

# 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, p\*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 (V8) \$12

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

### BEALEY FRIES \*(V, V8) \$9

Crispy fries with house made garlic aioli & tomato sauce.

### LOADED FRIES \$16

Crispy fries, topped with melted cheese, bacon, house made guacamole & sour cream.

### CRAFTY CAULIFLOWER BITES (V, V8, DF) \$15

Deep fried in light batter, coated with garlic herbs and spices, drizzled with our Bealey sauce & topped with a pickle garnish.

### HOUSE MADE SOUP (V8, \*V, \*GF, \*DF) \$15

Delicious herbed tomato and roast vegetable soup, served with warmed bread and butter.

(GF) GLUTEN FREE  
 \*(GF) GLUTEN FREE OPTION  
 (V8) VEGETARIAN  
 (V) VEGAN  
 \*(V) VEGAN OPTION  
 (DF) DAIRY FREE  
 \*(DF) DAIRY FREE OPTION

## CRAFTY CLASSICS

### PORK BELLY (DF, GF) \$40

Tender juicy slow cooked Pork Belly, served with a crispy potato rosti, seasonal vegetables, apple puree and apple cidar jus.

### CRAFTY CHICKEN \$32

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

### MOA RIBEYE (GF, \*DF) \$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, DF) \$40

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

### WARM WINTER SALAD \*(GF, \*V, VE) \$25

Warmed roasted vegetables, feta cheese, tossed in a pesto sauce, topped with crispy noodles.

*Add 100g NZ Lamb \$15*

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, cheese, lettuce, pickle, burger sauce, hash brown, fried egg and an onion ring.

### 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, DF, V, V8) \$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