

SWEET TREATS

Pavlova w fresh fruit & cream **GF

Trifle, Limoncello, berries

Rhubarb brulee **GF

Chocolate cheesecake

all \$14

Dessert Cocktails - all \$18

Salted Caramel Martini Absolut Vodka, White Chocolate Liqueur, homemade salted caramel, dash of milk & cream, caramel swirl

After Eight Absolut Vodka, Chocolate Liqueur, Creme De Menthe, mint sprig, dash of cream

Brandy Bliss Hennessy VS Brandy, hot milk, vanilla, nutmeg sprinkle

Stir tea & Octane coffee available - ask your server for details

Clever kiwis

Farm it, catch it, brew it, grow it

We

Cook it, pour it

You

Eat it

We would like to thank our Farming, Fishing, Brewing & Foraging Partners for their great produce - it makes what we do Simple As!

SUNDAY SESSION
LIVE MUSIC 2-5
\$12 BLOODY MARY

One Account Per Table - Thank You Gratuity Welcome!

Food from 11am until late, 7 days Reservations ☎ 03 442 5969

@ eat@publickitchen.co.nz 🌐 publickitchen.co.nz @ @publickitchenandbar

f Public Kitchen & Bar 🍷 Public Kitchen & Bar Restaurant



PUBLIC
KITCHEN & BAR

LOCAL FARE
BRINGING
PEOPLE
TOGETHER

Steamer Wharf
Queenstown

SNACKS

Welcome. We have sourced the best local food and beverages for you to enjoy.

The dishes are designed to share and will come out as they are ready, so make your choices with sharing in mind. Larger groups - ask us about our Trust the Chef option - eliminates arguments and, more importantly, food envy.

- Cheese rolls, a classic from the good ole South *VEG 9.9
- Fresh baked homemade garlic bread *VEG 8.5
- Chickpea chips w truffle oil *GF 13
- Sticky pork belly sticks *GF, *DF 15
- Crispy Cauliflower bites w Publics hot sauce *GF *V 13.5
- Squid rings - salt & pepper style *GF, *DF 13.5
- Fresh New Zealand Oysters - 1/2 dozen or dozen, market price *GF *DF
- Baked Camembert from White stone cheese w caramelised onions, walnuts and crusty bread *VEG 18
- Mushroom and Cabbage Gyoza w sweet chilli sauce *DF *VEG 14.5
- Pork rillettes w apple cider puree & char-grilled bread *DF 16.5
- Matt's spiced chicken nibbles *DF 16.5
- Confit duck pancakes w a pineapple & hoisin sauce 19.5
- Kumara & Chickpea fritters w vegan aioli *GF *V 15
- Smoked cod croquettes 16.5
- Potted rabbit, plum compote, grilled bread *DF 20.5
- Pacific Island style coconut ceviche made from Stewart Island blue cod, cucumber, lemon & coconut milk **GF, *DF 24.5
- Lamb kofta, crisp lettuce & cucumber yoghurt dressing **GF 22.5

VEG & SALAD

We source our fruit and veges locally

- Crispy black vinegar sprouts w sesame seeds *VEG 9.5
- Beetroot, baby spinach, house made cheese and candied walnuts 9.5
- Public's duck fat potatoes w sage and roasted shallots *GF, *DF 9.5
- Kumara, leek, pear and rocket salad *GF *V 9.5
- Wilted spring greens, garlic & lemon **GF, *DF, *VEG 9.5
- Honey roasted carrots and parsnips w almond dukkah & yoghurt **GF, *VEG 9.5

VENISON

Our venison is wild, shot 75km away in the Fiordland mountains by Callam from Fare Game.

- Venison denver leg, celeriac puree & blueberries **GF 40
- Venison osso bucco, roast pumpkin puree **GF, *DF 32

Guaranteed hit with everyone

- Nana Marg's lemon & thyme chicken **GF, *DF 24.5
- Classic chicken schnitzel w garlic butter 25
- 1/2 roasted duck, green lentil sauce *GF, *DF 34
- Public's fried chicken with hot sauce 24.5

BIRD

Our Lamb is sourced by Rob from Cardrona Valley

- Lamb T-bone w green olive & roast garlic tapenade 34
- Baked rack of Lamb w rough mint pesto **GF 45
- Thick cut ribbons of pasta in a rich Lamb stew 28
- Braised leg of Lamb, white beans & tomatoes **GF, *DF 28
- Lamb Rump w cabbage, bacon & peas *GF 28

All our Beef is grass fed & free-range

- Grilled marinated skirt steak w celeriac slaw *GF, *DF 25
- Twice Cooked Short rib, deliciously tender *DF 32
- Eye fillet (300gm), caramelised shallots & yorkshire pudding 46
- Braised Beef cheeks, roasted cauliflower & raisins **GF, *DF 27

Our Pork is farmed just up the road in Geraldine

- Shoulder in a milk braise w bacon & apples *GF 27
- Cider roasted pork belly w caramelised pears **GF 26.5
- Pork Loin w honey & mustard, apple & tarragon salsa **GF, *DF 27
- Hand-made meatballs, smoked bacon & lentil sauce *DF 25

South Island Seafood, caught down the road

- Whole baked Riverton flounder, shaved fennel & orange **GF, *DF 32
- Light beer battered Silver Trumpeter w homemade tartare *DF 26.5
- Salmon w fried capers, parsley, olive oil & hollandaise *GF, *DF 34
- Big bowl of steamed green lip mussels & Southern clams, white wine, lemon & parsley w char-grilled bread *DF 34

Our veggies are harvested straight from the southland gardens

- Feta and quinoa cakes w caramelised beetroot **GF,*VEG 22
- Mushroom and lentil Ragu with crispy shallots **GF,*V 24
- Pumpkin & barley risotto w roasted hazelnuts *VEG 22
- Grilled cauliflower with roasted carrot hummus **GF,*V 24

Dietary requirements can be catered for.

*GF - Gluten Free **GF - Gluten Free & Coeliac Friendly

*DF - Dairy Free *VEG - Vegetarian *V - Vegan

LAMB

BEEF

PORK

SEA FOOD

VEGETARIAN