

BREKKIE

Available till 2 pm

THE CITADEL BIG BREAKFAST **GFO** \$31.99

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

EGGS BENE BACON **GFO** \$27.00

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

SHROOM EGGS BENE **GFO** \$26.00

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

BREAKY BURGER **GFO** \$19.00

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

CITADEL SMASH **GFO** \$27.00

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

BELGIAN WAFFLES \$25.00

Waffles with maple syrup, berry compote, bacon & mascarpone.

SOURDOUGH TOASTIE

\$14.00

HOT HAMMY

Ham, cheese, and tomato

THE CORNIE

Creamy corn with cheese

THE OOZY ONION

Classic cheese and onion

THE K-MELT

Kimchi and sesame with cheese



SNACKS

BABY DAHL **PB GFO DF** \$18.99

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

THAT'S AMORE **GF DF** \$21.50

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

MAMA'S FRY CHICKEN **GF** \$20.50

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

GARLIC BUTTER BREAD **V** \$12.00

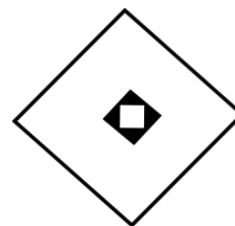
Toasted ciabatta with garlic and mixed herb butter and balsamic glaze.

ARANCINI BALLS VEG **GF** \$17.99

Italian rice balls with mozzarella cheese, basil pesto and garlic aioli.

PULLED PORK NACHOS **GF** \$27.50

Corn chips with pulled pork, cured onions, salsa, sour cream and guacamole.



THE BURGER BAR

Add hand cut chips \$5

Gluten Free buns \$3.00

PULLED BEEF BURGER **DF GFO** \$24.50

Pulled Beef, onion rings, aioli, slaw and pineapple

CLASSIC BURGER **GFO** \$21.50

180gm beef patty, cheese, citadel burger sauce, pickle, red onion, lettuce, tomato

CHICO BURGER **GFO** \$21.50

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

SHROOM BURGER **V PB GFO** \$20.50

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

BUOY OH BUOY BURGER **GFO** \$22.99

GF battered Tarakihi fish, tartare, lettuce, red onion, tomato & lemon

TOFU BURGER **PB V DF GFO** \$22.50

GF battered tofu w beetroot relish, kimchi, lettuce, sesame aioli

TACO'S

\$24.99

Two per serving GF OPTION AVAILABLE

FISH TACO **DF**

Battered Tarakihi fish, tartare, slaw, salsa, cured onion, sesame seeds

FRIED CHICKEN TACO

Fried chicken with slaw, chipotle mayo, peanuts

PULLED PORK TACO **DF**

Slow cooked pork with aioli, slaw, pineapple salsa, pumpkin, and sunflower seeds

CRISPY POTATO TACO **PB V DF**

W Cajun spiced potato, sesame aioli, onions, salsa

THE SALAD BAR

- GARDEN OF EDEN GF

\$28.99

Toasted maple walnuts, poached pears through mesclun. With grilled chicken & chopped streaky bacon with FETA cheese
- SEEDY SHROOM SALAD GF VEG

\$27.99

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

\$29.50

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

PLAIN HAND CUT CHUNKY FRIES

- Small

\$8.00
- Regular

\$12.00
- Large

\$16.00

DESSERTS

- STICKY DATE PUDDING

\$12.50

served with caramel sauce & your choice of cream, yogurt and ice cream
- CHOCOLATE BROWNIE GF

\$10.50

Melted ganache & your choice of yogurt, ice cream and cream
- ICE CREAM SUNDAE

\$11.00

w choice of chocolate or caramel
- AFFOGATO

\$10.00

W premium vanilla ice cream, espresso
- PORT

\$12.00

CHEF’S PICKS

- BUTTER CHICKEN

\$29.99

Unauthentic butter chicken served with rice and garlic paratha.
- PASTA

\$28.00

Creamy chicken and mushroom pasta with basil pesto.
- THAI CURRY DF

\$29.00

Green chicken or tofu curry, rice, fried curry leaves, paratha.
- FISH AND CHIPS GF DF

\$29.99

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

FULLY LOADED FRIES

Regular \$19.50 Large \$23.99

- KIMCHI FRIES GF PB DF

Fries with house made kimchi, sriracha mayo, sesame seeds & spring onion
- FIERY FRIDA VEG GF

Fries with melted cheese, lashings of sour cream, salsa, jalapenos, and sweet chili sauce.
- KEVIN BACON GF DF

Fries with Cajun seasoning aioli & chopped streaky bacon.
- GRAVY BABY GF

Fries with chicken salt, melted cheese & gravy.
- HEY DAHL PB GF

Yellow split pea dahl with peanuts, coconut cream, kaffir lime and spring onions

***GF Made with ingredients not containing gluten.**

***PB Plant based.**

***GFO can be made without gluten**

Vegan menu available on request

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.

