



Summer Dinner TDH 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 Dinner

Bealeys' Summer Salad (gf, *v, *ve)

Leafy greens, apple, mint, cucumber, radish, avocado, feta, toasted sesame dressing & grilled chicken. Vegan chicken available

MOA IPA Beer Battered Hoki

Crispy beer battered Hoki, with homemade tartare Makikihi fries & a light salad garnish.

Craftys' Chicken Schnitz

Crispy panko coated chicken breast, Makikihi fries, a light salad, & caramelized onion gravy

High Country Lamb Loin

Tender lamb loin, grilled medium, fondant potato, seasonal vegetables & minted salsa verde

Slow braised Pork Belly (*v,*ve)

Delicious pork belly braised low and slow in apple cider, potato bake, steamed broccolini and spiced cider gravy

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

Craftys' Eton Mess (gf, *df)

The classic messy pav, layered in a glass with fresh cream, raspberries, strawberries, blackberries & crumbled Meringue pieces

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



Please order at the Bar

