



LUNCH MENU

11:00 AM - 3:00 PM

SEAFOOD CHOWDER \$20

SEASONAL SEAFOOD SERVED WITH TOASTED SOURDOUGH BREAD

SHRIMP PO' BOY \$20

CAJUN FRIED SHRIMP SERVED WITH SLAW, TOMATO, REMOULADE DIP, BAGUETTE AND FRIES

KOREAN FRIED CHICKEN SALAD \$18

CRISPY FRIED CHICKEN SERVED WITH HONEY BUTTER GLAZE, TOMATO, SEASONAL GREENS, GINGER & LIME DRESSING

ALL AMERICAN CHEESE BURGER \$22

WAGYU BEEF PATTIES, BACON, GRILLED ONION, AMERICAN CHEESE, TOMATO, SALAD LEAVES, PICKLED GHERKINS, REMOULADE SAUCE LOADED INTO BRIOCHE BUN SERVED WITH FRIES & KETCHUP

ALABAMA CHICKEN BURGER \$23

SOUTHERN FRIED CHICKEN, AGED CHEDDAR PIMENTO CHEESE, TOMATO, SALAD LEAVES, REMOULADE SAUCE LOADED INTO BRIOCHE BUN SERVED WITH FRIES & KETCHUP

VEGE BURGER (V) \$20

CORN PATTIES, AMERICAN CHEESE, TOMATO, SALAD LEAVES, REMOULADE SAUCE LOADED INTO BRIOCHE BUN SERVED WITH FRIES & KETCHUP

CHICKEN & SAUSAGE GUMBO \$20

CHICKEN BREAST, COUNTRY-STYLE PORK SAUSAGE, MUSHROOMS, CAPSICUMS, ONIONS, CELERY & STEAMED RICE

HOPPIN' JOHN BOWL (V, V+,GF) \$18

VEGAN SPICED SAUSAGES, CAROLINA GOLD RICE, CARROTS, CELERY, ONIONS & SPINACH

STEAK & FRIES (GF) \$28

200GMS TE KANUKA VALLEY SIRLOIN STEAK COOKED TO YOUR PREFERENCE SERVED ON FRIES WITH GREEN SALAD, DEMI-GLACE & GARLIC BUTTER

BURNED SCALLION BBQ RIBS (GF) \$20

STICKY PORK RIBS GLAZED WITH BURN SCALLION BBQ SAUCE, APPLE & FENNEL SLAW, FRIES

V - VEGETARIAN | VEGAN - V+ | GF - GLUTEN FREE

SISTERFIELDS

CAFÉ | RESTAURANT | BAR

BREAKFAST / LUNCH EXTRAS

SIDES

SOURDOUGH (ONE)	\$2.00
GF BREAD (ONE)	\$2.00
TORTILLA (ONE)	\$2.00
CREAMY MUSHROOMS	\$4.00
ROSTI (ONE)	\$5.00
TOMATO (HALF)	\$2.00
TOMATO SALAD	\$3.00
WILTED SPINACH	\$4.00
SLAW	\$3.00
GRITS	\$3.00
SIDE SALAD	\$6.00
VEGAN SAUSAGE (ONE)	\$3.00
SAUSAGE (ONE)	\$3.00
SMOKED SALMON	\$8.00
EGGS (ONE)	\$4.00
BACON	\$6.00
CHEESY FRIES (FAV DIP)	\$15.00
FRIES BOWL (AIOLI)	\$10.00
FRIES BASKET (KETCHUP)	\$6.00

DIPS / SAUCES

KETCHUP	\$1.00
BBQ	\$2.00
SWEET CHILLI	\$2.00
VEGAN MAYO	\$3.00
TZATZIKI	\$3.00
BEETROOT HUMMUS	\$2.00
REMOULADE	\$3.00
AIOLI	\$2.00
TARTAR	\$2.00
HOLLANDAISE	\$3.00
GINGER LIME DRESSING	\$2.00
HOT SAUCE	\$4.00
OLIVE OIL	\$2.00
GARLIC BUTTER	\$3.00
GRAVY	\$3.00
DEMI GLAZE	\$4.00
MAPLE SYRUP	\$3.00
HONEY	\$3.00
BERRY COULIS	\$3.00
CHOCOLATE SAUCE	\$4.00
VANILLA ICECREAM (1 SC)	\$5.00

