

VIEW OUR VISUAL MENU, ORDER & PAY ON YOUR PHONE!

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Starters

| | |
|---|---|
| Warm Marinated Olives & Feta V (GF) | 8 |
| Garlic Bread Add cheese 2.5 | 7 |
| Home Cut Fries (V) Served with tomato sauce and aioli | 10 |
| Jalapeno Poppers (V) Cheesy jalapeno and corn wrapped in a crispy crumb coating. Served with a sweet fruit chutney | 14 |
| Beef Chilli Nachos (GF, CBV) Red Kidney beans, melted cheese, sour cream and salsa Add jalapenos 2.00 | 14 |
| Chicken Nachos (GF) Corn chips topped with pulled spiced chicken breast, melted cheese, sour cream, sweetcorn salsa and guacamole Add jalapenos 2.00 | 16 |
| Flash Fried Calamari Served with mesclun and sweet chilli aioli | 12 |
| Buffalo Wings Fried chicken wings served with a cayenne pepper and butter sauce. | Small (6 wings) 13 Large (12 wings) 19 |
| Hackett's Platter A mixed platter incorporating some of our best starter nibbles and served with garlic bread and dips | 40 |

Sauces

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| Peppercorn A warm creamy sauce | 3 |
| Jus Classic gravy with a hint of thyme | 3 |
| Vamp Garlic and parsley butter | 2 |
| Mushroom Warm and creamy | 3 |



Mains

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|--|-----------|
| 250g Sirloin Steak (DF, GF) Chargrilled to your liking with home cut fries and mesclun | 22 |
| Surf and Turf 250g Angus sirloin cooked to your liking, homemade scampi, served with grilled tomato, peas and home cut fries | 27 |
| 400g T Bone (DF) Rosemary marinated beef T Bone steak with home cut fries, grilled tomato, side salad and dressing | 32 |
| Sticky Pork Ribs With a sweet Guinness glaze, shoestring fries, mesclun, and orange marmalade | 28 |
| Mac's Gold Beer Battered Fish and Chips With homemade tartare sauce and slaw | 23 |
| Chicken Parmo Breaded chicken breast deep fried and finished in the oven with Bechamel sauce and cheddar cheese. Served with home cut fries, salad and garlic aioli | 25 |
| Chicken and Leek Pie Creamy sauce mix topped with puff pastry, served with home cut fries and peas | 24 |
| Root Vegetable Salad (GF, V) Roasted gold and red beetroot and carrot shards topped with goat cheese. Served with cucumber and avocado salad, with honey Dijion dressing | 23 |
| Beef Burger Beef patty with cos lettuce, tomato, red onion, smoked cheese and garlic and chilli tomato relish. Served with home cut fries | 23 |
| Deluxe Beef Burger Beef patty, with onion rings, mushrooms, melted cheese and tomato relish. Served with kumara fries | 26 |
| Chicken Burger Battered double chicken breast burger with tomato, lettuce, chipotle mayonnaise and home cut fries | 24 |
| Roasted Pumpkin and Haloumi Burger Served lettuce, tomato, sweet relish and home cut fries | 24 |

Sides

| | | | |
|----------------------------|----------|------------------------|----------|
| Seasonal Vegetables | 6 | Side Salad | 6 |
| Medley of Mushrooms | 6 | Corn on the cob | 5 |
| Coleslaw | 4 | Garden peas | 3 |

DF: DAIRY FREE

GF: GLUTEN FREE

V: VEGETARIAN

CBV: CAN BE VEGETARIAN



House Cocktails

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|---|-------------|
| Dirty Little Pornstar | 19.0 |
| Absolut vanilla vodka, Dry Martini, lemon, passionfruit puree, egg white & a shot of Prosecco | |
| Welly Zombie | 18.0 |
| Malibu, Kraken rum, lime, peach puree, pineapple and cranberry | |
| Spicy Rita | 17.0 |
| El Jimador silver tequila, triple sec, lime, raspberry puree and a dash of tabasco | |
| Pineapple Daiquiri | 16.0 |
| Havana rum, lime juice, pineapple juice and syrup | |
| Garden Party | 17.0 |
| Indigenous Raspberry and Rhubarb gin, triple sec, vanilla, berries, lemon and mint | |
| Bourbon Bakewell | 17.0 |
| Jim Beam bourbon, Galliano amaretto, lemon juice, cherry syrup, cherry bitters and egg white | |
| Peachy Pear | 16.0 |
| Absolut vanilla vodka, pear syrup, peach puree, lemon juice and egg white | |
| GINger Fizz | 17.0 |
| Roku gin, yuzu puree, lime juice, fresh ginger and ginger beer | |
| Salted Caramel Martini | 19.0 |
| Absolut vanilla vodka, salted caramel Kahlua, cold brew, sugar syrup and chocolate | |
| Burning Orchard | 16.0 |
| Fireball, Jim Beam apple, blood orange Monin and apple juice | |
| Chocolate Orange Martini | 19.0 |
| Absolute vodka, triple sec, orange juice, chocolate sauce, milk and egg white | |
| Pimm and Proper | 16.0 |
| Pimms, elderflower liqueur, , lemon, cucumber and bubbles | |

