

MCCASHIN'S BREWERY KITCHEN AND BAR

LUNCH AND DINNER MENU

LIGHT MEALS/ENTREES & SHARING FOOD

HOUSE BAKED CIABATTA BREAD, HUMMUS & OLIVE TAPENADE **\$12**

CHARCUTERIE PLATTER, CHICKEN LIVER PATE, PORK TERRINE, CURED MEATS, DIPS, PICALILLI AND TOAST **\$29.50** (ENOUGH FOR TWO)

GREEN LIP MUSSELS, GARLIC, CURRY & CIDER CREAM SAUCE WITH TOASTED CIABATTA **\$17**

GRILLED HALLOUMI, CHERRY TOMATOES, ALMONDS, CRESS & ROMESCO SAUCE- (GF) **\$17**

SPICY FRIED CHICKEN WINGS, LEMON MINT & CORIANDER YOGURT **\$16.5**

SEAFOOD CHOWDER, GREMOLATA OIL & TOASTED BREAD **\$17**

NACHOS BEEF & CHILLI BEAN **OR** VEGETARIAN WITH SOUR CREAM & JALAPENOS (GF) **\$16.5**

CRISPY PRAWNS, AVOCADO SALSA, CHILLI JAM, TORTILLA CHIPS & SOUR CREAM **\$17.5**

SALT & PEPPER SQUID WITH TOM YUM & LIME MAYO (GF) **\$17.5**

BURGERS

\$22.5

CAJUN FRIED CHICKEN BURGER, SLAW & CHILLI JAM

PULLED PORK BURGER, PICKLED RED CABBAGE & CORIANDER YOGURT

CLASSIC CHEESEBURGER, WITH HOUSEMADE PICKLES & SMOKY TOMATO SAUCE

ALL SERVED WITH HOME CUT FRIES & ON A BRIOCHE BUN

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MAIN MEALS

SOUTHERN STYLE SPICY SMOKEY PORK RIBS- SMALL SIZE OR MONSTER SIZE
(GF) **\$18.5/29.5**

CRUMBED FISH TORTILLA, AVOCADO, TOMATO & FENNEL SLAW **\$22.5**

AORAKI SALMON HOUSE SMOKED WITH NICOISE STYLE SALAD (GF) **\$29.5**

300GM SCOTCH FILLET, MUSHROOM TARRAGON SAUCE, CRISPY POTATOES &
SLAW (GF) **\$34.5**

CUMIN ROAST CAULIFLOWER SALAD, FRIED CHICK PEAS, FETA, PINE NUTS,
ROCKET & PESTO **\$19.5 (GF)**

LINGUINI "AGLIO E OLIO" OLIVE OIL, GARLIC, ANCHOVIES, CHILLI, PARSLEY &
PARMESAN **\$19.5**

SIDE DISHES

\$8

CRISPY AGRIAS, ROSEMARY & AIOLI

SLAW WITH LIME MAYO

SHOESTRING FRIES & HOMEMADE TOMATO SAUCE (WATTIES SAUCE AVAILABLE
UPON REQUEST)

GREEN SALAD, PARMESAN & LEMON DRESSING

EXTRA SAUCE OR AIOLI - **\$0.50**

DESSERT

\$12

DARK CHOCOLATE & RICH PORTER MOUSSE WITH HONEY COMB

BUTTER MILK PANNA COTTA, BERRY CIDER JELLY & BOYSENBERRY COMPOTE

CARAMEL TOASTED BRIOCHE, STRAWBERRIES AND MASCARPONE

BAILEYS AFFOGATO WITH VANILLA ICE CREAM & ALMOND BISCOTTI

Here in the McCashin's Kitchen we aim to use the freshest possible ingredients & pride ourselves on making almost everything from Scratch from the bread & burger buns to chutneys & sauces "enjoy" chur from the boys in the kitchen