

The Cow Shed

RESTAURANT & PIZZERIA
— EST. 2012 —

SMALL DISHES

PORK BELLY BITES *(GF/DF)* - 19

TWICE COOKED CHUNKS OF PORK BELLY IN A TANGY ASIAN STYLE GINGER, SOY AND LEMONGRASS SAUCE

SPANISH GARLIC PRAWNS - 22

PRAWN CUTLETS PAN FRIED IN CHILLI AND GARLIC BUTTER SERVED WITH CRUSTY BREAD

CAULIFLOWER WINGS *(V)* - 16

CRUNCHY CAULIFLOWER FLORETS IN A CRISP BUTTERMILK BATTER: CHOOSE YOUR HEAT LEVEL!
BUFFALO *(HOT)* KOREAN *(MEDIUM)* HONEY BBQ *(SWEET)*

SIDES

MIXED OLIVES *(VG/GF)* - 10

MARINATED IN ROSEMARY, LEMON AND CHILLI

GARLIC FOCACCIA *(VG)* - 11

ADD CHEESE FOR 3 DOLLARS

FRIES *(V/GF)* - 9/12

HOUSE SIDE SALAD *(V/GF)* - 16

SEASONAL SALAD

HOUSE SLAW *(V/GF)* - 9

SEASONAL COLESLAW WITH A HONEY MUSTARD AND MAYO DRESSING

DRAFT BEER

EDDYLINE
BREWERY

KAITERI GOLD

GOLDEN LAGER

320ML = 10

GORGE JUICE

INDIA PALE ALE

420ML = 13

HOPTIMUS PRIME

DRY HOPPED WEST COAST IPA

WINE (165ML/225ML)

PINOT GRIS - 10/13

ALLAN SCOTT - MARLBOROUGH (2023)

CHARDONNAY - 10/13

LAKE CHALLICE - MARLBOROUGH (2021)

SAUVIGNON BLANC - 12/15

WAIPARA HILLS - MARLBOROUGH (2022)

PINOT NOIR - 13/16

AKARUA - CENTRAL OTAGO (2022)

MERLOT CAB - 10/13

LAKE CHALLICE - HAWKES BAY (2020)

SYRAH - 11/14

BROOKFIELDS - HAWKES BAY (2022)

CHECK OUR DAILY SPECIALS MENU FOR MORE MEALS AND SIDES...

BUT WHEN THEY'RE GONE, THEY'RE GONE!

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MARGHERITA - 25 (V)

MOZZARELLA, BASIL PESTO

HAWAIIAN - 27

HAM, PINEAPPLE, SMOKED BACON

MEAT FEAST - 29

HAM PEPPERONI, CHORIZO, SALAMI

MURCH CHOOK - 30

SMOKED CHICKEN, BACON, BRIE, RED ONION, CRANBERRY SAUCE

VEGE SUPREME - 30 (V)

MUSHROOM, CARAMELISED ONION, FETA, CAPSICUM, OLIVES, TOASTED SEEDS

BBQ PULLED PORK - 32

MARINATED PULLED PORK, BACON, RED ONION, CREAM CHEESE, BBQ SAUCE

BUILD YOUR OWN - 34

START WITH A CHEESE AND TOMATO BASE AND ADD UP TO SIX OF THE FOLLOWING TOPPINGS:

PEPPERONI, SMOKED BACON, CAPSICUM, SALAMI, CHORIZO, HAM, SMOKED CHICKEN
OLIVES, PINEAPPLE, RED ONION, CAPERS, CASHEWS, JALAPENOS, SPINACH, PESTO
CARAMELISED ONION, MUSHROOM, TOASTED SEEDS, CHILLI FLAKES, ANCHOVIES
BRIE, FETA, EXTRA CHEESE, CREAM CHEESE

ADD A SAUCE FOR NO EXTRA CHARGE - BBQ, APRICOT, PLUM OR CRANBERRY

KETO OR GLUTEN FREE BASE ADD \$4 / VEGAN CHEESE ADD \$2 / HALF AND HALF ADD \$4

BLUE CHEESE OR GOATS CHEESE ADD \$2