Beer

| | | |
|--|--------------|----------------|
| BOTTLED | 330ML | X4 |
| Tiger Beer Asian lager | 11.0 | 38.0 |
| Heineken | 11.0 | 38.0 |
| Sol | 11.0 | 38.0 |
| Tiger Crystal | 8.50 | 27.0 |
| Parrot Dog | 12.0 | |
| Garage Project | 12.5 | |
| Beer, Hapi Daze, Cereal Milk Stout, Pill's n Thrills | | |
| Garage Project | 14.5 | |
| DFA, Pernicious weed | | |
| Fortune Favours | 12.0 | |
| Wellingtonian IPA, Naturalist Pale Ale, The Adventurer Pilsner | | |
| LIGHT BEER, CIDER & GINGER BEER | | |
| Heineken 0.0 330ml | 5.0 | |
| Heineken Light 330ml | 5.0 | |
| Sunchaser Fortune Favours | 12.0 | |
| Blueberry cider 330ml | | |
| Kopparberg | 11.0 | |
| Strawberry + Lime 330ml | | |
| Crabbies | 11.0 | |
| Alcoholic Ginger Beer 330ml | | |
| ON TAP | PINT | 1L 1.8L |
| Tiger Beer Lager 500ml | 13 | 24 |
| Heineken Lager 500ml | 13 | |
| Monteiths Classic Lager 425ml | 9.50 | 36.0 |
| Tuatara Mot Eureka Pilsner 425ml | 12.5 | 44.0 |
| Lagunitas IPA 425ml | 14.5 | |
| Monteiths Crushed Apple Cider 425ml | 11.0 | 45.0 |
| Guest tap / Please see staff for details | | |

Wine

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|---|-------------|-------------|
| WHITE/ROSE | | |
| Me Sauvignon Blanc, Wairarapa | 10.0 | 45.0 |
| Dog Point Sauvignon Blanc, Marlborough | 13.0 | 60.0 |
| Vidal Chardonnay, Hawkes Bay | 12.0 | 55.0 |
| Jackson Estate Chardonnay, Marlborough | 14.0 | 65.0 |
| Allan Scott Pinot Gris, Marlborough | 12.5 | 58.0 |
| Me Rose, Wairarapa | 10.0 | 45.0 |
| Reverie Rose, France | 12.5 | 58.0 |
| RED | | |
| Entreamigos Malbec, Argentina | 10.0 | 45.0 |
| Mojo #2 Shiraz, Australia | 11.0 | 50.0 |
| Mojo #3 Cabernet Sauvignon, Australia | 11.0 | 50.0 |
| Matawhero Merlot, Gisborne | 13.0 | 60.0 |
| The Last Shepherd Pinot Noir, Central Otago | 14.0 | 65.0 |
| CHAMPAGNE | | |
| Laurent-Perrier 220ml La Cuvee Brut, Tourns-sur-Marne, France | | 32.0 |
| Laurent-Perrier 375ml La Cuvee Brut, Tourns-sur-Marne, France | | 65.0 |
| Laurent-Perrier 750ml La Cuvee Brut, Tourns-sur-Marne, France | | 150 |
| Laurent-Perrier 1.5L La Cuvee Brut, Tourns-sur-Marne, France | | 320 |
| SPARKLING | | |
| Matahiwi Estate Blanc de Blanc, Hawkes Bay | 12.0 | 55.0 |
| Matahiwi Estate Brut Rose, Hawkes Bay | | 55.0 |
| Makers Anonymous Prosecco, Sicily, Italy | 13.0 | 58.0 |
| HOUSE SANGRIAS | | |
| The Savvy One | | 45.0 |
| Bottle of house sav, orange, apple and pineapple juice, lemonade, selection of fresh seasonal fruit | | |
| The Rosy One | | 45.0 |
| Bottle house rose, lemonade, cranberry, apple and grapefruit juice, selection of fresh seasonal fruit | | |
| The Racy One | | 45.0 |
| Bottle of house red, orange, cranberry, grapefruit and apple juice, lemonade, selection of fresh seasonal fruit | | |
| Pretty In Pimm's | | 45.0 |
| Pimm's, L&P, orange, cucumber, mint, lemon and lime | | |

Late Night Menu

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| Garlic Bread | 7.0 | Flash Fried Calamari | 12.0 |
| | | Served with mesclun and sweet chilli aioli | |
| Home Cut Fries | 10.0 | Buffalo wings | |
| Served with tomato sauce and aioli | | Fried chicken wings served with a cayenne pepper and butter sauce | |
| Jalapeno Poppers | 14.0 | Small 6 wings | 13.0 |
| Cheesy jalapeno and corn wrapped in a crispy crumb coating | | Large 12 wings | 19.0 |
| Served with a sweet fruit chutney | | | |
| Beef Chilli Nachos (GF, CBV) | 14.0 | | |
| Red Kidney beans, melted cheese, sour cream, and salsa | | | |

Hot Drinks

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|---|------------|
| COFFEE | 5.0 |
| Flat White, Americano, Long black, Espresso, Cappuccino, Mochaccino | |
| TEA | 4.0 |
| English breakfast, Green tea, Earl grey | |
| ICED COFFEE | 7.0 |
| ICED CHOCOLATE | 7.0 |