

BEERS, CIDERS & SELTZERS

TAP BEER & CIDER	GLS	JUG
Heineken 330 ML	9.0	
Heineken 500 ML	12.5	
Heineken Light LOW ALCOHOL 330 ML	8.0	
Heineken Light LOW ALCOHOL 500 ML	11.0	
Tiger	12.0	36.0
Export Gold	9.5	32.0
Export 33	9.5	32.0
Monteith's Pointers Pale Ale	9.5	32.0
Monteith's APA	10.5	34.0
Monteith's Crushed Apple Cider	10.0	34.0
Black Dog 'Chomp' NZ Pale Ale	11.5	38.0
Tuatara Mot Eureka Pilsner	11.0	36.0

Guest Tap - ask our team what's pouring

BOTTLED BEER	BTL
Monteith's Original Ale	8.5
Monteith's Pilsner	8.5
Monteith's Radler	8.5
Monteith's Golden Lager Black	8.5
Monteith's Black	9.5
Heineken	9.0
Sol	9.0
Tiger	9.0
Tiger Crystal	9.0
Tuatara Iti APA 3.3%	9.5

BOTTLED CIDER	BTL
Monteith's Pear Cider	9.0
Monteith's Apple Cider	9.0
Rekorderlig 500ML	15.0

LOW ALCOHOL	BTL
Heineken 0%	8.0
Amstel Light 2.5%	8.0
Export Citrus Lemon 0%	7.0
Export Citrus Grapefruit	8.0
Monteith's Lightly Crushed Cider 2.8%	8.0

LEFTFIELD WINE SELTZERS CAN	250ML
Pinot Gris with Pear & Ginger	11.0
Sauvignon Blanc with Yuzu, Mint & Cucumber	11.0
Rose with Strawberry & Hibiscus	11.0
<i>Any 6 x Leftfield Seltzers</i>	60.0

WINES

BUBBLES	150ML	BTL
Lindauer Sparkling 200ML <i>Brut, Sauvignon Blanc, Fraise</i>	10.5	
Graham Norton Prosecco	10.0	46.0
Morton Estate Premium Brut		48.0
Veuve Clicquot		130.0

RED & ROSÉ	150ML	250ML	BTL
Babydoll Pinot Noir <i>Marlborough</i>	10.5	16.5	48.0
Akarua "Rua" Pinot Noir <i>Central Otago</i>	11.5	18.0	52.0
Babydoll Rose <i>Marlborough</i>	10.5	16.5	49.0
Mud House Merlot <i>Hawke's Bay</i>	10.0	16.0	47.0
Willoqlen Shiraz <i>South Eastern Australia</i>	11.0	16.5	50.0
The Ned Rosé	11.0	17.5	50.0
Villa Maria Cellar Selection Syrah <i>Hawkes Bay</i>	11.0	17.0	50.0
Esk Valley Merlot / Cab Sauv / Malbec <i>Gimblett Gravels</i>	11.0	17.0	49.0

WHITES	150ML	250ML	BTL
Babydoll Sauvignon Blanc <i>Marlborough</i>	10.0	16.0	47.0
Spy Valley Sauvignon Blanc <i>Marlborough</i>	10.5	16.5	49.0
Big Bunch Chardonnay <i>Hawkes Bay</i>	11.0	17.5	51.0
Babydoll Pinot Gris <i>Marlborough</i>	10.0	16.0	47.0
The Ned Pinot Gris <i>Marlborough</i>	11.5	18.0	49.0
Esk Valley Chardonnay <i>Hawkes Bay</i>	11.0	17.0	49.0
Villa Maria Private Bin Gewürztraminer <i>East Coast</i>	10.0	16.0	47.0

LIGHTER WHITES	150	250	BTL
Whither Hills Early Light Pinot Gris <i>Marlborough - Low Alcohol</i>	10.0	16.0	47.0
Villa Maria Private Bin Lighter Rosé	10.0	16.0	47.0

COCKTAILS

SUMMER BLUSH	12.0
Villa Maria Blush Sauvignon Blanc with frozen raspberries & mint	
BLACKBERRY MULE	15.0
Blackberry puree, fresh ginger, vodka & lime topped with ginger ale	

FROZEN PINEAPPLE MARGARITA	16.0
Tequila, lime & pineapple blended with ice	

DAIQUIRI	15.0
Rum, sugar syrup & lime juice. Choice of mango, pomegranate or passionfruit	

COSMOPOLITAN	14.0
Vodka, cointreau & lime topped up with cranberry	

PASSIONFRUIT MOJITO	16.0
Rum, passionfruit, sugar, fresh lime, mint	

BLACK SALT ICED CHAI	18.0
Vanilla vodka, gin, white rum, tequila, chai syrup, fresh lemon, lemonade	

OLD STYLE WHISKEY	16.0
Bitter, whiskey, sugar	

PINA COLADA	16.0
Malibu, Bacardi, pineapple juice, cream	

Fancy a Classic? Just ask!

