



14 ASHWORTHS BEACH ROAD · LEITHFIELD

TEL 03.312.9083 · WWW.BETTERHALF.CO.NZ

## DINNER

### STARTERS

TOASTED GARLIC BREAD five pieces of garlic bread - add cheese 2	12
KARAAGE CHICKEN teriyaki reduction, wasabi mayo & shichimi togarashi (gf)	18
PORK BELLY BITES cider braised belly, orange & hoisin glaze, kewpie mayo & house pickles	17
HANDCUT AGRIA CHIPS house made tomato sauce & smoked garlic aioli (gf)	11
BLUE COD BITES chatham island beer battered blue cod, house made tartare sauce & beetroot salt	17.5
SCHEZWAN & SMOKED SALT CALAMARI fried calamari, miso mayo, kewpie and sesame sauce & charred lemon (gf)	17
SOUP OF THE DAY soup of the day served with toasted garlic bread	15

### PIZZA

served on a 12 inch tomato base with mozzarella  
gluten free base - add 2  
half & half - add 3  
vegan cheese - add 2

SMOKED SALMON house smoked salmon, cream cheese, capers, roquette & hollandaise	24
CHICKEN & BACON free range chicken, smoked belly bacon, red onion, cream cheese & bbq sauce	24
MARGHERITA sliced mozzarella log, tomato, fresh basil & local extra virgin olive oil	24
SPICED LAMB slow cooked dukkha spiced lamb, feta, roasted capsicums & mint yoghurt	24

### BURGERS

all served on a brioche bun with hand cut agria chips gluten free bun - add 1 vegan cheese - add 2	
FRIED CHICKEN BURGER kansas city spiced fried chicken, mango salsa, lettuce & chipotle mayo	24
SMOKED BEETROOT & QUINOA BURGER smoked beetroot, quinoa & chickpea pattie, house made tomato sauce, cheddar cheese, lettuce & smoked aioli (v)	24
BRISKET BURGER 10 hour smoked ocean beef brisket, onion rings, cheddar cheese, lettuce, pickles, smoked hickory sauce & aiol	24
LOW & SLOW PORK BELLY BURGER smoked pork belly, fermented red cabbage, pickled carrots & chimichurri mayo	24

### MAINS

ROAST 1/4 CHICKEN ¼ roast chicken, quinoa and seasonal green salad, smashed potatoes & creamy tarragon sauce (gf)	29
SIRLOIN STEAK 250g grilled angus sirloin, crushed potatoes, smoked cherry tomatoes, charred greens, smoked herb butter & jus (gf)	35
PORK BELLY SALAD pork belly strips, crackling, fermented red cabbage, pickled carrots & asian herbs served with chimichurri mayo on a seasonal salad base (gf)	28
CHATHAM ISLAND BLUE COD beer battered blue cod, seasonal salad, hand cut agria chips, house made tartare sauce & lemon	32
ST LOUIS STYLE PORK RIBS swift ribs smoked low & slow with maple & bourbon glaze served with hand cut agria chips & seasonal salad (gf)	32
BEEF CHEEK slow braised in a red wine stock with truffle infused mashed potato, sautéed greens & port wine jus (gf)	33
CONFIT PORK BELLY crispy skin confit pork belly, caramelised apple, carrot puree, asian slaw & apple cider jus (gf)	33

ALLERGENS: please inform wait staff if you have any allergies or dietary requirements before ordering