

The HOTTEST thing in Dining. IS HERE!



GOURMET PIZZAS

All pizzas come \widetilde{w} a tomato sauce base & mozzarella cheese blend & pizza bases are all made on the premises.

Small - 13.00 Medium - 17.50

Carnivore

Salami, smoked lamb, chorizo, bacon, venison & a smoky barbecue sauce.

Crispy chicker

Crispy fried chicken, roasted pine nuts, tomato, guacamole & red onion jam.

Chicken cranberry & brie

Old time favourite \widetilde{w} lashings of cranberry sauce.

Big Country

Thyme roasted Portobello mushroom, red onion, creamy blue cheese, cured bacon & sour cream \widetilde{w} chives.

Hawaiian Sunrise

Champagne ham, bacon & pineapple.

Italia

Pepperoni w roast peppers, onion, mushrooms, olives, oregano & basil.

Margarita

Classic margarita w fresh tomato & basil.

Marinar

Blue cod, scallops, prawns, mussels, calamari rings & thousand island dressing.

Mexican chicken

Tequila marinated chicken, sweet corn, spicy beans, jalapeños, salsa & sour cream, garnished \widetilde{w} corn chips.

Porl

Slow roasted pork, wild boar bacon, feta cheese & roasted kumara \widetilde{w} blackberry and balsamic reduction.

Roast lamb

Roasted lamb, minted peas, potato & pumpkin \tilde{w} a mint sauce.

Mumbai

Chicken tikka masala, cashews & spring onion \widetilde{w} fresh banana, cucumber mint raita & mango chutney.

Venisor

Slow roasted venison, red capsicum, spring onions \tilde{w} a blackberry & chilli jam.

Pumpkin Patch

Roast pumpkin, feta, pine nuts & basil pesto.

Gluten free base available for medium size pizzas.

Please advise staff of any food allergies.







STARTERS

Sour Dough Broule:

(Serves 4)

Freshly baked & served \widetilde{w} garlic & plain butter.

For two 7.50 For four 11.50

Pizza Breads:

Our own cheese blend \widetilde{w} parmesan, herbs, rock salt & a aoli pesto dipping sauce. Sml 8.50 Med 14.50

OR

Caramilised onion and rosemary pizza bread. Sml 8.50 Med 14.50

Soup of the Day

Your waiter will advise today's selection. Served \widetilde{w} garlic butter & dinner roll. 9.50

Seafood Chowder

Served \widetilde{w} garlic butter & a dinner roll. 15.90

Crispy Chicken

Served \widetilde{w} our homemade BBQ aoli & plum sauce. 15.90

Homemade Wedges

They come \widetilde{w} our special seasoning served \widetilde{w} sour cream & sweet chilli sauce. 8.90

Fries

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Steak cut fries served \widetilde{w} aoili & tomato sauce 8.00

Mussels

Steamed in tomato, garlic & white wine. Comes \widetilde{w} fresh baked crusty bread. 16.50



STONEGRILL DINING

Stonegrill dining allows your meal to be presented on a heated stone cooking at your table. For the perfect Stonegrill experience, simply slice your meal, allow to sear & cook to your liking.

STONEGRILL LITES

Greek Style Lamb Kebabs:

NZ Lamp Served \widetilde{w} roasted red onions, tomatoes, mint riata & garden fresh salad. 18.50

Chicken Kebabs:

Tender chicken breast fillet complemented \widetilde{w} our own satay & terayaki dipping sauce & a garden fresh salad. 15.50

Prawn and scallop kebabs

4 Tiger prawns & scallops served \widetilde{w} a cucumber tomato & mint salad. 16.50

Barluca prime tasting platter

Try all the flavours of the stone aged prime Beef , NZ Lamb, wild venison, choirzo & wild pork bacon served \widetilde{w} a selection of dipping sauces.

To share 42.00

For one 19.90

Barluca Seafood tasting platter

Southern blue cod, Rakiura salmon, scallops, tiger prawns & mussels \widetilde{w} herbed pearla potatoes & a rich hollandaise sauce.

To share 42.50

For one 20.90

STONEGRILL MAINS

All mains come with your choice of a fresh garden salad or a seasonal vegetable medley.

Prime aged beef

300 gram aged prime beef rump served with our own jacket wedges & a roasted onion & mushroom sauce. 22.50

Surf your turf w prawns & scallops 6.50

Chicken Breast

Succulent chicken breast served \widetilde{w} herbed pearla potatoes & teriyaki & char-grilled relish dipping sauces. 23.90

Ribeye 250 gram

The highest quality flavoured beef served \widetilde{w} home cut jackets wedges, onion & mushroom sauce. 25.90

Salmon Fillet

Lightly smoked Fresh Rakiura salmon fillet served \widetilde{w} herbed pearla potatoes, a gherkin red onion salad \widetilde{w} sweet chilli & coriander dipping sauce 25.50

Pork

Tasty pork loin, pork crackling served \widetilde{w} our own home cut jacket wedges & an apple cider dipping sauce. 24.00

BARLUCA MAINS

Vegetarian Pasta

Seasonal vegetable penne. 19.50

Seafood marinara

Blue cod, scallops, prawns, mussels & calamari bound in a creamy tomato sauce \widetilde{w} fresh shaved parmesan. 19.50

Chicken Penne

Penne pasta tossed \widetilde{w} smoked chicken, bacon, onions & mushrooms, \widetilde{w} a herb pesto cream sauce. 19.50

Classic Caesar Salad

Cos lettuce \widetilde{w} crispy bacon, crunchy croutons, parmesan shavings & dressing. 15.90 \widetilde{w} smoked chicken 18.90

Beer Battered Blue Cod:

Lightly battered Stewart Island blue cod served \widetilde{w} fries & crisp garden salad. 26.90

BURGERS

All burgers served w fries

Gourmet chicken and Brie burger

Chicken breast & crispy bacon \widetilde{w} grilled cheese, tomato & mesculin finished \widetilde{w} aioli & homemade guacamole. 19.50

Gourmet steak burger

Ribeye steak & crispy bacon \widetilde{w} beetroot, grilled cheese, tomato & mesculin. Finished \widetilde{w} homemade mushroom sauce. 19.50

DESSERTS

Chocolate Mudcake

Warmed \widetilde{w} raspberry coulis & vanilla bean ice-cream. 9.50

Deep fried Ice cream

Vanilla bean ice-cream rolled in biscuit & coconut, served \widetilde{w} cream & a rich caramel sauce. 9.50

Chocolate marquise

Rich chocolate mousse on a mudcake base filled \widetilde{w} gnash & chocolate flakes. 9.50

Banoffee Pizza

Layered caramel, banana & vanilla bean ice-cream. 9.50

Fondue

An assortment of doughnuts, marshmallows, choc chip cookies & Stonegrilled fresh fruit in 72% chocolate. For two - 17.50 For four - 28.50

