

wild thyme bar and restaurant

lunch menu 12–4pm

TEN FOR **\$10**
LUNCH SPECIALS

- 01 SOUP OF THE DAY
- 02 FISH AND CHIPS
- 03 BEEF BURGER
- 04 TANDOORI CHICKEN WRAP
- 05 SPANISH OMELETTE*
- 06 THE LEGENDARY BLAT
- 07 CHICKEN SKEWERS*
- 08 BEEF AND GUINNESS HOTPOT
- 09 FALAFEL WRAP
- 10 PASTA OF THE DAY

SIDES

- TOASTED BREAD 2
- CHUNKY STEAK FRIES 3
- HOUSE SALAD 4

HOUSE \$15
SPECIALTIES FOR

- SEAFOOD CHOWDER**
served with a generous slab of house made bread
- CRISPY SALT AND PEPPER STYLE CALAMARI**
served with a rustic salad of croutons, roasted almond and soft boiled egg
- TRADITIONAL CAESAR SALAD**
with croutons, soft boiled eggs, bacon, parmesan and grilled chicken
- RUMP STEAK**
cooked to your liking and served with salad, chunky fries and gravy

ADD FOR ONLY \$5

a house wine, tap beer, or coffee and cake to any meal from the lunch menu. Available 12-4pm only.

dinner menu 6–10pm

TO START

- HOUSE MADE GARLIC BREAD** 9
served dripping with delicious garlic butter
- SELECTION OF HOUSE MADE BREADS & DIPS** 12.5
- SOUP OF THE DAY** 10
with a generous slab of house made bread
- CHICKEN SKEWERS*** 14
infused with lemon and ginger, served with an Asian salad
- SEAFOOD CHOWDER** 15
served with a generous slab of house made bread
- CRISPY SALT AND PEPPER STYLE CALAMARI** 15
served with a rustic salad of croutons, roasted almond and soft boiled egg

PUB FARE

- FISH AND CHIPS** 16
in a delectable batter, served with house made tartare, lemon and salad
- BEEF BURGER** 16
nestled in-between two house made rolls with lettuce, red onion, tomato and egg, served with fries
- PASTA OF THE DAY** 15
served with a generous slab of house made bread
- RUMP STEAK** 18
cooked to your liking with salad, fries and gravy
- TRADITIONAL CAESAR SALAD** 15
with croutons, soft boiled eggs, bacon, parmesan and grilled chicken

SIDES \$6

- NEW POTATOES
- MASH POTATO
- STEAMED VEGETABLES
- STEAK FRIES & AIOLI
- SIDE SALAD

MAIN MEALS

- 250G SIRLOIN STEAK*** 28
served with a light and creamy mash, roasted mushroom, and a summer vegetable salad with rich jus
- NEW ZEALAND LAMB*** 29
served with a potato and pistachio crush with a red wine reduction
- AORAKI SALMON FILLET*** 28
with new potatoes, green beans, olives, sundried tomatoes and roasted red peppers, served with a lemon couli
- FIVE HOUR SLOW BRAISED PORK BELLY*** 27
served with bubble and squeak, a light apple syrup, and devilled prune
- CHICKEN BREAST*** 27
coated in dukkha served with an aromatic couscous salad and served with a piquant tomato broth
- LOADED PEPPERS** 27
with a vegetarian stuffing, served with oven roasted aubergine, courgette and caramelised sweet potato

DESSERTS

- BAILEYS CHEESECAKE** 10
served with whipped cream and chocolate shards
- CRÈME BRULEE** 10
with biscotti, berry compote and ice-cream
- MINI MERINGUES*** 10
served with couli, whipped cream and berry compote
- ICE-CREAM TRIO** 10
a delicious selection of house made ice-cream with berry compote and biscotti wafers
- SELECTION OF CHEESES FROM AOTEAROA** 19.5
served with chutney, fruit and crackers

A selection of tea, coffee and liqueurs are available

OPEN MIDDAY UNTIL 4AM DAILY



DISCOUNTS APPLY FOR ACTION CARD HOLDERS (EXCLUDES \$10 LUNCH AND SPECIAL OFFERS)
PLEASE ADVISE OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS *GLUTEN FREE

