

DESSERTS

Pavlova with Cream and Fresh Fruit - 18

Lemon Tart with Berry Compote - 18

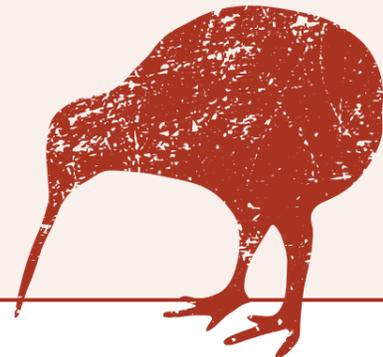
Tiramisu, Lady Fingers, Amaretto, Espresso, Mascarpone Cream - 18

Coconut Creme Brulee *DFO - 18

Warm Chocolate Brownie, Vanilla Bean Ice Cream - 18

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!



One Account Per Table - Thank You Gratuity Welcome!

Reservations 📞 03 442 5969 @ eat@publickitchen.co.nz

🌐 publickitchen.co.nz @ @publickitchenandbar

f Public Kitchen & Bar @ Public Kitchen & Bar Restaurant

A 2% surcharge will be applied to all credit card transactions.
Surcharges will not apply to any other payment type.



PUBLIC

KITCHEN & BAR

LOCAL FARE
BRINGING
PEOPLE
TOGETHER

Steamer Wharf
Queenstown

Kick back and enjoy our tempting selection of premium steaks and homemade pasta dishes, each lovingly prepared for your enjoyment. Welcome to Public, where great food and genuine Kiwi hospitality come together for an unforgettable dining experience.

ENTREES

- Baked Whitestone Camembert (Oamaru), Onion Jam, Walnuts and Grilled Bread *VEG - 28
- Beef Carpaccio, Truffle Aioli, Parmesan, Rocket *DFO - 26.50
- Whiskey Cured Akaroa Salmon, Dill, Cucumber, Buttermilk *DFO - 29.5
- Chargrilled Squid, Crispy Chickpeas, Spinach, Marinara Sauce *DF 23.5
- Whole Tiger Prawns, Chilli & Garlic Butter, Pickled Ginger, Radish - 25.5
- Fried Chicken, Buffalo Sauce - 24.5
- Chicken Liver Parfait, Onion Jam, Warm Brioche - 24.5
- House Marinated Green Olives *V *DF - 15
- Warm Herb Focaccia Bread, Olive Oil and Balsamic *VEG - 18
- 1/2 or 1 Dozen Fresh New Zealand Oysters - MP
-Natural, Shallot Vinagrette and Lemon *DF
-Tempura, Soy sauce and Lemon *DF
- Cannelloni, Spinach, Leek, Ricotta, Baked in Marinara Sauce *VEG - 24.5

MAINS

PASTA

- Casarecce, Basil Pesto, Sundried Tomatoes, Pecorino, Roasted Sunflower Seeds *VEG - 35.5
- Fettuccine Carbonara, Bacon, Egg, Cream, Parmesan - 35.5
- Fusilli, Italian Pork Meatballs, Pomodoro Sauce *DFO - 37.5
- Spaghetti, Prawn, Chorizo, Cider, Chilli *DFO - 39.5
- Rigatoni alla Vodka, Pecorino, Crumbed Chicken Thigh - 37.5
- Shells, Sauteed Mushrooms, Spinach and Cream Sauce, Ricotta *VEG - 37
- Public's Classic Spaghetti Bolognese, Rich Tomato Sauce, Parmesan *DFO - 35.5
- Pappardelle, Beef Brisket, Tomato Ragu, Parmesan *DFO - 40

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GRILL

- Veal Flat Iron Steak, Tarragon and Leek Cream Sauce - 46.5
- Savannah T-Bone Steak 350g, Roasted Bone Marrow - 53.25
- Savannah Porterhouse, Field Mushroom Sauce - 48.5
- Lamb Backstrap, Minted Peas, Chimichurri, Feta *DFO - 49
- Beef Ribeye Savannah, Broccolini, Mushroom Ketchup *DFO - 51
- Pork Loin, Celeriac, Black Pudding, Pickled Silverskins, Crackling, Apple Cider Puree *DFO - 46.5
- Eye Fillet, Bearnaise Sauce, Wilted Chard - 57.5
- Steak Accompaniments**
- Garlic Herb Butter, Truffle Butter
- Peppercorn, Red Wine Jus, Bearnaise
- Mushroom Sauce (\$8), Bone Marrow (\$16), Whole Tiger Prawns (\$7 each)]
- Roast Eggplant, Mushroom Ketchup, Broccoli, Pomegranate *V - 42
- Roasted Market Fish, Silverbeet, Leeks, Cockles, Mussels, Emulsified White Wine Sauce *DFO - 47.5
- Akaroa Salmon, Green Beans, Edamame, Peas, Miso Dressing *DF - 48.5

SIDES

- Corn Ribs *DFO - 15
- Shoestring Fries *DFO - 15
- Chunky Fries *DFO - 15
- Caesar Salad, Bacon, Croutons, Parmesan, Anchovy Dressing *DFO - 15
- Seasonal Greens topped with Toasted Almonds *DFO - 15
- Crispy Potatoes with Marinara Sauce and Pecorino *DFO - 15
- Leeks and Chard, Bacon, Cream Sauce - 15

Please notify your server of any dietary requirements or allergies and our team can advise the best options for you.

*DF - Dairy Free *VEG - Vegetarian *V - Vegan *Dairy Friendly option
*DFO - Dairy Free option

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