QUEENS HEAD
BAR & EATERY

All day dining
Available from 10:30am-10:30pm

Small Bites

Farro Salad (vg) 18
Freekeh Pilaf Quinoa, roasted almonds, raisin, cherry tomato, grapes, cavolo nero, baby beetroot, with pomegranate dressing.

Calamari 18
Crumbed arrow squid, watercress salad, wasabi tartare.

Korean Fried Chicken 17
Battered chicken thighs with gochujang glaze and miso mayonnaise.

Prawn taco 18
Tiger Prawns, sriracha kewpie, shallots, tobiko, chives, radish, lemon EVO.

Queen's Head Classics

Soup (vg) 16
Seasonal vegetable soup with toasted Kumara sourdough.

Caesar salad 23
Smoked bacon bits, garlic croutons, caper mayo, anchovy, baby cos lettuce, boiled egg and grated grana padano cheese.

Add grilled chicken 6

Carbonara 26
Organic wild mushrooms, porcini sauce, streaky bacon, grated Grana Padano parmesan tossed with fettuccini.

Beer Battered New Zealand Snapper 34
Hauraki Gulf line caught Snapper with IPA batter, garden salad, fries and wasabi tartare.

Laksa 32
Spiced coconut, kaffir and shrimp broth with Tiger prawn, arrow squid, aubergine, bamboo shoots, bok choy, egg noodles, mung bean sprout, coriander, half-boiled egg and crispy fried shallots.

Bangers and Mash 30
Frank's Artisan Sausage, paris mash, onion gravy, peas & cavolo nero.

Main Fare

Available daily from 4:30pm-10:30pm

Momos 28
Steamed pork dumplings with Kyoto dashi broth, bok choy daikon, shitake mushroom, chives, chilli, bamboo shoots, kaffir lime, coriander, toasted sesame and squid ink tuille.

Tofu Chow Mien (v) 28
Wok fried crispy egg noodles, chilli soy glaze, sesame, brocollini, carrots, spring onion, mung bean sprouts, bok choy, cabbage and fried shallots.

Leigh Fish 38
Hauraki Gulf line-caught market fresh, madras sauce, mango chutney, herb oil, watercress salad, fluffed basmati rice.

Alpine Merino Lamb rump 48
Freekeh pilaf, mint labneh, cauliflower puree, organic baby beetroot, port wine jus, herb oil.

Beef Short rib 44
8-hr slow roasted and pressed with secret spice, paris mash, mango ginger coulis,salsa, winter vegetables, and jus.

Ora king Salmon 44
South island distinct raised King Salmon, citrus quinoa, confit vine tomato, buerre mascato emulsion, brussel sprouts, and baby beetroot.

Bostock's Spatchcock 38
Free Range Half Chicken Roast, root vegetables, coleslaw, fries, golden sauce.

Hand-picked Eye fillet 52
Pure south grilled filet mignon with paris mash, winter vegetables, port jus.

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Gluten free (gf), Dairy free (df), Vegetarian (v), Vegan (vg), Chef's recommendation

Pizzas

12 – inch, 48 hour ferment, house made dough.

Margherita 24
Pomodoro san marzano, mozzarella, basil.

Milanese 27
Pomodoro san marzano, mozzarella, Salami, Poaka chorizo.

Masala 27
Grilled chicken tikka, coriander yoghurt, caramelized onion, coriander.

Burgers and Sandwiches

Burgers on buttermilk bun with a side of fries, McClure's dill pickle, tomato sauce and aioli.

Queen's Head Beef Deluxe 30
Signature char grilled pure south beef with tomato jam, aged cheddar, american mustard.

Tandoori Chicken 28
Grilled marinated thighs with coriander yoghurt, gratinated cheddar and coleslaw.

Falafel (v) 24
Panko Fried chickpea and coriander with romesco sauce and fig relish.

Club Royale 28
Roast chicken spread, Champagne ham, tomato, lettuce, aged cheddar, egg mayo, layered on toasted sourdough.

Grilled Cheese Toastie 22
Grilled Kumara Sourdough with Clevedon buffalo mozzarella, aged cheddar, mornay sauce and tomato apricot relish.

Upgrade to a **Monte Cristo** 28
A Grilled cheese toastie with shaved champagne ham.

Sides

Roast root vegetables with garlic butter (v, gf)	12	Paris Mash (v, gf)	10
Garlic flat bread, romesco, parmesan and EVO (v)	10	Fluffed basmati rice (vg, gf)	8
French Fries	10	Garden Salad with pomegranate dressing (vg, gf)	8

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