

# HALYARDS BISTRO MENU

## STARTERS

Garlic bread (v)	\$ 8
House-made focaccia, <i>mixed marinated olives, labneh, dukkah and lemon olive oil</i> (v)	\$ 12
Pulled Pork Taco w/ <i>baby cos, pickled Spanish onion, avocado, flour tortilla and chipotle mayo</i>	\$ 18
Karaage Japanese fried Chicken w/ <i>Kewpie mayo, pickled daikon and shichimi togarashi pepper</i>	\$ 18

## BURGERS & SNACKS

Cajun-spiced chicken burger w/ <i>avocado, sweet corn mayo, baby cos and chips</i> (gf options)	\$ 18
Steak sandwich <i>rump steak, caramelised onions, tomato relish and chips</i> (gf option)	\$ 22
BLT w/ <i>streaky bacon, baby cos, vine ripened tomatoes and Turkish bread</i>	\$ 12.50
Alfies Cheeseburger	\$ 12
Bacon & Egg roll (gf option)	\$ 9
<i>add chips: \$ 5</i>	
<i>add avocado: \$ 5</i>	
Bowl of chips	\$ 12

## SALADS

Halyards Caesar salad w/ <i>baby cos crispy bacon, parmesan, egg &amp; herb croutons</i> (gf option)	\$ 24
<i>Add cajun-spiced chicken \$8</i>	
Haloumi salad <i>panfried haloumi w/ roasted spiced pumpkin, quinoa, caramelized Spanish onions and pomegranate &amp; pine nut dressing</i> (v, gf)	\$ 22
Asian prawn salad, <i>wombok, green papaya, carrot, purple cabbage, Asian herbs, Nahm Jim dressing, toasted sesame seeds</i> (v, gf option)	\$ 24

## MAINS

Slow cooked lamb's shank, <i>mash potato, green olive tapenade, crispy chard and red wine jus</i> (gf)	\$ 36
Classic crumbed calamari w/ <i>chips, garden salad, tartare &amp; lemon</i>	\$ 20
Fish & Chips <i>beer battered NZ hoki fillets w/ chips, garden salad &amp; tartare</i>	\$ 28
Seafood pot pie, w/ <i>fish, prawn and calamari, chips &amp; garden salad</i>	\$ 32
Pumpkin and feta ravioli, <i>asparagus, grape tomato, pine nuts, parmesan cheese and sage butter sauce</i> (v)	\$ 28
Twice-cooked pork belly, <i>kipfler potatoes, dutch carrots, romesco sauce, pickled apple and jus</i> (gf)	\$ 32

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Image shows Haloumi Salad



Image shows Twice Cooked Pork Belly