



## Starter

<b>House Loaf</b> with garlic & herb butter	<b>12.0</b>
<b>Mac and Cheese with Bacon</b> Homemade crumbled balls with chipotle mayo	<b>14.0</b>
<b>Chorizo Sausage</b> with Maori bread & chipotle mayo	<b>15.0</b>
<b>Lemon Pepper Calamari</b> Panko crumb calamari ring with aioli sauce	<b>16.0</b>
<b>Spicy Chicken Wings</b> House marinated spicy chicken wings	<b>17.0</b>
<b>Lamb Ribs</b> slow cook lamb ribs with yoghurt sauce	<b>18.0</b>
<b>Beef Brisket Bao bun</b> In bao bun with sweet chili, coleslaw, coriander	<b>18.0</b>
<b>Johnny's Tempura Prawns</b> Specially wrapped prawn in vermicelli noodles with wasabi mayo, sweet chili	<b>19.0</b>



## Sides

<b>Fries</b>	<b>7.0</b>	<b>Crispy Gourmet Potatoes</b>	<b>7.0</b>
<b>Curly Fries</b>	<b>8.0</b>	<b>Mashed Potato</b>	<b>7.0</b>
<b>Baked Potato w/ Sour Cream</b>	<b>9.0</b>	<b>Onion Rings</b>	<b>8.0</b>
<b>Char-Grilled Vegetables</b>	<b>11.0</b>	<b>Garden Salad</b>	<b>6.0</b>

## Beef

100% New Zealand Grass-fed pure South Prime Steer Beef

All of the following steaks come with salad and choice of either crispy potatoes, steak fries, mash, and a sauce of your choice

<b>Beef Rump 300g</b> Grass-fed, reserved	<b>34.0</b>
<b>Sirloin 300g</b> Grass-fed, reserved	<b>36.5</b>
<b>Beef Scotch Fillet 300g</b> Grass-fed, reserved	<b>37.0</b>
<b>Slow cook Beef Short Ribs 500g</b> Tender beef ribs, slow-cooked and smoked on manuka wood	<b>39.0</b>

## SPECIAL BEEF

<b>Dry Aged Beef Sirloin</b> 55 days aged 250g	<b>43.0</b>
<b>Dry Aged Beef Scotch</b> 55 days aged 250g	<b>45.0</b>
<b>OP Steak(Tomahawk)</b> 500g on the wood fire	<b>48.0</b>



## SAUCE SELECTION

Beef Glaze / Mushroom Sauce / Green Peppercorn Sauce / Chimichurri / Garlic Cheese Sauce/ Blue Cheese / Johnny's Sauce(gar-bi Sauce)

\* Extra sauce 3.0

## From Others



<b>Beef Burger</b> Beef patty, sliced cheese, bacon, tomato, lettuce, egg, onion rings with chips	<b>26.0</b>
<b>Chicken Burger</b> Crumbed chicken, sliced cheese, bacon, tomato, egg, coleslaw, onion rings with chips	<b>26.0</b>
<b>Marinated Beef Salad</b> Marinated beef, mesclun, capsicum, onion, crispy noodle	<b>29.5</b>
<b>Grilled Chicken Salad</b> Mesclun, capsicum, onion, tomato, toasted seed	<b>29.5</b>
<b>Fish &amp; Chips</b> Beer batter fish, Tartar sauce, salad	<b>29.5</b>
<b>Vegetarian Gnocchi</b> Pumpkin, spinach, creamy sauce, potato gnocchi	<b>28.5</b>
<b>Pasta of the Day</b>	<b>29.5</b>
<b>Wood Fire Grilled Chicken</b> Butterflied chicken breast, spicy marinade with lime and ginger beer, mango chutney, capsicum, mash potato, and balsamic glaze	<b>31.5</b>
<b>Free Range NZ Pork Belly</b> Sauté with Mustard and leek, apple, apricot salsa, kumara croquette, Jus	<b>32.5</b>
<b>Slow Cook and Smoked Pork Ribs</b> Homemade special BBQ sauce, house coleslaw with chips	<b>33.5</b>
<b>Lamb Rack</b> Baby carrot, green bean, polenta chips, beef jus, green peas puree & peas	<b>36.0</b>
<b>Lamb Shank</b> Slow cook lamb shank, mashed potato, spinach, and baby carrots, green peas	<b>36.0</b>
<b>Salmon Steak</b> Salmon with potato gratin, seasonal greens, green pea puree, lemon butter-sauce, slice lemon	<b>36.0</b>
<b>Eye Fillet Mignon</b> Eye fillet with potato gratin, sauté spinach, sauté mushroom, onion jam, and garlic butter, jus	<b>41.0</b>

## JOHNNY'S PLATTER

Pork ribs, beef short ribs, spicy chicken wings, chorizo sausage, curly fries, onion rings, chimichurri sauce, aioli and tomato sauce **85.0**

