



TE AWAMUTU
(ROSETOWN)

LUNCH MENU



	GARLIC BREAD Turkish bread toasted with garlic butter	\$15		CHICKEN & PRAWN SALAD Served with garden green, pan fried garlic prawns & grilled cajun chicken, crispy noodles topped with curry mayo	\$28
	EGGS BENEDICT Poached Eggs served on English Muffin with steaky bacon & spinach topped with Hollandiye sauce ADD Chorizo \$5.00 or ADD Hashbrown \$4.00	\$25		FALAFEL SALAD Homemade Falafel, Hummus, Cherry tomato, Cucumber, Sliced onion, Olives, Mesclun & Tahina Sauce.	\$27
	CHICKEN & BACON FETTUCCINE pasta cooked in creamy chicken & bacon topped with parmesan cheese	\$29		SMOKEY PLATTER Served with Beef Brisket, Fried Tandoori Chicken, Pork Ribs, Pork Sausage, Curly Fries & Dips (mango mayo, tomato sauce & BBQ sauce)	\$54
	STICKY PORK RIBS Slow cooked pork ribs served with curly fries & salad	\$30		PIZZA	
	BEER BATTERED FISH & CHIPS Seasonal Fish cooked in English style Beer batter, salad, fries with tartare sauce	\$30		MEAT-A-DOR Pork Fennel & jalapeno sausages, chorizo, pulled pork, caramelized onion, mozzarella topped with BBQ sauce	\$29
	STEAK EGG & CHIPS Grilled Hereford prime Steak served with fried egg, fries, salad & creamy mushroom sauce	\$30		FRESH BUFFALO MOZZARELLA Burrata Cheese, Cherry tomato, basil pesto, mozzarella topped with balsamic glaze	\$26
	BEEF BRISKET BURGER In House Smoked Beef Brisket with lettuce, pickle, onion, cheese served with straight cut fries	\$28		SHRIMP PIZZA Shrimps, Baby Spinach, Ricotta Cheese, Onion, Oregano, Mozzarella topped with homemade aioli	\$28
	PULLED PORK SANDWICH With Coleslaw, pickle & cheese slice served with straight cut fries	\$28		HAWAIIAN Ham, Pineapple & Mozzarella	\$26
	CHICKEN SANDWICH Grilled cajun chicken, salad, cheese, fries & tomato sauce	\$28		TANDOORI CHICKEN Served with cheese, capsicum, onion, mozzarella & topped with curry mayo (Gluten Free Base ADD \$5)	\$27
	LOADED FRIES Straight cut fries topped with chopped Beef Brisket or Pulled Pork & loaded with cheese sauce	\$19		SIDE DISH FRIES	\$10
	QUARTER FRIED CRUMBED TANDOORI CHICKEN Served with veg fried rice & mango mayonnaise	\$30		CURLY FRIES	\$13
				ONION RINGS	\$10
				PAN FRIED EGG	\$4
				GARDEN GREEN SALAD	\$14
				EXTRA CREAMY MUSHROOM SAUCE	\$7
				EXTRA BLUE CHEESE SAUCE	\$7
				EXTRA TOMATO / BBQ / AIOLI / SWEET CHILLI SAUCE	\$1

STARTERS

Garlic Bread 18

Turkish bread toasted with garlic butter

Teriyaki Chicken Bao Buns 20

Teriyaki Chicken Thigh & Coleslaw

Pan Seared Scallops 20

Peas and Bacon confit served with cauliflower puree

Bone Marrow 20

Topped with Parmesan cheese & herbs served with toasted garlic bread & fresh Salad

Fried Burrata 18

Served with Romesco sauce & toasted bread

Homemade Falafel 18

Served on top of labneh, side of homemade hummus & drizzled with Extra virgin olive oil

Smokey platter 54

Served with beef brisket, fried tandoori chicken, pork ribs, pork sausage, curly fries & dips (mango mayo, tomato sauce & bbq sauce)

PIZZA

Meat-a-dor 29

Magills Pork, Fennel & jalapeno sausages, chorizo, pulled Pork, caramelized onion, mozzarella topped with BBQ Sauce

Tandoori chicken pizza 27

served with tandoori chicken, capsicum, onion, mozzarella, topped with curry mayo

Fresh Buffalo Mozzarella 26

Burrata Cheese, Cherry tomato, basil pesto, mozzarella topped with balsamic glaze

Shrimp Pizza 28

Shrimps, Baby Spinach, Ricotta Cheese, Onion, Oregano, mozzarella topped with homemade aioli

Hawaiian 26

Ham, Pineapple & Mozzarella

(GF Pizza Base ADD \$5)

SIDES

Fried Egg	4
Green Salad	14
Seasonal Vegetables	14
Creamy Mushroom Sauce	8
Blue Cheese Sauce	8
Aioli / Tomato / Sweet Chilli / BBQ Sauce	1

MAIN DISHES

Beef Curry or Chicken Curry 36

Served with lebanese rice & tahine sauce topped with fried onion & toasted pine nuts

Fish & Chips 36

Beer Battered Fresh Fish served with chips, salad & tartare sauce

Sticky Pork Ribs 38

Cooked in our special sauce served with curly fries & salad

Pan Seared Duck Breast 39

Served with fondant potatoes, buttered spinach, Greens & Raspberry Gastrique Sauce

