



Starter

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



Sides

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

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

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

SPECIAL BEEF

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



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



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

JOHNNY'S PLATTER

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

