

# CRAFTY DESSERTS

## CHOCOLATE Lava cake **\$16**

Chocolate fondant cake with a soft gooey center, served with fresh cream, vanilla ice cream & a drizzle of tart berry coulis to cut the richness.

## CRAFTYS ETON MESS (GF, \*DF) **\$14**

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

## VEGAN CHOC & BERRY CHEESECAKE (V, DF) **\$16**

Vegan chocolate cake topped with boysenberry and chocolate cheesecake, served with berries and coconut yoghurt.

## ICE CREAM SUNDAE **\$14**

Three scoops of vanilla ice cream topped with your choice of *chocolate, caramel or berry coulis*, whipped cream and a cherry.



# BEALEY HOTEL

ACCOMMODATION • RESTAURANT • BAR

— Est. 1865 —

## WELCOME

Dear Guest,

Welcome to our menu. Time has been taken to create a great comforting menu utilizing fresh Locally sourced produce, served with care and passion.

We have a small kitchen and a small team, if you 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

## CRAFTY ENTREES

### CHEESY GARLIC BREAD **\$12**

Baguette smothered in garlic butter & cheddar cheese baked until warm & delicious.

### BEALEY FRIES **\$9**

Hot crispy fries with house made garlic aioli.

### LOADED FRIES **\$16**

Crispy fries topped with cheese, bacon, guacamole & sour cream

### CRAFTY CAULIFLOWER BITES (v,vg) **\$15**

Deep fried in a light batter, with garlic herbs & spices with our Secret Bealey Sauce

(GF) GLUTEN FREE  
\*(GF) GLUTEN FREE OPTION  
(V) VEGETARIAN  
(V) VEGAN  
(DF) DAIRY FREE

## CRAFTY CLASSICS

### MOA BEER BATTERED HOKI **\$30**

Crispy beer battered Hoki, with Bealey fries, fresh green salad & House made tartare sauce.

### CRAFTY CHICKEN **\$32**

Herb roasted chicken breast served with roasted potatoes and seasonal green vegetables with a garlic mascarpone cream sauce.

### MOA RIBEYE (gf) **\$39.5**

NZ raised beef ribeye with red wine jus, Bealey fries, fresh green salad with bearnaise sauce.

*Add two eggs or crispy onion rings for \$4*

### HIGH COUNTRY LAMB LOIN (gf) **\$40**

Tender lamb loin, grilled to a medium, fondant potatoes, seasonal vegetable, mint salsa verde and red wine jus.

### ASIAN SALAD (gf, v) **\$24**

With crispy fried tofu, cabbage, carrots Celery, capsicum, crispy noodles, Coriander & a sesame seed vinaigrette

PLEASE  
ASK THE TEAM ABOUT OUR  
DAILY SPECIALS

## THE COAST TO COAST BURGER NZ'S ONLY GOAT BURGER

A brioche bun, filled with beetroot chutney, lettuce, pickle, burger sauce, hash brown, fried egg and onion rings.

### THE 1 DAYER

1 Smashed wild goat and pork Pattie - **\$25**

### THE 2 DAYER

2 Smashed wild goat and pork patties - **\$30**

### THE 3 DAYER

3 Smashed wild goat and pork patties - **\$35**

**ADD FRIES FOR \$4**

### THE BEALEY BURGER (\*gf) **\$28**

Grilled beef pattie, smoked cheese, our own house smoked bourbon & maple bacon, fried egg, caramelized onion, pickle & burger sauce in a toasted bun, crisp lettuce and relish with a side of Bealey fries.

### CHICKEN BURGER (\*gf) **\$27**

Grilled chicken breast, swiss cheese, fresh avo & onion rings, in a toasted bun with crisp lettuce, pickles, relish and burger sauce with a side of Bealey fries.

### THE VEGAN BURGER (\*gf, v, vg) **\$29**

Crumbed vegan pattie, avo, vegan cheese, onion rings & vegan burger sauce in an artisan bun with crisp lettuce, pickle and relish with a side of Bealey fries.

LEGENDS  
SHOUT THE HARD WORKING STAFF A ROUND OF  
DRINKS FOR  
**\$20**