

DINNER MENU

Serving 5pm to 9pm

APPETIZERS

Loaded wedges	\$11
<i>Topped with crispy bacon, melted cheese & sour cream</i>	
Fries with aioli	\$9
<i>Crispy steak fries with our own hand whipped aioli</i>	
<i>**Salt & Vinegar chips on request**</i>	
Vegetable springrolls	\$10
<i>Served with sweet chilli/ soy sauce</i>	
Garlic loaf with dips	\$10
<i>Made with our in-house baked bread & served with basil-pesto & hummus</i>	
Salt & pepper squid	\$15
<i>Pineapple cut squid steaks, crumbed & fried</i>	
<i>Served with turmeric & ginger mayo</i>	
Fat onion rings	\$9
<i>served with sriracha aioli</i>	

SALADS

Clevedon Buffalo Mozzarella	\$21
<i>Crumbed eggplant, tomato & mozzarella, tossed with fresh basil leaves, herbs & olive oil</i>	
Lady Butcher lamb prosciutto & fresh cherries	\$25
<i>Served on green lentils, sprinkled with microgreens & a drizzle of lemon aioli</i>	

DESSERTS

Salted caramel tart	\$10
<i>A rich & creamy salted caramel centre, baked on a shortbread biscuit base, topped with dark chocolate ganache</i>	
<i>Served with ice-cream</i>	
Rainbow roll ice-cream cake	\$10
<i>A light & fluffy vanilla sponge rolled with toffee, strawberry & bubblegum flavoured ice-cream. Topped with chantilly cream & cream cheese frosting</i>	
Brownie & banana sundae	\$11
<i>Brownie chunks, freshly sliced banana and caramel crunch ice-cream, topped with whipped cream and chocolate sauce.</i>	
Chocolate brownie	\$10
<i>Our famous hot fudge brownie served with ice-cream.</i>	

BURGERS

****Served with fries and tomato sauce****

Beef, bacon & mushroom	\$22
<i>Topped with fresh slaw, caramelized onion, melted cheese and fresh tomato</i>	
Chicken, bacon & avocado	\$22
<i>Topped with fresh slaw, turmeric & ginger mayo, melted cheese and fresh tomato (parmesan crumbed / lemon & herb grilled)</i>	
Quinoa, feta & pumpkin	\$18
<i>Topped with fresh slaw, tomato, melted cheese, beetroot hummus & aioli</i>	

MAIN COURSE

Chipotle roasted chicken	\$20
<i>Tender chicken half served with caesar salad & chicken gravy</i>	
Venison Medallions	\$33
<i>with rocket, grilled pear & walnut salad</i>	
300g Kanuka Valley sirloin	\$33
<i>Served with summer roasted vegetables & fries. Choose mushroom/ pepper sauce</i>	
<i>*switch fries for corn on the cob</i>	
Add 2 free-range eggs	\$5
Hoisin fall-apart pork ribs	\$30
<i>Served with fries and watercress slaw</i>	
<i>*switch fries for corn on the cob</i>	
Fettuccine Alfredo	\$20
<i>with onions, garlic, bacon, fresh cream, parmesan & parsely</i>	
Add free-range chicken	\$5
Add mushrooms	\$3
Fish & chips	\$22
<i>200g catch of the day, crispy fries, fresh slaw, aioli & malt vinegar</i>	
<i>**salt & vinegar chips on request**</i>	

Beef Nachos	\$19
<i>Tex-mex style beef mince, served with gluten free corn chips, melted cheese and sour cream</i>	
Vege Nachos	\$19
<i>Tex-mex style vegetables and tomato-ragu, served with gluten free corn chips, melted cheese and sour cream</i>	
<i>*add quacamole for \$5</i>	

Hamilton's Friendliest Pub



@thequadnz

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PLATTERS

< Quad Platter >

Sticky wings, fish, springrolls, samosas, cheesy garlic bread, salt & pepper squid, steak fries, onion rings, aioli & tomato sauce

serves 2 \$25 serves 4 \$48

< Meat Platter >

Pork ribs, sirloin steak, beef koftas, & wings roasted in a bbq jus. Served with fat onion rings, fries, kumara sourdough, aioli & tomato sauce

serves 2 \$40 serves 4 \$78

< Garden Place platter >

Vege sliders, springrolls, samosas, cheesy garlic bread, steak fries, fat onion rings, carrot & celery, aioli & beetroot hummus

serves 2 \$32 serves 4 \$60

< Slider platter >

Chicken sliders, beef sliders, vege sliders, pork-belly sliders, fries, onion rings, aioli & tomato sauce

serves 2 \$36 serves 4 \$70

FAMOUS WINGS

10 WINGS \$8.5

Served with aioli or blue cheese dip

CHOOSE YOUR FLAVOUR

Original ****HOT****

Bourbon Maple

Sweet Chilli

New roasted wings

Honey-ginger & GF soy

Chipotle BBQ

WINES

House wine (Festival Block) 9

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

Leefield Station Sauvignon Blanc 12

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%) 10

Flight Rose (9%) 10

Vilagrads Charminer 10

Vilagrads Port 11

DRINKS

SOFT DRINKS

Fruit Juice 5

Apple/ cranberry/ orange/ pineapple/ tomato

Soda Pop 5

Coke/ coke no-sugar/ lemonade/ L&P/ giner-ale/ tonic water/ Lemon-lime & bitters

Macs Range 6

Lemonade & rhubarb/ Feijoa, pear & elder-flower/ Mandarin, lime & bitters/ Gingerbeer

Hopt Range 6

Watermelon & Mint/ Elderberry & herb

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

Monteiths lightly crushed apple (2.8%) 9

Monteiths pear/ dark fruits 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 9

POURING ON TAP

Heineken 12.5

Guinness 11

Waikato 9

Monteith's mid-ale (2.5%) 9

Export 33 (low carb) 10

Monteiths crushed apple cider 10

Mystery Tap 10.5 - 11

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