

VIEW OUR VISUAL MENU, ORDER & PAY ON YOUR PHONE!

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BREAKFAST

Eggs Benedict Poached eggs, toasted English muffin, bacon, and hollandaise sauce	14
Eggs Florentine (V) Poached eggs, toasted English muffin, spinach, and hollandaise sauce	14
Bacon, Eggs & Beans Served with toasted ciabatta	14
Mushroom, Eggs & Beans (V) Served with toasted ciabatta	14
Bacon Butty Chargrilled bacon served in a corn dusted bun with homemade tomato relish	8
Smashed Avocado (V) Eggs, avocado, red capsicum, onion, tomatoes, and feta. Served on toasted ciabatta with balsamic dressing	16

STARTERS

Garlic Cob Loaf (V) Add cheese 2.00	10
Chips (GF, V) Aioli	10
Calamari Salt and Pepper coated calamari served with aioli	12
Jalapeno Poppers (V) Cheesy jalapeno and corn wrapped in a crispy crumb coating, served with a sweet fruit chutney	14
Onion Rings (V) Battered rings served with buttermilk ranch dressing	11
Chicken Wings Fried chicken wings, tossed with a cayenne pepper and butter sauce Add jalapenos 2.00	15
Nachos (CBV) Jalapeno Corn chips, baked with melted cheese and finished with salsa, sour cream and guacamole <i>Choose one topping:</i> Chilli con carne Chilli beans (V) Chicken and tomato Pulled BBQ Pork	17
Kings Platter (CBV) A mixed platter incorporating some of our best starter and buffet nibbles. Served with garlic bread and dips.	50

DF: DAIRY FREE GF: GLUTEN FRIENDLY V: VEGETARIAN

MAINS

Pork Ribs Sticky Pork Ribs topped with a sweet orange marmalade and served with chips and salad	28
Bangers and Mash Lamb & Rosemary sausages, mashed potato, peas, carrots, caramelised onion and Guinness gravy	25
Fish and Chips Beer Battered fish with chips, salad, and housemade tartare sauce	23
Caesar Salad (CBV) Our take on the classic dish, cos lettuce, bacon, egg, Caesar dressing, croutons, anchovies, parmesan cheese Add Chicken 5	18
Mushroom and Spinach Tagliatelle (V) A creamy mushroom and spinach pasta dish finished with cherry tomatoes, parmesan cheese and pine nuts	22
Chicken Parmo Crispy crumbed chicken breast topped with béchamel sauce, melted cheese served with chips, salad and aioli	25
<i>Care to add a twist?</i> Kiwi Cheese, beetroot and fried egg Hawaiian Cheese, pineapple and fried egg Mexican Cheese, guacamole, salsa, sour cream and jalapenos.	

GRILL

Cooked just the way you like it, all our steaks come with chips, salad and your choice of sauce.

250gm Sirloin (GF)	28
400gm T-Bone (GF)	35
Sauces: Mushroom Sauce, Peppercorn Sauce, Garlic and Herb Butter, Red Onion Jus Add Eggs 6	

BURGERS

All burgers are served with chips

Beef Burger Beef patty, with smoked cheese, lettuce, tomato, red onion and Jack's burger sauce	23
Chicken Burger Battered double chicken breast with tomato, lettuce and chipotle mayo.	24
Deluxe pulled pork beef burger Pulled pork, beef patty, Guinness BBQ sauce, lettuce, tomato and smoked cheese. Add Bacon 5	26
Vegetarian Burger (V) A meat-free, plant-based patty, with smoked cheese, lettuce, tomato, red onion and King's burger sauce	24

SIDES

Mash Potato (GF, V)	6
Green Salad (DF, GF, V)	6
Mushrooms (GF, V)	6
Vegetables (GF, V)	6
Fried Eggs (DF, GF, V)	6

SAUCES

Mushroom Sauce (V)	3
Peppercorn Sauce (V)	3
Garlic and Herb Butter (V)	3
Red Onion Jus (V)	3

