

THE LONG ACRE GRILL
MENU

APPETIZERS

Garlic Bread Served with honey garlic butter on ciabatta bread	13.00	Buffalo Chicken Wings Served with homemade buffalo wing sauce and topped with sesame seeds	20.00
Panko crumbed Prawns Served with crumbed king prawns, garden green & homemade chili Aioli	20.00	Shrimp Cocktail Served with traditional homemade shrimp sauce, salsa & garden green	19.00
The Long Acre Platter Served with pork ribs, buffalo chicken wings, beef skewers, spice grilled chicken, curly fries & garden green salad	48.00		

MAIN COURSE

Scotch fillet 300gm Scotch fillet served with butter gourmet potatoes and spinach finished by your choice of sauces <small>(Red Wine Jus, Creamy Mushroom Sauce, Garlic Butter)</small>	42	Eye - Fillet Eye fillet 220gm on caramelized onion served with butter gourmet potatoes, seasonal vegetables finished with red wine jus	43
Tomahawk Steak 350gm Served with butter gourmet potatoes, seasonal vegetables and finished by your choice of sauce <small>(Red Wine Jus, Creamy Mushroom Sauce, Garlic Butter)</small>	43	Lamb Shank (Single 35/ Double 45) Slow cooked lamb shank served with potato mash, seasonal vegetables and topped by red wine jus	
Confit Pork Belly Served with potato mash, seasonal vegetables and topped with smokey red wine jus	36	BBQ Pork Ribs Slow cooked pork ribs in cola sauce, garden green and curly fries	36
Chicken & Bacon Fettuccine Pasta cooked with bacon, chicken and creamy basil pesto sauce topped with parmesan cheese	33	Vegetarian Fettuccine Pasta cooked in creamy mushroom, spinach, red pepper, basil pesto sauce & garnished with parmesan cheese	32
Bacon Wrapped Chicken Breast Served with potato mash, seasonal vegetables with creamy mushroom sauce	35		
Beer Battered Fish & Chips Beer Battered seasonal fish served with Garden salad, fries and tartare sauce	32		

Sides

2 Fried Eggs : \$5
Onion Rings : \$10
Garden Green Salad: \$8
Seasonal Vegetables : \$9
Extra Red Wine Jus, Creamy Mushroom Sauce \$7
Extra Garlic Butter \$4
Extra Aioli / Tomato / Sweet Chilli / BBQ Sauce \$1
*Gluten, Vegan & Dairy Free Option are available
Please check with our FOH Staff

Fish Of The Day

Please ask server for details

PIZZA

Cranberry Chicken Pizza 24.00

Served with napoli sauce, chicken, brie cheese and topped with cranberry sauce

Mrs. Piggy 25.00

Served with napoli sauce, cheese, bacon, red onion and slow cooked pulled pork topped with plum sauce

Vegetarian Delight Pizza 23.00

Served with napoli sauce, cheese, red pepper, spinach, red onions, tomatoes ,mushrooms & topped with homemade basil pesto

Jolly Farmer 26.00

Served with napoli sauce, cheese, chorizo, bacon, pepperoni, ham, mushrooms & topped BBQ sauce

Miss Pepperoni 23.00

Served with napoli sauce, pepperoni, cheese finished by BBQ sauce and oregano

(Gluten Free options available ADD \$3)

DESSERTS

Cheesecake 14.00

Homemade cheesecake served with vanilla ice cream

Malva Pudding 14.00

served with custard sauce and vanilla ice cream

Chocolate Brownie 14.00

Homemade chocolate brownie served with chocolate sauce and vanilla ice cream

Affogato 18.00

Comes with 3scoops of ice cream, espresso coffee

Your Choice of Liquor

Kahlua

Baileys

Cointreau



For all booking enquires please contact us on
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