Chorizo Crumbed Chicken Breast 38

Served with Corn Puree, creamy potato Mash, seasonal green & topped with creamy mustard sauce

Lamb Rump 40

Served with Creamy Potato Mash, Vegetable Ragout & Lamb Jus

Scotch Fillet 250gm 45

Served with fondant potatoes or Creamy potato mash, seasonal greens, creamy Mushroom sauce or Blue cheese sauce or Garlic butter

Magills Tomahawk Steak 400gm 60

Served with fondant potatoes or Creamy potato mash, seasonal greens, creamy Mushroom sauce or Blue cheese sauce or Garlic butter

Chicken & bacon Fettuccine 37

Pasta cooked in creamy chicken, smoked bacon & garnish with parmesan cheese

Teriyaki Chicken salad 30

Served with mixture of seasonal fresh leaves, vegetables, peas, cherry tomatoes & onion.

Falafel salad 30

homemade falafel, hummus, cherry tomato, onion, cucumber, olives, mesclun & tahini sauce

Teriyaki Chicken Burger 30

Served with salad, onion, cucumber, mayo & Fries

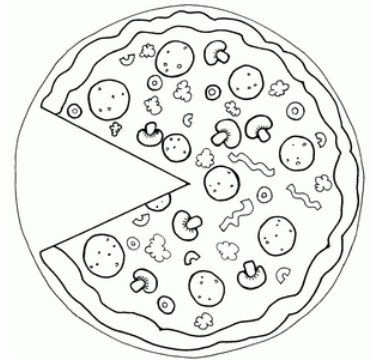
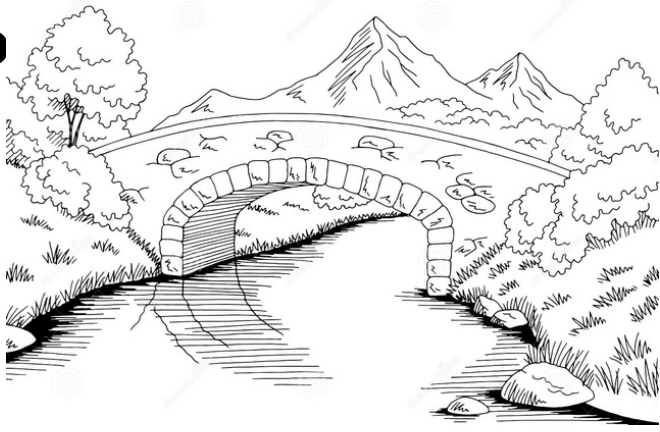
Beef Brisket Burger 30

In house smoked beef burger with lettuce, pickle, onion cheese served with chips

Pulled Pork Burger 30

Served with salad, onion, cucumber, mayo & fries

Disclaimer: Peach & Porker/The Long Acre Grill makes every attempt to identify ingredients which may cause allergic reactions. However there is always a risk of cross contamination customers concerned with food allergic need to be aware of the risk. GF options available on Request



THE LONG ACRE GRILL

Kid's Menu

Age Group (0-12year)

Mains

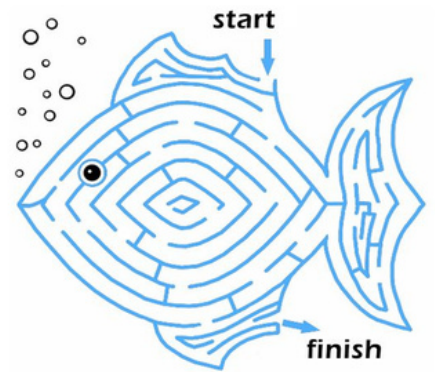
FISHY FISHY \$17

Fish and chips with Fries and tomato sauce



PORK RIBS \$17

Slow cooked Swee & Spicy Ribs serve with Curly Fries



CHICKEN TENDERS \$17

Served with green salad, fries and tomatos sauce



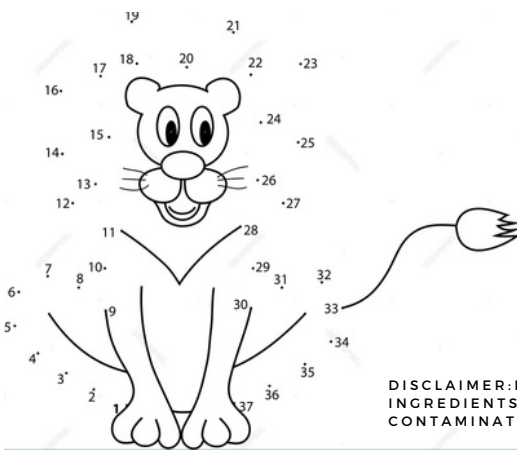
MKOP PIZZA \$17

Ham, Pineapple and Mozzarella Chesse



Desserts

Ice Cream with Chocolate Sauce
with the mains for \$5
without main \$7



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The Dessert MENU

CHOCOLATE NAMELAKA PROFITEROLE

Served with Caramel Milk Chocolate Sauce & Orange
Choco Chip Ice cream
20

MISS PISTACHIO

Served with Raspberry & Strawberry Confit, Pistachio
whipped Ganache
18

HOMEMADE CHOCOLATE FONDANT

Served with Vanilla Ice Cream
20

CHEESECAKE OF THE DAY

Served with Vanilla Ice cream
18



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