



Tap

Speights Gold	\$8
Speights Mid Ale	\$8
Lion Red	\$8
Export Gold	\$8
Tui IPA	\$8
Steinlager Classic Super Cold	\$9
Monteith's Black	\$9
DB Export 33	\$9
Somersby Apple Cider	\$9
McLeod's Longboarder Lager	\$9.50
McLeod's Paradise Pale Ale	\$10.50
Heineken	\$10.50

Wine

GREYROCK Sauvignon Blanc Pinot Gris Chardonnay Rose Merlot Pinot Noir	G \$8 B \$32
GRAHAM NORTON Rose Shiraz	G \$9 B \$36
WITHER HILLS Sauvignon Blanc Pinot Gris Chardonnay Merlot	G \$9 B \$36
THE NED Sauvignon Blanc Pinot Gris Chardonnay Pinot Noir	G \$9.50 B \$39
LINDAUER SPARKLING Sauvignon Blanc Pinot Gris Fraise Brut	B \$8

Cocktails

Sex on the Beach vodka peach liqueur orange juice cranberry juice	\$10
Make Me Blush vodka lime juice cranberry juice	\$10
Purple Rain vodka gin lime juice lemon juice soda	\$11
Pina Colada bacardi malibu coconut cream crushed pineapple	\$12
Lime Mojito bacardi fresh mint lime juice fresh lemon or lime soda	\$12
Raspberry Mojito bacardi fresh mint lime juice fresh lemon or lime raspberries grenadine soda	\$12.50

Non-Alcoholic

Post-mix Cola Sugar-free Cola Lemonade Raspberry Ginger Ale Tonic	M \$4 L \$5
Juice Orange Pineapple Apple Cranberry	M \$4 L \$5
Lemon, Lime & Bitters	\$6
Bottled Water	\$2.50
Fanta	\$4.50
L & P	\$4.50
Schweppes Ginger Beer	\$5
Hopt Soda Watermelon & Mint	\$5
Red Bull	\$5

Bottled

Export Citrus Lemon 2.0% Lemon 0.0%	\$6
Heineken 0%	\$7
Corona Extra	\$8
Steinlager Pure	\$8
Stella Artois	\$8
Peroni	\$8
Tiger Lager	\$8
Asahi	\$8
Pure Blonde	\$8
Somersby Cider Pear Blackberry	\$8
Smirnoff Ice Red	\$8
Smirnoff Ice Black	\$8.50
KGB Lemon	\$8
Cruiser Raspberry Blueberry	\$8
Long White Passionfruit Lemon & Lime Apple & Pear Feijoa	\$8
Panhead Supercharger APA	\$9
Panhead Stock Port Road Pilsner	\$9
Sawmill Pilsner	\$9
Sawmill XPA	\$9
McLeod's Porter 500ml	\$12

Spirits

We have an extensive range of spirits and mixers available to view in the Sports Bar. Please see a bartender for knowledge and assistance.



Starters

Cheesy Garlic Bread (V)

Crispy garlic bread with grilled mozzarella cheese \$8.50

Crumbed Camembert (V)

Deep-fried camembert cheese with a spicy plum sauce \$12

Baby Beetroot (V)

A starter of honey-glazed beetroot with fresh salad, feta, and a balsamic glaze. \$12

Calamari

Flash-fried squid coated in house-made secret spices, served with kumara crisp, kewpie mayonnaise and roasted almonds \$13.50

Loaded Wedges (V option)

Seasoned potato wedges topped with ham, melted mozzarella, sour cream, and sweet chilli sauce \$15

Prawns & Scallops (GF option)

Pan-fried prawns and scallops in a garlic, sweet chilli and white wine sauce. Served with garlic bread and coriander \$16.50

Steamed Mussels (GF option)

Green lipped mussels, steamed in a chilli and garlic white wine sauce with garlic bread \$17

Pizza

Hawaiian

Tomato base, mozzarella cheese, pineapple, and ham
Small \$13 / Large \$18

Rough Habit (V)

Garlic base, mozzarella cheese, caramelised onion, and cherry tomatoes. Topped with baby spinach, feta, and balsamic glaze
Small \$16 / Large \$23

Eclipse

BBQ base, mozzarella cheese, mushroom, red onion, pepperoni, chicken, and ham. Topped with BBQ sauce and aioli
Small \$16 / Large \$23

Winx

Tomato base, mozzarella cheese, chicken, streaky bacon, cherry tomatoes, and roast capsicum. Topped with pesto and aioli
Small \$17 / Large \$24

