



Summer MENU

Welcome to our summer edition menu. Time has been taken to create a menu utilising fresh local produce, served with care and passion.

We have a small kitchen and small team, if you can see lots of people around you, it means we are busy, expect delays.

Preparing fresh food takes time. Relax, have another drink, and enjoy the atmosphere.

Matty, Kirsty and Team Bealey

Crafty Snacks & Starters

Bealey Fries We serve Makikihi fries because they are delicious, they are blanched in beef tallow during the manufacture process to give them that amazing flavour, With house made roasted garlic aioli	\$7.5
Brisket Loaded Fries With home smoked pulled brisket in caramalised onion gravy	\$14
Bacon Loaded Fries with bourbon & maple smoked bacon & creamy cheese sauce	\$14
Bealey Wedges (v, *ve) A bowl of wedged agria potatoes deep fried in canola oil & served with our roasted garlic aioli *Vegan aioli available	\$7.5
Vegan Loaded Wedges (v, *ve) With vegan bbq jackfruit and grilled vegan mozzarella	\$14
Tomato & Vegetable Soup (*gf, v,*ve) Delicious Italian style soup made in house & served with fresh baked baguette - GF bread available	\$12
Garlic Bread (v) House baked Baguette smothered in garlic butter & baked until it is warm & delicious	\$8
Garlic Cream Prawns (gf) Grilled prawns in pernod parsley cream sauce on fluffy jasmine rice	\$22
Venison Ribs (gf, df) Slow cooked venison ribs with a sticky sweet and spicy glaze	\$25
Warmed Game Terrine (*gf, df) Selection of game meats set in home smoked bourbon & maple bacon with a berry fruit compote, fresh baked baguette	\$18
Smoked Salmon Salad (*gf, df) Hot smoked Akaroa salmon on gourmet lettuce leaves, light citrus dressing, preserved lemon gremolata	\$24



Crafty Legend

Buy the staff a round of drinks \$20



Crafty Desserts

Chocolate Cake Leo’s amazing home made chocolate fondant cake with fresh cream, vanilla ice cream & a drizzle of tart berry coulis to cut the richness	\$12
Craftys’ Eton Mess (gf, *df) The classic messy pav, layered in a glass with fresh cream, raspberries, strawberries, blackberries & crumbled Meringue pieces	\$10
Choc & Berry cheesecake (v, df) Vegan choc cake topped with chocolate vegan cheesecake and boysenberry preserve with preserved berries and vegan yoghurt	\$14
Ice Cream Sundae 🍷 Berry Sundae, layered ice cream, berries & cream 🍷 Oreo Sundae, layered ice cream, crushed Oreos, chocolate sauce & cream	\$10
Warm Apple Crumble (*df,*gf, *v) Stewed apples mixed with peach, mango & passionfruit, topped with toasted almond & cashew crumble finished with vanilla ice cream or pouring cream - Crumble takes 20mins, just to let dinner settle.	\$12

Warmed Belgium Waffle \$22.5
“Perfect, light, summer dessert”

Lightly toasted waffle with macerated berries, manuka whipped mascarpone, fresh mint & basil and finished with fresh strawberries and maple syrup.

Be greedy, or share with a special friend.



Crafty Elegance

Available After 5.30pm

Hot Smoked Akaroa Salmon Warmed gourmet potato salad, broccolini, lemon & parsley salsa	\$40
Canterbury Venison 2 ways Prime venison cutlet, venison terrine with gratin potatoes, baby carrots & red wine jus	\$45
High Country Lamb Loin Tender lamb loin, grilled medium, fondant potato, seasonal vegetables & minted salsa verde	\$35
Slow braised Pork Belly (*v,*ve) Delicious pork belly braised low and slow in apple cider, potato bake, steamed broccolini and spiced cider gravy	\$37.5



gf = Gluten Free | v = vegan | vg = vegetarian | df = dairy free

* = dietary option is available

Classic Crafty

MOA IPA Beer Battered Hoki Crispy beer battered Hoki, with homemade tartare Makikihi fries & a light salad garnish.	\$29
Craftys’ Chicken Schnitz Crispy panko coated chicken breast, Makikihi fries, a light salad, & caramelized onion gravy	\$29.5
Craftys’ Moa Pie Crafty’s classic slow cooked Venison casserole, sliced Jalapeños & smoked cheese encased in flaky pastry, Makikihi fries & a light salad.	\$25
The Bealey Burger Grilled beef pattie, smoked cheddar, our own bourbon & maple smoked bacon, fried egg, caramelised onion & burger sauce, artisan bun, crisp lettuce, pickle and relish. With a side of fries —Gluten free bun available + \$2	\$27.5
Chicken Burger Grilled chicken breast, Swiss cheese, fresh avo & onion rings, in a artisan bun with crisp lettuce, pickle and relish. With a side of fries —Gluten free bun available + \$2	\$26
The Vegan Burger (v, vg,) Crumbed vegan chicken pattie, avocado, vegan cheese, onion rings & vegan burger sauce in a artisan bun with crisp lettuce, pickle and relish. With a side of wedges —Gluten free bun available + \$2	\$27.5
Bealeys’ Summer Salad (gf, *v, *ve) Leafy greens, apple, mint, cucumber, radish, avocado, feta, toasted sesame dressing and grilled chicken. Vegan chicken available	\$26
Moa Ribeye (*gf) Prime canterbury beef ribeye with red wine jus, melting potatoes, baby carrots and bearnaise. <i>Add 2 fried eggs or crispy onion rings \$4 each</i>	\$39.5
The Pepperoni Moa Pizza Slices of canterbury pepperoni salami topped with caramalised onion & smoky bbq sauce, on traditional tomato and mozzarella	\$26.5
Margarita Moa Pizza (*v, vg) Italian Wood fired pizza base with herbed tomato sauce topped with mozzarella, vine ripened tomatoes and fresh basil	\$25

No Moa’s were harmed in the making of this delicious food



Please order at the Bar