

BAR SNACKS

AVAILABLE
11AM - 9PM

BUCKET OF SHOES	10
Bucket of crispy shoestring fries with housemade aioli & tomato sauce	
PORK SCRATCHIN'S (DF/GF)	9
Bucket of crispy pork crackling with spiced apple sauce	
FRIED CHICKEN	16
Crispy fried chicken with maple sriracha and fresh ranch dressing	
SPICY BEEF TACOS	16
Quick seared, spicy beef in a soft taco with fresh radish, baby pickles ranch slaw finished with a smokey chipotle mayo	
WEDGES	12
Topped with sour cream and sweet chilli	
LOADED WEDGES	16
Topped with crispy bacon, melted cheese, sour cream and sweet chilli	
GARLIC FLAT BREAD	14
Confit garlic and mozzarella finished with flakey salt and cracked black pepper	
Made with vegan cheese	add 3
GF Bread	add 2
TOASTED SANDWICH WITH FRIES (available till 4:30pm)	10
Choose 3 fillings: Cheese, ham, bacon, egg, pineapple, caramelized onion	
GF Bread	add 2

ALL DAY OPTIONS

STICKY BBQ PORK CUTLET (GF)	23
Free range pork cutlet, marinated in Too Phat Chefs Bad B!+#h BBQ sauce served on confit garlic mash with roasted parmesan broccoli and spiced apple sauce	
CRISPY SKIN SALMON (DF/GF)	31
Crispy skin Atlantic salmon with preserved fennel and lemon slaw finished with pea smash	

FISH AND CHIPS (DF)	23
Fresh beer battered market fish served with handcut fries, pea smash, fresh lemon and housemade tartare sauce	

RIBEYE GF (DF on request)	33
250gm ribeye cooked to your liking served with roasted mushrooms, seasonal vegetables and rich beef jus with your choice of roasted garlic mash or handcut fries	

ROAST OF THE DAY (DF/GF on request)	24
Classic roast meat served with seasonal roast vege and rich beef jus	

G&T'S MAC'N'CHEESE	19
Smokey bacon and macaroni bound in G&T caterings epic cheese sauce topped with corn chip and parmesan crumb served with a side of ranch slaw	
Add roasted portobello mushrooms	5
Add crispy chicken	6

BURGERS All burgers are served with fries.

All burgers can be made Gluten free – add \$2

Bacon Cheeseburger	21
Two prime beef patties, crispy bacon, house made pickles, two slices smoked cheddar finished with G&T caterings signature cheese sauce	
Grilled Chilli Chicken Burger (DF on request)	20
Grilled chicken thigh in a green chilli marinade with fresh ranch slaw and smokey chipotle mayo on a toasted bun	
BBQ Jackfruit Burger (vegan)	20
Pulled BBQ jackfruit, housemade made pickles, with preserved fennel slaw and lemon slaw on a toasted bun	

PIZZAS All bases are made in-house with our special tomato sauce

All pizzas can be made Gluten free – add \$2

Meatlovers	18
Crispy Bacon, ground beef, pepperoni and caramelized onion on a Napoli base and BBQ Sauce	
Margherita	17
Fresh tomato on a Napoli base finished with cheese and fresh herbs	
Made with vegan cheese	add 3

DESSERT

DECADENT CHOC TORTE	10
with mixed berry compote and natural yoghurt	
CHEESECAKE OF THE DAY	10
Homemade Cheesecake with cream	
MONTHLY DESSERT SPECIAL	10
Ask us our staff or see our specials board	

KIDS MAINS AVAILABLE FOR 12 YEARS AND UNDER

FISH AND CHIPS	10
with tartare and tomato sauce	
G&T'S MAC'N'CHEESE	12
Smokey bacon and macaroni bound in G&T caterings epic cheese sauce topped with corn chip and parmesan crumb served with a side of ranch slaw	
Add crispy chicken	6
CRISPY CHICKEN AND FRIES	12
Five piece crispy chicken served with fries and tomato sauce	
SLIDER DUO AND FRIES	12
Beef, cheese, aioli, gherkins and lettuce served with fries	
KIDS ROAST	12
Classic roast meat served with seasonal roast vege and rich beef jus	

KIDS DESSERTS

MINI DONUTS	7
With choc sauce and icecream	
ICE CREAM SUNDAE	7
Vanilla ice cream topped with Sundae Treats with a choice of Chocolate, Berry or Caramel Sauce	

How to order



When you are ready to place your order, please make your way to the bar counter.

**OUR DAILY MENU OFFERS
CAN BE SEEN ON OUR
SPECIALS BOARD**



As a Canterbury based family business, we are proud to be providing our services to the Cashmere Club.

We love providing fantastic, hospitable service to our customers, alongside delicious home-style food served with love!

Tom Lawson - G&T Catering

www.gtcatering.co.nz



Menu

A 15% surcharge applies to all food on Public Holidays.

Dietary Needs

While we do our best to cater to dietary needs, please be aware we are not a certified Gluten Free Kitchen. While we do our best to avoid cross contamination, we cannot guarantee our meals to be Ceoliac friendly.

**DELICIOUS, QUALITY,
HOMESTYLE FOOD.
MADE RIGHT HERE.**