



FREEHOUSE & KITCHEN

House Fries v / gf
With house-made aioli 11

Loaded Fries
With slow-roasted pulled pork shoulder,
rich beef gravy, melted cheese
and sour cream 17

Pita & Dips v / ve / df
Grilled garlic pita bread.
Roasted carrot and cumin hummus,
d dukkah and paprika oil 15

Smoked Olives v / ve / gf / df
Cold-smoked olives marinated in
fennel, orange and rosemary oil 9

Chicken Wings
With a choice of sauce 18
→ buffalo → nam jim
→ lemon pepper & parmesan

Salt & Pepper Squid
Crispy salt and Szechuan
pepper squid with nam jim 18

Waffle Fries v
With house-made aioli 13

Arancini Balls v
Smoked mozzarella and tomato
arancini balls. Served with pesto aioli 17

v vegetarian | ve vegan | gf gluten free
df dairy free | * on request

SNACKS

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With house-made aioli 11

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Arancini Balls v
Smoked mozzarella and tomato arancini balls. Served with pesto aioli 17

ALL DAY
\$1 WINGS
WEDNESDAY

SALADS

Hail Caesar! v* / gf*
Soft poached egg, bacon bits n' pieces, flour tortilla strips, garlic and anchovy dressing, cos and shaved parmesan 19

Akaroa Salmon Salad df*
Hot smoked salmon, roasted root vegetables, whipped feta, pepitas, mixed leaves and balsamic dressing 26

Spiced Cauliflower v / ve / gf / df
Red pepper romesco, coconut yoghurt and tahini dressing, crispy kale and dukkah 19

+\$5 CHICKEN / HALLOUMI

LUNCH

Legendary Seafood Chowder
Market fish, green lip mussels, prawns and squid, drizzled with crayfish bisque. Served in a sourdough bun with smoked paprika oil 24

Beer Battered Fish & Chips
With herb slaw, tartare sauce and lemon 25

Pork Belly Tacos
Pibil pork belly tacos, rough chopped chipotle slaw, house-made pickled pineapple and pink onions topped with pork crackling dust 18

250G SIRLOIN STEAK gf
with fries and garlic butter 18



ADD ON

bacon 6	eggs 5
halloumi 6	roasted mushrooms 5
spinach 5	roasted tomato 5

BURGERS

+\$2 GLUTEN FREE BUN — ALL SERVED WITH FRIES

One Fat Cheeseburger
100% NZ grass-fed beef, burger sauce, dill pickles, American cheese, shaved red onion, Heinz ketchup 26

Buttermilk Bird Burger gf*
Buttermilk fried chicken breast, burger sauce, dressed iceberg, dill pickles, American cheese and chipotle mayo 26

Chipotle Hemp Burger v / ve / df
Hemp and chipotle patty, jalapeños, coriander 'mayo', pickled onions, vegan cheddar, lettuce and salsa roja 25

THURSDAY
BURGER & A PINT OR WINE FROM 5PM
\$25

BRUNCH

Bacon & Eggs gf* / df*
With ciabatta toast 14

Belly Benedict gf
Pork belly benedict on hash browns with 2 poached eggs, spinach and hollandaise 21

Eggs Florentine gf / v
Poached eggs, mushrooms and spinach on crispy hash browns with hollandaise 19

Smoked Salmon Bennie gf
Hot smoked salmon on hash browns with soft poached eggs and hollandaise 23

Big Boy Brekkie gf*
Pork sausage, roasted mushrooms, bacon, Anna potatoes, roasted tomato, eggs and sourdough toast 25

v vegetarian
ve vegan
gf gluten free
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* on request

DESSERT

Deconstructed Apple Tart
Caramelised apple, almond crumble, rhubarb and white chocolate ganache 11.5

Pina Colada Panna Cotta gf
With Granada Bay rum, pineapple and berry compote and roasted coconut 11.5

Chocolate Mousse
With chocolate brownie, roasted white chocolate and orange scented cream 11.5

Baked New York Cheesecake
With berry compote, roasted white chocolate and whipped cream 11.5

FRIDAY
HAPPY HOUR
5PM - 7PM

ALL DAY
\$1 WINGS
WEDNESDAY

ONE FAT BIRD
FREEHOUSE & KITCHEN

DINNER FROM 4PM

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MAINS

Chicken Schnitzel
Golden crumbed chicken schnitzel on German
potato salad, crispy bacon crumb, pickled onions
with dill, mustard and tangy horseradish slaw 28

Gardener's Pie v / ve / df / gf
Herb roasted winter vegetables braised in a
rich tomato broth, smothered in hot parsnip
puree topped with parsnip crisps 25

250gm Dry Aged Sirloin gf
Classic aged steak with cafe de Paris butter,
creamy mushroom or green peppercorn sauce and
Tabasco onions. Served with our legendary fries 34

200gm Aged Beef Fillet gf
Prime cut Angus beef fillet, truffled crispy
Anna potatoes, decadent bone marrow jus
and charred broccolini 38

▶ **HALF FAT BIRD**
Half chicken, marinated in buttermilk fried
crispy and golden. Served on creamy mash
and slaw with chorizo and green herb sauce 32

Lamb Rump gf
Roasted Canterbury lamb rump, baked potato
gratin, creamy parsnip purée, pan-roasted buttery
greens and parsnip crisps with rich herb jus 36

Snap Crackle Pork gf
Twice cooked apple cider pork belly, crispy
crackling crumb, silky butter bean puree,
pickled daikon and crisp apple salad 30

Legendary Seafood Chowder
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