

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) **\$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.

LEMON & LIME CHEESECAKE **\$16**

Creamy cheesecake, served with our house made lemon coulis, cream and vanilla ice-cream.

ICE CREAM SUNDAE **\$14**

Three scoops of vanilla ice-cream, topped with Your choice of chocolate, caramel, berry, 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 (VG) \$12

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

BEALEY FRIES (*V, VG) \$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, VG, DF) \$15

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

FALAFELS (V, VG, GF, DF) \$16

With house made tzatziki sauce, served with lettuce & tomato

BRUSCHETTA (*GF, V, VG, DF) \$14

Toasted sourdough, topped with tomato, garlic, red onion, basil, lemon juice & drizzled with a balsamic glaze

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

CRAFTY CLASSICS

MOA BEER BATTERED HOKI \$30

Crispy beer battered hoki, with bealey fries, fresh green salad & house made tartare sauce.

ASIAN SALAD (*GF, V, VG, DF) \$24

With crispy fried tofu, cabbage, celery carrots, capsicum, crispy noodles, coriander & a sesame seed vinaigrette

CRAFTY CHICKEN \$32

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

CRAFTY LINGUINE PASTA \$34

Creamy chicken pasta, with our own House smoked maple bacon, garlic, mushrooms, shallots and topped with Parmesan cheese

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.

GF & *GF ARE FOR GUESTS WHO WISH TO AVOID GLUTEN.
IF YOU ARE CELIAC WE CANNOT GUARANTEE NO TRACES OF GLUTEN. PLEASE DISCUSS WITH STAFF.

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.

VEGAN BURGER (*GF, DF, 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