MOCKTAILS

HUMMINGBIRD	7.5
Mango, pomegranate, lemon, soda	

SPICY GINGER COOLER	7.5
Ginger ale, pineapple juice, lime, soda	

PASSIONJITO	7.5
Passion fruit, mint, lime & soda	

NON ALCOHOLIC

Soft Drinks	4.0/5.0
Juice	4.5/6.0
V Pure	5.5
Ginger Beer	5.5
Coffee & Tea	Ask our team

BLACKSALT

STEAK & STONEGRILL



GASTRO PUB

SMALL PLATES

BREAD & DIPS	11.5
With basil pesto, olive oil & balsamic	
BEEF SKEWERS GF DF	14.5
With thyme aioli & beef marinated in Moroccan spices	
GARLIC CREAMY PRAWNS GF	17.0
With slaw	
KARAAGE FRIED CHICKEN DF	14.0
With slaw & miso mayo	
VEGETARIAN NACHOS GF	13.5
With black beans, nacho cheese, guacamole & spring onion sour cream	
CRISPY CALAMARI GF	15.0
With aioli	
CHICKEN WINGS GF	14.0
With fries	
<i>BBQ, Sweet Chili or Buffalo sauce</i>	
MINI BAO	15.0
With hoisin sauce, spring onion & coriander	
<i>Pork or Chicken</i>	

SOFT TACOS (2)

ALL 12.0

Choose from:

Battered market fish, shredded lettuce, coriander, salsa & tangy sour cream

Fried chicken, smashed avocado, jalapeno, iceberg lettuce & salsa

Moroccan spiced pumpkin & chickpeas, iceberg lettuce, salsa & aioli

Naked option available

STONEGRILL

Served on a 400 degree volcanic stone

STEP 1	STEP 2
Choose your meat	Choose 2 sides
<i>Ask about our daily selection of sauces & flavoured butters</i>	

THICK CUT PRIME RUMP	33.0
CUSTOM GRILL	
Your choice of beef, lamb, chicken, pork or prawns	
Mini	25.0
2 meat choices with either fries or slaw	
Medium	30.0
3 meat choices with two sides	
Large	35.0
4 meat choices with two sides	

MAINS

SCOTCH FILLET GF	30.0
With mushroom jus, wilted spinach carbonara & fries or garlic mash	
CAULIFLOWER STEAK GF	20.9
With creamy asparagus sauce, brussel sprouts & green beans	
PAN SEARED SALMON GF DF	28.5
With summer veggies, baby gourmet potatoes, green beans, beetroot puree & basil pesto	
CRISPY PORK BELLY GF	28.5
With carrot ginger puree, truffle garlic mash & homemade red wine jus	
BBQ RIBS GF DF	27.0
With slaw & fries	
FISH & CHIPS DF GF ON REQUEST	23.0
Beer battered market fish & fries	
CHICKEN SCHNITZEL	25.0
Summer vegetables & garlic creamy mash	
MORROCAN LAMB	28.0
Saffron cous cous, herbed baby potatoes & plum sauce	

PASTAS

LAMB RAGU TAGLIATELLE	25.9
With slow braised lamb leg, rich tomato sugu, parmesan & EVO	
VEGETARIAN FETTUCCINE	25.0
With fresh seasonal veggies, herbs & parmesan	
<i>Choose cream or tomato base</i>	
<i>Add chicken +4.50</i>	

SALADS

FLAKY SALMON SALAD GF DF	19.5
With mesclun salad, cherry tomatoes, diced summer greens, veggies & balsamic olive oil dressing	
GRILLED HALOUMI SALAD GF	18.5
With mesclun salad, grapes, Moroccan spiced pumpkin & chickpeas, drizzled with honey	
CAESAR SALAD	18.0
Cos lettuce, crispy bacon, garlic croutons, parmesan & topped with a freshly poached egg	
<i>Add grilled chicken or smoked salmon + 4.50</i>	

BURGERS SERVED WITH FRIES

Naked option available

HOMEMADE BEEF BURGER	23.0
Beef patty, bacon, cheese, lettuce, tomato, onion, pickle & Black Salt burger sauce	
GRILLED CHICKEN BURGER	23.0
Piccalilli, lettuce, tomato, onion & pickle	
VEGGIE BURGER	23.0
Veggie patty, onion jam, lettuce, tomato, onion, pickle & Black Salt burger sauce	
FISH BURGER	23.0
Deep fried fish of the day, lettuce, tomato, onion, pickle & fish tartar sauce	

SOCIAL EATING

BLACK SALT BITES | 49.0

Crispy pork wontons, vegetable samosa, fish goujons, vegetable spring rolls & prawn twisters

LAND & SEA PLATTER | 49.0

Karaage chicken, battered zucchini sticks, salt & pepper fish bites, salad, BBQ wings & crispy calamari

BAO BOARD | 49.0

Choose 10 from our Bao range

TACO BOARD | 49.00

Choose 8 from our Taco range

DESSERTS

SEASONAL SORBET	14.0
STICKY DATE PUDDING	14.0
With butterscotch sauce & vanilla gelato	
RICH MUD CAKE	14.0
With berry compote & vanilla bean ice cream	
MANGO SUNDAE	14.0
Ice cream, mango purée, wafer & whipped cream, topped with peanuts	

SIDES

CURLY FRIES	9.0
CREAMY GARLIC MASH	8.0
SAUTÉED VEGETABLES	8.0
BLACK SALT SLAW	8.0
ONION RINGS	9.0
SEASONED WEDGES	8.0
GARDEN SALAD	8.0
SAUTÉED BABY POTATOES	8.0
LOADED WEDGES WITH CHEESE & BACON	11.0