

LUNCH MENU

Serving till 5pm

APPETIZERS

Loaded wedges \$11
Topped with crispy bacon, melted cheese & sour cream

Fries with aioli \$9
Crispy steak fries with our own hand whipped aioli
Salt & Vinegar chips on request

Vegetable springrolls \$10
Served with sweet chilli/ soy sauce

Garlic loaf with dips \$10
Made with our in-house baked bread & served with basil-pesto & hummus

Salt & pepper squid \$15
Pineapple cut squid steaks, crumbed & fried
Served with turmeric & ginger mayo

Fat onion rings \$9
served with sriracha aioli

SALADS

Venison rice noodle salad \$19
Rice noodles, carrot, cucumber, coriander, chilli and freshly squeezed lime juice

Clevedon Buffalo Mozzarella \$21
Crumbed eggplant, tomato & mozzarella, tossed with fresh basil leaves, herbs & olive oil

Lady Butcher lamb prosciutto & cherries \$25
Served on green lentils, sprinkled with microgreens & a drizzle of lemon aioli

DESSERTS

Salted caramel tart \$10
A rich & creamy salted caramel centre, baked on a shortbread biscuit base, topped with dark chocolate ganache
Served with ice-cream

Brownie & banana sundae \$11
Brownie chunks, freshly sliced banana and caramel crunch ice-cream, topped with whipped cream and chocolate sauce.

Chocolate brownie \$10
Our famous hot fudge brownie served with ice-cream.

Free wifi pw: QUADRANT

BURGERS

Served with fries and tomato sauce

Beef, bacon & mushroom \$22
Topped with fresh slaw, caramelized onion, melted cheese and fresh tomato

Chicken, bacon & avocado \$22
Topped with fresh slaw, turmeric & ginger mayo, melted cheese and fresh tomato
(parmesan crumbed / lemon & herb grilled)

Quinoa, feta & pumpkin \$18
Topped with fresh slaw, tomato, melted cheese, beetroot hummus & aioli

MAIN COURSE

Summer nacho bowl \$19
Pan fried rice, sliced avocado, fresh tomato, nacho mince, & corn tortilla chips sprinkled with micro greens

Fish & chips \$22
200g catch of the day, crispy fries, fresh slaw, aioli & malt vinegar
salt & vinegar chips on request

12 'o clock steak \$22
150g free range beef sirloin, fries, slaw, fried egg & aioli

Hoisin pork rib sandwich \$20
Served on Kumara sourdough with slaw, caramelized onions & cheese, a side of fries & tomato sauce

Fettuccine Alfredo \$20
with onions, garlic, bacon, fresh cream, parmesan & parsley
Add free-range chicken \$5
Add mushrooms \$3

Beef Nachos \$19
Tex-mex style beef mince, served with gluten free corn chips, melted cheese and sour cream

Vege Nachos \$19
Tex-mex style vegetables and tomato-ragu, 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 >

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
<i>Sauvignon Blanc, Pinot Gris, Chardonnay, Pinot Noir, Merlot</i>	
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
<i>Apple/ cranberry/ orange/ pineapple/ tomato</i>	
Soda Pop	5
<i>Coke/ coke no-sugar/ lemonade/ L&P/ giner-ale/ tonic water/ Lemon-lime & bitters</i>	
Macs Range	6
<i>Lemonade & rhubarb/ Feijoa, pear & elder-flower/ Mandarin, lime & bitters/ Gingerbeer</i>	
Hopt Range	6
<i>Watermelon & Mint/ Elderberry & herb</i>	

BOTTLED BEVERAGES

Beers	
<i>Heineken</i>	9
<i>Stella Artois</i>	9.5
<i>Corona</i>	9
<i>Steinlager</i>	9
<i>Steinlager Pure</i>	9.5
<i>Pure Blonde (Low Carb)</i>	9.5
<i>Summit Ultra (Low Carb)</i>	9
<i>Steinlager Pure Light (Low Carb & 2.5%)</i>	9.5
<i>Export Citrus (2.5%)</i>	9
<i>Heineken 0.0</i>	9
<i>Kilkenny</i>	11
Ciders	
<i>Monteiths lightly crushed apple (2.8%)</i>	9
<i>Monteiths pear/ dark fruits cider</i>	9
<i>Thomas & Rose Range</i>	12.5
RTD's	
<i>Smirnoff Red / Black</i>	8.5 / 9.5
<i>Long White</i>	8
<i>Coruba & Cola</i>	8.5
<i>Jim Beam & Cola</i>	9
<i>Woodstock</i>	8
<i>Canadian club & Dry</i>	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
<i>We regularly change this keg, ask our friendly server, what's pouring?</i>	

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