DESSERTS

Mini Profiteroles	12
Bite-sized profiteroles stuffed with vanilla cream and drizzled with salted caramel	
Triple chocolate Sundae	12
Kapiti chocolate ice cream, fudge brownies topped with a delicious chocolate fudge sauce	
Frozen Black Forest Cheesecake	12
Housemade black cherry and chocolate cheesecake served with a mixed berry sauce	
Cheeseboard	12
A selection of local cheese, crackers, fruit and nuts	

NON ALCOHOLIC

Fizzys By The Glass	4.0
Coca Cola, Sprit, Lift, L&P, No Sugar Coca Cola, Lift Scweppes Tonic Water, L&P Ginger Beer, Ginger Ale	
Lemon lime and bitters	4.5
Soda Water	2.0
Fizzys By The Bottle	6.0
Mac's Non-Alcoholic Ginger Beer	
Hopt Range	
Juices By The Glass	4.5
Orange, Apple, Pineapple, Tomato, Cranberry	
Red Bull Sugar Free Red Bull	6.5

BEER

Craft Range		
Panhead (Can)	10.5	
Emerson's (Bottle)		
Hazed and Confused IPA	10.5	
Big Rig APA	10.5	
Orange Roughy Hazy Pale Ale	10.5	
Bird Dog IPA	11.0	
Low Carb & Low Alcohol (Bottle)		
Speights Summit Ultra	9.0	
Steinlager (Pure Light 2.5%)	5.0	
Speights Mid (2.5%)	5.0	
On Tap	570ml	1.8L Jug
Lion Brown	9.0	30.0
Speight's	9.0	30.0
Mac's Gold	10.5	33.0
Steinlager Classic	11.5	36.0
Mac's Cloudy Apple	11.5	36.0
Bulmers Cider	12.0	38.0
	425ml	1.8L Jug
Panhead XPA	12.0	40.0
Panhead APA	12.0	
Panhead Rat Rod (Hazy IPA)	12.5	
Panhead Sucky Monmon Lager	11.5	38.0
Mac's Rockaway (Pacific Pale Ale)	11.0	40.0
Little Creatures PA	11.0	40.0
Emersons Pilsner	11.0	40.0
Guest Beer	See Staff	
Kilkenny	12.5	
Guinness	12.5	
Boddingtons	12.5	
Bottle Beer		
Corona	9.5	
Stella	9.5	
Becks	9.5	
Steinlage Pure	9.5	
Steinlager Classic	9.5	
Budweiser	9.5	

WINE

Sauvignon Blanc	150ml	200ml	Bottle
Kopiko Bay	8.5	11.0	38.0
<i>Marlborough</i>			
The Ned	10.5	13.0	48.0
<i>Marlborough</i>			
Wither Hills	11.5	14.0	54.0
<i>Marlborough</i>			
Chardonnay			
Kopiko Bay	8.5	11.0	38.0
<i>Marlborough</i>			
Wither Hills	11.5	14.0	54.0
<i>Marlborough</i>			
Pinot Gris			
The Ned	10.5	13.0	48.0
<i>Marlborough</i>			
Roaring Meg by Mt. Difficulty	12.0	15.5	56.0
<i>Central Otago</i>			
Riesling			
Roaring Meg by Mt. Difficulty	12.0	15.5	56.0
<i>Central Otago</i>			
Sparkling			
Te Hana Reserve cuvee	9.5		44.0
<i>Gisborne</i>			
Daniel Le Brun (375ml)			33.0
<i>Marlborough</i>			
Pinot Noir			
Russian Jack	11.0	13.5	52.0
<i>Central Otago</i>			
Roaring Meg by Mt. Difficulty	14.0	16.5	66.0
<i>Central Otago</i>			
Best of the Rest			
Kopiko Bay Merlot	8.5	11.0	38.0
<i>Marlborough</i>			
Tyrrell's Old Winery Shiraz	11.0	13.5	52.0
<i>South Australia</i>			
The Ned Rose	10.0	12.5	46.0
<i>Marlborough</i>			



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