

FOUR KINGS

STARTERS

CLASSIC BITES (V, GF) \$8.00

Warmed Marinated Olives & Teta

Home Cut fries (V) \$10.00

With tomato sauce and aioli

Garlic Bread (V) \$7.00

With cheese \$9.00

Tries 'Deluxe Fries \$11.00

With home made curry sauce or onion gravy

Jalapeno Toppers (V) \$14.00

Cheesy jalapeño and corn wrapped in a crispy crumb coating. Served with a sweet fruit chutney

Loaded Potato Shells \$14.00

Filled with grilled bacon, cheese and sour cream or courgette, cheese and sour cream with a sweet tomato dip

Beef Chilli Nachos (GF, VO) \$14.00

With red kidney beans, melted cheese, sour cream and salsa

Add Jalapeños \$12.00

Chicken Nachos (GF) \$16.00

Corn chips topped with pulled spiced chicken breast, melted cheese, sour cream, salsa and guacamole

Add Jalapeños \$12.00

SHARING BITES

Tipperary Topper \$14.00

Home cut fries with pulled pork, diced apple and cheese

Flash fried Calamari \$12.00

Served with mesclun and sweet chilli aioli

Bruscetta (V) \$14.00

Goat cheese, cherry tomatoes and basil on crunchy toast with caramelised onion

Buffalo Wings

Fried chicken wings served with a cayenne pepper and butter sauce.

Small (6 wings) \$13.00

Large (12 wings) \$19.00

Hackett's Platter \$40.00

A mixed platter incorporating some of our best starter nibbles and served with garlic bread and dips

BIG STEAKS

250g Sirloin of 'Beef (DF, GF) \$22.00

Chargrilled to your liking with home cut fries and mesclun

Surf and Turf 250g \$27.00

Angus sirloin cooked to your liking, homemade scampi, served with a grilled tomato, peas and fries

500g 'Rump Steak \$36.00

Served with homecut fries, peas, mesclun, and buttermilk dressing

250g 'Beef Sizzler (GF) \$29.00

Sliced rump steak served on a bed of mixed capsicums, onions & tomato wedges with garlic crushed new potatoes and beef jus

400g T-Bone (GF) \$32.00

Rosemary marinated beef T-Bone steak with homecut fries, grilled tomato, side salad and dressing

MAINS

Sticky Pork Ribs (DF) \$28.00

With a sweet Guinness glaze, shoestring fries, mesclun, and orange marmalade

Lasagne \$23.00

Layers of pasta, mince and cheese sauce. Served with salad and garlic bread

Chicken Parmo \$25.00

Our Manager's favourite hometown disk breaded chicken breast deep fried and finished in the oven with Béchamel sauce and cheddar cheese. Served with homecut fries, salad and garlic aioli

Chicken and Leek Pie \$24.00

A creamy sauce mix topped with puff pastry and served with homecut fries and peas

Allergy Policy:

We attempt to cater to dietary requirements where possible, however we advise celiacs that due to our kitchen work flow we are unable to 100% guarantee that there wont be traces of flour present. All other allergies must be reported to the manager to ensure you have a safe experience. Thanks.

V: Vegetarian

VO: Vegetarian Option

GF: Gluten Free

DF: Dairy Free



FOUR KINGS

THE BURGERS

Gaelic Burger \$23.00

180g beef patty with cos lettuce, tomato, red onion, smoked cheese and a garlic & chilli tomato relish. Served with home cut fries

Conor McGregor Burger \$26.00

Burger 200g prime beef in a hefty corn-dusted bap, filled with onion rings, mushrooms and melted cheese. Served with kumara fries. Can you tackle the McGregor?

Two Birds One Bun \$24.00

Our popular WOAP burger is back! A battered double chicken breast burger with tomato, lettuce, chipotle mayonnaise and homecuts fries

FROM THE SEA

Chilled Baked Salmon (DF) \$24.00

Flavoured with ginger and sesame served with mixed seasonal salad, sweet chilli balsamic dressing and wheat crackers

Catch of the Day (DF) 28.00

White fish on a bed of spinach, steamed 'en papillote' with asparagus, mixed capsicums, red onion and white wine. Served with buttered gourmet potatoes and mesclun garnish

Mac's cold Beer Battered fish and Chips \$23.00

With homemade tartare sauce and slaw

FROM THE GARDEN

Pot 'O' Gold (GF) \$23.00

Roasted gold & red beetroot and carrot shards topped with goat's cheese. Served with cucumber and avocado salad with a honey Dijon dressing

Roasted 'Pumpkin & Halloumi Burger \$24.00

Served on a corn dusted bun with lettuce, tomato and home cut fries

SIDES

Seasonal vegetables \$16.00

Medley of mushrooms \$16.00

Fried eggs - two free range \$5.00

Side salad \$16.00

Corn on the cob \$5.00

Home cut fries \$5.00

Coleslaw \$14.00

Garden peas \$3.00

SAUCES

Peppercorn \$3.00

A warm creamy sauce

Jus \$3.00

Classic with a hint of thyme

Vamp \$2.00

Garlic & parsley butter

Bearnaise \$3.00

Buttery tarragon flavour

Mushroom \$3.00

Sauce warm creamy mushroom sauce

Irish Hiccup \$3.00

Rich creamy Irish whisky sauce

Allergy Policy:

We attempt to cater to dietary requirements where possible, however we advise celiacs that due to our kitchen work flow we are unable to 100% guarantee that there wont be traces of flour present. All other allergies must be reported to the manager to ensure you have a safe experience. Thanks.

V: Vegetarian

VO: Vegetarian Option

GF: Gluten Free

DF: Dairy Free