

THE QUADRANT

Pub & Kitchen

LUNCH MENU

Serving until 5pm

APPETIZERS

Loaded Wedges	13
Topped with crispy bacon, melted cheese, sweet chilli sauce & sour cream	
Fries with Aioli	6
Crisp steak fries with our own hand whipped aioli	
Salt & Vinegar Chips on request	
Vegetable Spring Rolls	9
Served with Sweet Chilli or Soy Sauce	
Garlic Loaf with Dips	10
Bread Baked in-house, smothered in garlic butter and Cheese. Served with hummus and basil pesto	
Salt & Pepper Squid	18
Pineapple cut squid steaks crumbed & fried. Served with Chipotle Mayo or Lemon Aioli	
Onion Rings	5
Tempura Battered Onions served with Chipotle Aioli or Lemon Aioli	

SALADS

Lamb Prosciutto and Buffalo Cheese Salad	30
Locally Cured Lamb Prosciutto, Clevedon Buffalo Cheese served with a Roasted Vegetable, and Rocket Salad.	
Tossed in Olive Oil and Maldin Salt	
Caesar Salad	25
Cos lettuce, Crispy Bacon, Shaved Parmesan and Garlic Croutons tossed in Aioli and topped with a soft poached egg	
**Add 200g Grilled Chicken Breast for \$9	

DESSERTS

Sticky Date Pudding	5
Classic date pudding, smothered in caramel sauce, served with whipped cream and vanilla ice cream	
Hot Fudge Brownie	9
Rich dark chocolate brownie dripping in milk chocolate ganache, served with Vanilla Ice Cream	
Ale Apple Pie	7
Apples stewed in pale ale and cinnamon, nestled underneath a buttery oat crumb, served with Caramel Ice Cream	

BURGERS

Served with Fries & Tomato Sauce

The Quad Burger	19
200g grass-fed beef patty,, cheese, tomato and slaw on a toasted bun	
Add Bacon: \$3	
Chicken & Bacon Burger	18
Panko Crumbed or Grilled Free Range Chicken breasts, pan fried bacon, cheese, tomato, slaw and aioli on a toasted bun	
Ostrich Burger	18
200g NZ raised ground ostrich mince, tomato, slaw and fruit chutney on a toasted bun	
Quinoa, feta & pumpkin	17
170g Quinoa, feta & pumpkin patty, tomato, slaw, beetroot hummus & aioli on a toasted bun	

MAIN COURSE

Light Grass-Fed Beef Sirloin	25
150g Beef Sirloin cooked to your preference, served with roasted vegetables, steak fries, aioli and a fried egg,	
Grilled Lamb Lunch	25
200g Grilled Lamb Rump cooked to your preference, served with roasted vegetables and pan fried polenta chips	
Pork Belly Noodles	27
Crispy Cooked Pork Belly, sliced cabbage, julienne carrots, chilli and fresh herbs, served with pork jus and egg noodles.	
Fish & Chips	25
Our Massive Catch of the Day coated in Tempura Batter, served with fries, slaw, lemon and aioli	
Lamb Shank with Mash	26
Lamb Shank slow cooked in mulled red wine, served with winter vegetables, lamb jus and mashed potato	
Fettuccine Alfredo	19
Onions, Garlic, Bacon and Fresh Cream tossed in fettuccine pasta, parsley and shaved parmesan	

Add Free Range Chicken for \$9
Add Mushrooms for \$2

Beef Nachos	22
Tex Mex style beef mince, served with gluten free corn chips, melted cheese and sour cream	

Vege Nachos	21
Roasted Vegetables, napolitana sauce & chilli beans, served with gluten free corn chips, melted cheese and sour cream	

Add Quacamole for \$5

Hamilton's Friendliest Pub



@thequadnz

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PLATTERS

Quad Platter

Bourbon Maple Wings, fish, spring rolls, samosas, cheesy garlic bread, crumbed squid, steak fries, onion rings, aioli & tomato sauce

serves 2: 20 serves 4: 40

Meat Platter

Pork Ribs, sirloin steak, beef koftas & wings roasted in our BBQ jus. Served with onion rings, fries, garlic bread, aioli & tomato sauce

serves 2: 60 serves 4: 95

Garden Place Platter

Vege sliders, spring rolls, samosas, garlic bread, steak fries, onion rings, carrot, celery, aioli & beetroot hummus

serves 2: 38 serves 4: 70

Slider Platter

Crumbed chicken sliders, beef sliders, vege sliders, pork sliders, fries, aioli & tomato sauce

serves 2: 45 serves 4: 90

FAMOUS WINGS

10 WINGS 9

Served with aioli or blue cheese dip

CHOOSE YOUR FLAVOUR

Original ****HOT****
Chipotle BBQ
Bourbon Maple
Sweet Chilli
Honey, Ginger & Soy

TRY OUR WINGS ROULETTE!

Bourbon Maple Wings with a spicy surprise at no extra cost

WINES

House Wine (Festival Block) 9

Sauvignon Blanc, Pinot Gris, Chardonnay, Pinot Noir, Merlot

Graham Norton Sauvignon Blanc 10

The Ned Pinot Gris 11

Wither Hills Chardonnay 11

The Ned Rose 11

Russian Jack Pinot Noir 12.5

Graham Norton Shiraz 10

Flight Sauvignon Blanc (9%) 9

Flight Rose (9%) 9

Villagrads Charminer 10

Villagrads Port 11

DRINKS

Non-alcoholic

Fruit Juice 4.5

Apple/cranberry/orange/pineapple/tomato

Fizzy Drinks 4.5

Coke/ Coke no sugar/lemonade/L&P/ginger ale/tonic water/lemon-lime & bitters

Mac's Range 6

Lemonade & Rhubarb/Feijoa, pear & elder flower/ Mandarin, lime & bitters/Ginger beer

BOTTLED BEVERAGES

Beers

Heineken 9
Stella Artois 9.5
Corona 9
Steinlager 9
Steinlager Pure 9.5
Pure Blonde (Low Carb) 9.5
Summit Ultra (Low Carb) 9
Steinlager Pure Light (Low Carb & 2.5%) 9.5
Export Citrus (2.5%) 9
Heineken 0.0 9
Kilkenny 11

Ciders

Orchard Thieves Rose/Apple Cider 9
Thomas & Rose Range 12.5

RTD's

Smirnoff Red / Black 8.5 / 9.5
Long White 8
Coruba & Cola 8.5
Jim Beam & Cola 9
Woodstock 8
Canadian Club & Dry Lemon 9

POURING ON TAP

Heineken 12.5

Guinness 11

Waikato 9

Monteith's Mid-Ale (2.5%) 9

Export 33 (Low Carb) 10

Crushed Apple Cider 10

Mystery Tap 10 - 12

We regularly change this keg, ask our friendly server "what's pouring?"

We have a full range
of spirits and
cocktails available
from the bar