

PLAIN HAND CUT CHUNKY FRIES

REGULAR 12

LARGE 16

FULLY LOADED FRIES

\$22.50

Hey Dahl GF PB

Yellow split pea dahl with curried peanuts, coconut cream, kaffir lime & spring onion

FIERY FRIDA VEG GF

Fries with melted cheese, lashings of sour cream, salsa, jalapenos and sweet chilli sauce.

KEVIN BACON GF

Fries with Cajun seasoning, aioli & chopped streaky bacon.

GRAVY BABY GF

Fries with chicken salt, melted cheese & gravy.

DESSERTS

STICKY DATE PUDDING

Served with caramel sauce, whipped cream and ice cream

\$15

CHEESECAKE OF THE DAY

Served with vanilla ice cream

\$15

ICE CREAM SUNDAE

w choice of chocolate or caramel

\$11

AFFOGATO

W premium vanilla ice cream, espresso

\$9

PORT

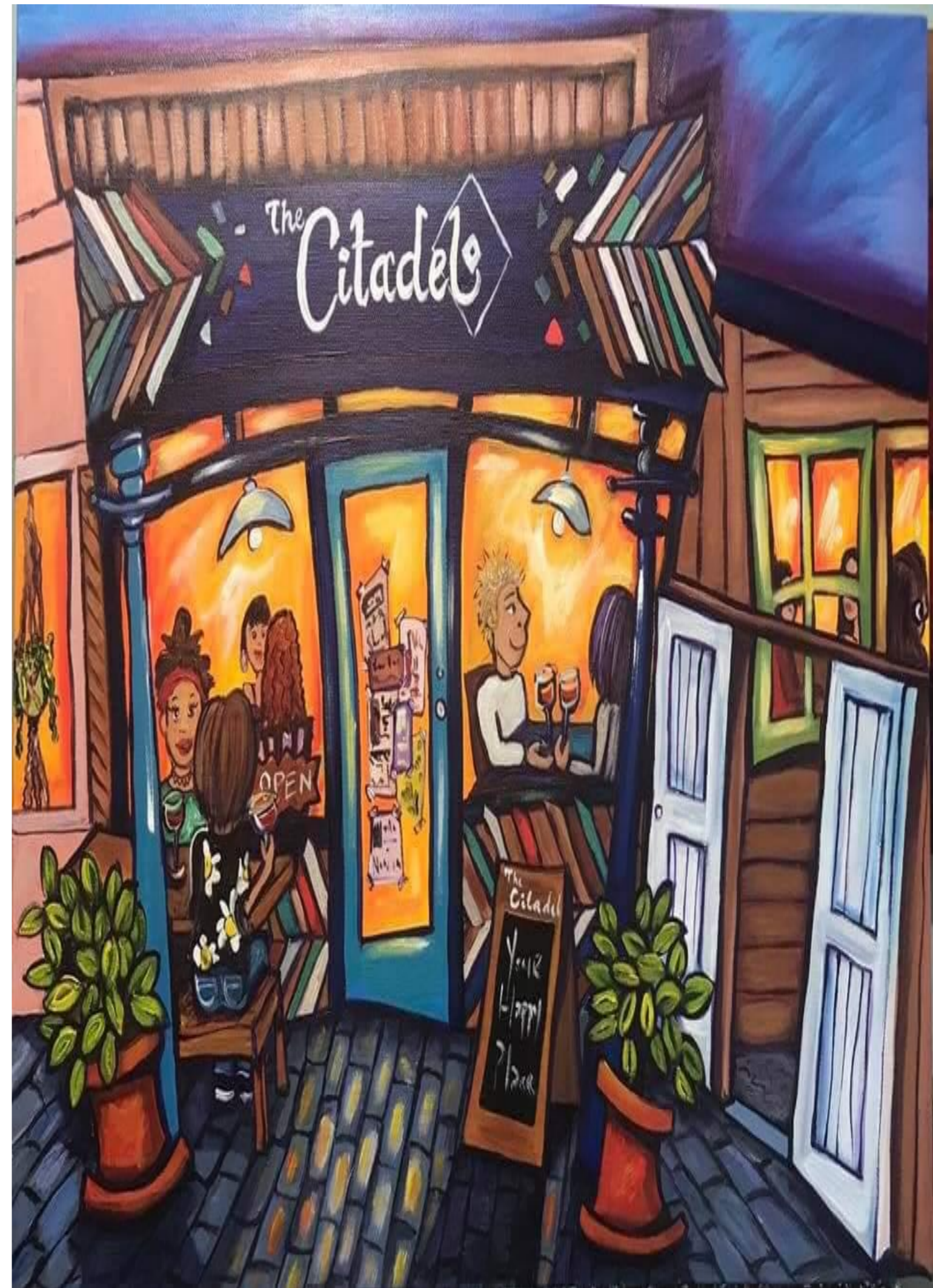
\$12

*GF Made with ingredients not containing gluten.

*PB Plant based.

*GFO can be made without gluten

We care about your safety! Please let us know about any allergies. We'll take extra care, but cannot guarantee the absence of trace elements.



Breakfast (Available till 1 pm)

THE CITADEL BIG BREAKFAST (GFO) \$29.99

Two fried eggs, bacon, hash brown, sausage, mushrooms, baked beans, relish & ciabatta toast

EGGS BENE BACON (GFO) \$26

Poached eggs, streaky bacon, baby spinach, hollandaise on toasted ciabatta.

SHROOM EGGS BENE (GFO) \$26

Poached eggs, portobello mushrooms, baby spinach, hollandaise on toasted ciabatta.

BREAKY BURGER (GFO) \$19

Streaky bacon, hash brown, fried egg, hollandaise & tomato relish on a toasted ciabatta burger bun.

CITADEL SMASH (GFO) \$26

Smashed Avocado on a ciabatta toast with tomato, feta, sesame seeds & poached eggs.

PANCAKES \$24

House made pancakes with maple syrup, berry compote, grilled banana, whipped cream.

Lunch (Available from 11 am)

BABY DAHL PB GFO \$18.99

