

GBD

MENU

FRESH SALADS

Rose Harissa Lamb ^{GF}

Rose harissa lamb tenderloin with salad greens, roasted baby beets, feta cheese, toasted cashews, pomegranate seeds and lemon-mint yoghurt dressing 24.50

Pork Belly Salad ^{GF}

Honey roasted pork belly, candied fennel, pickled carrot, cabbage slaw, toasted pine nuts and honey soy dressing 23.50

Mushroom Magic ^{GF V (ASK FOR VEGAN)}

Smoked mushrooms, sundried tomato tapenade, quinoa, grilled halloumi, red onion, toasted pepitas, baby spinach 21.50

GRAZING

Fries ^{V (ASK FOR GF)}

Served with tomato sauce and aioli
7.50 / 9.50

Garlic Bread ^V

Oven toasted with garlic butter 12..50

Green Salad ^{GF V}

Mesclun lettuce, julienne carrot and beetroot, red onion, roast cashews, cherry tomatoes and white balsamic dressing 9.50

Crumbed Brie ^V

Fried Kapiti brie topped with house-made plum sauce 7.50

Jalapeño Poppers ^V

House made corn, cheese and jalapeño bites served with sriracha mayo 9.50

Honey Soy Calamari

Tender squid strips, spring onion, pickled cucumber ribbons, honey soy dressing, lemon aioli 14.50

Blue Cheese Portobellos ^{GF V CAN BE VEGAN}

Gratinated portobellos with blue cheese dressing, dukkah and pine kernels 9.50

Duck Liver Pâté ^(ASK FOR GF)

Silky smooth pâté, farmhouse plum chutney, crusty bread, pickles and cranberry jelly 17.50

PIZZAS

All served with Napoli sauce and mozzarella

Gluten free bases are available

Margherita ^V

Bocconcini, fresh tomato and basil 22.50

Mediterranean ^V

Olives, feta, mushroom, capsicum, onion, artichoke hearts, sundried tomato 22.50

Honey Mustard Chicken

With cream cheese, red onion, capsicum, mushroom, honey mustard sauce 24.50

The D.J.

Salami, roasted capsicum, bocconcini, red onion, jalapeños, oregano, garlic oil 24.50

More Pork

Honey roasted pork belly, bacon, salami, plum chutney and feta 25.50

BURGERS

Chicken Burger

Crumbed chicken breast, pineapple salsa, fresh slaw, bacon and sriracha mayo in a brioche bun. Served with fries or green salad 23.50

Beef Burger

Aioli, double beef, double cheese, bacon, lettuce, gherkins and tomato relish. With fries or green salad 23.50

Veggie Burger ^{V (ASK FOR GF OR VEGAN)}

Plant-based pattie, grilled halloumi, corn salsa, fresh slaw and lemon aioli. Served with fries or green salad 22.50

Fisherman's Basket

Deep fried fish, scallops, calamari, prawn cutlets and fries served with tartare sauce and lemon wedge 24.50

Beef Nachos ^{GF}

Corn chips, mozzarella cheese, beef and beans, roquette, sour cream, sweet chilli sauce and guacamole 21.50

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MENU

MAINS

Chorizo All' Arrabbiata

Lightly spiced Neapolitan sauce, rigatoni pasta, fried chorizo sausage and succulent prawns topped with wild rocket, parmesan cheese and garlic oil 23.50

Vegetariano All' Arrabbiata V (ASK FOR VEGAN)

Rigatoni pasta, Arrabbiata sauce, vegetables, parmesan, garlic oil, wild rocket 20.50

Fish and Chips

Beer battered fish, fries, fresh salad and tartare sauce 24.50

Summer Salmon GF

Salmon fillet cooked medium, sautéed baby potatoes, shrimps, dill, corn salsa and lemon herb oil 26.50

Chicken Ballotine ASK FOR GF

Chicken breast rolled with smoked chicken, thyme and garlic mousse with parsnip puree, sweet potato and feta croquettes, parmesan crackling, baby carrots, broccolini and rosemary sauce 27.50

Four-Bone Rack of Lamb

Tender lamb rack cooked medium served with tabbouleh, minted pea salsa, buttered broccolini and sundried tomato tapenade 32.50

Rib Eye Steak GF

250gm Scotch Fillet cooked to your liking served with potato gratin, Béarnaise sauce, Biltong butter, seasonal greens and slow-roasted plum tomato 33.50

The Junction Hotel is named for its position at the junction of the historic Grahamstown and Shortland – the two towns having merged in 1874. The town was initially founded during the gold rush, following the discovery of gold in the Kuranui Stream, on August the 10th 1867 by William Hunt. The subsequent influx of miners saw Thames become the largest centre of population in New Zealand in the late 19th century, with over 18000 inhabitants and 100 hotels (including the one you're sitting in now)

While its days as a mining boom town have long since passed and most of the hotels are long since gone – Thames now basks in a history as rich and colourful as anywhere in New Zealand. So after you've enjoyed a drink and a meal with us, take a while to explore the town, its history and its stories

www.thejunction.net.nz





GBD

DESSERT

Sundae ASK FOR GF

With whipped cream, chopped peanuts and pink wafers.
Choose from **Caramel**, **Chocolate** or **Strawberry** 12.50

Boss Brownie ASK FOR GF

Chocolate brownie served with cookies and cream ice cream, whipped cream, Oreo cookie crumb, chocolate and caramel sauce 13.50

Cheesecake Of The Mo'

Refer to blackboard for our current flavour and accompaniments 14.50

Tiramisu

Italian layered dessert with Espresso coffee-dipped Boudoirs biscuits and Tia Maria flavoured mascarpone topped with grated chocolate 13.50

Passion Fruit Tart

Tangy, sweet and sour passion fruit tart with coconut sorbet and orange jello 14.50

Boysenberry Blush GF

Boysenberry gin served over boysenberry ripple ice cream garnished with crystallized ginger 14.50

Affogato GF

Vanilla ice cream, espresso coffee and your choice of liqueur 13.50*

Dom Pedro GF

South Africa's favourite drinking dessert. Kahlua blended with ice cream and cream 15.50