Harlem Globetrotter

BBQ base, mozzarella cheese, caramelised onion, chicken, pepperoni, meatballs, and seasoned potato wedges. Topped with sweet chilli sauce and aioli (*Gluten-free option: no wedges*)
Small \$17 / Large \$24

Barely Legal

BBQ base, mozzarella cheese, red onion, pulled pork, apple, and jalapeños. Topped with aioli and hoisin
Small \$17 / Large \$24

Seabiscuit

Garlic base, mozzarella cheese, mussels, prawns, pepperoni, and red onion. Topped with aioli, sweet chilli sauce, and lemon
Small \$18 / Large \$25

- Gluten-free available in large size for \$2 extra -

Mains

Roast Vege Salad (V) (GF)

A mix of roasted vegetables and baby spinach.
Topped with feta \$18 Add Chicken \$5

Asian Beef Salad (GF option)

Warm Asian beef on a salad of mixed lettuce, crispy noodles, cucumber, slaw, red onion, toasted peanuts, and fried shallots \$20

Chicken & Prawn Salad (GF)

Marinated cajun chicken and garlic butter prawns with a salad of tomato, lettuce, slaw, cucumber, and beetroot. Served with curry aioli. \$22

Beef Burger

Grilled house-made beef patty, cheddar cheese, and caramelised onion. Served between a toasted bun with lettuce, tomato, aioli, tomato relish, and beer-battered fries \$22

Chicken Burger

Crumbed chicken breast, streaky bacon, and camembert. Served between a toasted bun with lettuce, tomato, aioli, tomato relish, and beer-battered fries \$22

Fish & Chips (GF option)

Fresh battered fish served with salad, beer-battered fries, lemon, and tartare sauce \$22

Chicken Pasta Pappardelle

Grilled chicken, mushroom, and bacon, in a creamy garlic and white wine sauce. Topped with parmesan cheese and bacon crumb \$23

Chicken Snitz

Crumbed chicken breast with beer-battered fries and salad. PLUS choose either **mushroom sauce** or **pepper sauce** \$24

Pork Belly

Crispy pork belly over roast kumara and green beans. Served with apple fennel slaw, tossed in mayonnaise, with red wine jus. \$25

Ribs

Sticky BBQ pork ribs with a creamy slaw and beer-battered fries \$25



Lamb Rump (GF)

Lamb marinated in yoghurt and spices, served with butternut hummus and baby spinach. Topped with feta, sun-dried tomatoes, and red wine jus \$27

Salmon (GF)

Pan-fried salmon over potato gratin, served with steamed vegetables, and drizzled in a coconut mango sauce \$29

Scotch Fillet Steak (GF option)

A 250g scotch fillet portion, with beer-battered fries and salad. PLUS choose either **mushroom sauce**, **pepper sauce** or **garlic and herb butter** \$30

Kids

Chicken and Chips

Nuggets with fries and tomato sauce \$8

Fish and Chips

Fresh battered fish with fries and tomato sauce \$8

Cheese Burger and Chips

Beef patty, cheese, aioli, and tomato sauce with fries \$10

Sides

Fried egg	\$2	Potato Gratin	\$6
Garlic & Herb Butter	\$2.50	Salad	\$6
Mushroom Sauce	\$4	Beer-battered Fries	\$7.50
Pepper Sauce	\$4		

Dietary Requirements

If you have any dietary requirements, please let our friendly staff know how we can best cater to your needs.



Dessert

Ice Cream Sundae (GF option)

Chocolate: Chocolate ice cream, chocolate sauce, whipped cream, wafer, and sprinkles \$8.50

Caramel: Caramel ice cream, caramel sauce, whipped cream, wafer, and nuts \$8.50

Berry: Strawberry ice cream, berry sauce, whipped cream, wafer, and sprinkles \$8.50

Waffles

Toasted waffle served with whipped cream and your choice of:

Chocolate: Caramel and chocolate sauces, chocolate ice cream

Berry: Mixed berry compote and vanilla ice cream \$11.50

Apple Crumble

Coconut crumb layered on cinnamon stewed apple.

Topped with vanilla ice cream and caramel sauce \$11.50



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FREE MAIN MEAL FOR YOUR BIRTHDAY.

Terms and conditions apply. Order 3x mains and get the 4th main FREE. Proof of birthday must be sighted by our staff e.g. valid drivers license or passport. The promotion can be claimed on or seven days either side of your actual born date. This promotion cannot be used in conjunction with our loyalty card or any other offer.

Three Furlongs Bar & Grill Ltd

1942 State Highway 1, Kaiwaka

(09) 4312 246

info@threefurlongs.co.nz

www.threefurlongs.co.nz

