

GBD

MENU

winter

GRAZING

Fries GF V

Served with tomato sauce and aioli
7.50 / 9.50

Garlic Bread v

Oven toasted with garlic butter 12.50

Green Salad GF V

Fresh green salad with mesclun lettuce, julienne carrot and beetroot, red onion cherry tomato, white balsamic dressing and crunchy cashews 9.50

Crumbed Brie v

Fried Kapiti Brie topped with house-made plum sauce 7.50

Flamboyant Prawn Dumplings

House-made Beijing-style prawn and chive dumplings poached to order served with sesame and vinegar dressing 15.50

Jalapeño Bites 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

Duck Liver Pâté ASK FOR GF

Silky smooth pâté, local Savour and Spice chutney, crusty bread and pickles 17.50

Fisherman's Basket

Deep fried fish, scallops, calamari, prawn cutlets and fries served with tartare sauce and lemon wedge 25.50

Beef Nachos GF

Corn chips, mozzarella cheese, beef and beans, roquette, sour cream, sweet chilli sauce and guacamole 22.50

MAINS

Sye's Herb Falafel Salad ASK FOR GF / VEGAN

Home-made falafel, fresh rocket and tabbouleh salad, hummus, minty tzatziki and marinated enoki mushrooms 21.50

Hot-Smoked Salmon Salad

Flaked, house smoked salmon, spring onion pancakes, watercress, cucumber ribbons, mandarin segments and light horse-radish dressing 22.50

Fish and Chips

Beer battered fish, fries, fresh salad and tartare sauce 25.50 / half-size 17.50

Chicken Fettuccine ASK FOR VEGETARIAN

Fettuccine pasta, sliced chicken breast and mushrooms in a cream sauce with spinach, parmesan, and truffle dust 24.50

Seared Salmon GF

Salmon fillet cooked medium with crème fraîche finished tomato risotto, fresh watercress and crackled parmesan crisps 27.50

Braised Pork Belly GF

Roast, Chinese-style pork belly, sushi rice ball, pak choi and Asian black sauce topped with fried shallots, bean sprouts and spring onions 29.50

Lamb Shank ASK FOR GF

Tender slow-cooked lamb hind shank served with garlic potato mash, buttered greens, salsa verde, red wine gravy and fried shallots 30.50

Eye Fillet ASK FOR GF

200gm Eye Fillet cooked to your liking served with truffled mashed potatoes, tender-stem broccoli, rosemary and garlic butter, red wine gravy 34.50

Chef *Riaan Le Roux*

GBD

The Place To Meet

PIZZAS

Gluten free bases are available

Mediterranean v

Artichoke hearts, sun-dried tomatoes, roast capsicum, capers, olives and feta cheese topped with garlic oil 23.50

Mushroom and Hen

Tender, grilled chicken, smoked portobello mushroom, capers, red onion, cream cheese and sriracha mayo 25.50

The Squealer

Slow-cooked pork belly with streaky bacon and red onion topped with jalapeño relish 25.50

BURGERS

All served with fries or green salad

De Carne

Angus beef patty, streaky bacon, melted cheese, jalapeño relish, aioli, lettuce and tomato 23.50

New Rooster

Crispy crumbed chicken, grilled Brie cheese, local Savour and Spice plum chutney, aioli, and roquette 22.50

Black Bean v

Spiced black bean pattie, melted cheese, jalapeño and tomato relish, aioli, lettuce and tomato 21.50

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



GRAHAMSTOWN
BAR &
DINER

