries (v, df, gf) \$12.5
Crispy fries, aioli

Crisscut fries (v, df) \$14
Crisscross fries, aioli

Kumara fries (v, gf) \$12.5
Kumara, sweet chilli, sour cream

Winter vegetable (v, df, gf) \$12.5
Roast winter vegetable, romesco sauce

Steamed fragrant rice (v, gf, df) \$12
Mushroom soy sauce, chilli oil, spring onion

House Slaw (v, gf, df) \$12
Cabbage, carrot, seeds, aioli



Please advise us of any dietary requirements and we will do our best to accommodate.

Please note we use gluten, nuts, and seafood in our kitchen.