Yellow split pea dahl with curried peanuts, coconut cream, kaffir lime & spring onion with flat bread.

THAT'S AMORE GF \$19.50

Salt & pepper calamari served with greens, pickled onion, house tartare & lemon

MAMA'S FRY CHICKEN GF \$18.50

Buttermilk marinated chicken pieces coated in a Citadel's original crumb, served with aioli.

FISH AND CHIPS GF \$29.50

Locally grown hand cut chips, crumbed Tarakihi fish fillet, salad greens, lemon and house tartare sauce

THE SALAD BAR

GARDEN OF EDEN GF \$28.50

Toasted maple walnuts, poached pears through mesclun. With grilled chicken & chopped streaky bacon with either BLUE or FETA cheese

SEEDY SHROOM SALAD GF VEG \$27.50

Mesclun with oven baked Portobello mushrooms, feta, beetroot relish, red onion, pumpkin & sunflower seeds, balsamic dressing and basil pesto

KAHLO SALAD GF \$28.50

Chicken thigh fillet soaked in buttermilk and coated in Citadel's original crumb. Fried & served with a mesclun slaw mixed, salsa with charred corn, chipotle mayo & jalapeno's

THE BURGER BAR add side fries \$5 Gluten Free buns \$3.00

CITADEL CLASSIC BURGER \$20.50

Beef patty, cheese, mayo, Citadel burger sauce, pickle, red onion, lettuce and tomato

CHICO BURGER \$21.50

Chicken soaked in buttermilk, coated in Citadel's original crumb. Served with a house slaw, chipotle mayo, tomato & jalapeno's

THE BEAST BURGER \$25.50

Beef patty, cheese, egg, bacon, beetroot relish, pickles, red onion, lettuce, tomato, Citadel's burger sauce

SHROOM BURGER VEG \$20.50

Oven baked Portobello balsamic mushrooms with whipped feta, mesclun, beetroot relish, red onion and basil pesto

BUOY OH BUOY BURGER \$22.50

GF Crumbed Tarakihi fish, tartare, red onion, tomato & lemon

PULLED PORK BURGER \$25.99

Pulled pork with bbq sauce, tangy kimchi, house slaw, chipotle mayo and dipping cheese sauce on side

