

FOOD MENU P O P [△]

SHARING PLATES

House Fries v / gf
Home-made aioli 11



Poutine ve
Cashew cream curds & red-eye gravy
on fries 16 / **add facon** +2

Loaded Fries gf*
Slow-roasted pulled pork shoulder,
rich beef gravy and melted cheese 17



Grilled Garlic & Paprika Pita Bread ve
With hummus dip, dukkah and extra
virgin olive oil 16

**Spiced Chilli Cheese
Fondue Dip** v
Served with salted bretzels 18

Halloumi Fries gf* / v
Our special halloumi fries with
pomegranate yoghurt dip and
fresh mint 17

Salt & Pepper Squid gf* / df
Nam jim dipping sauce 18



KFC gf* / df / ve*
Korean fried chicken smothered in
Korean inspired gochujang sauce 18
▶ *Make it vegan with Seitan*

Smoked Tomato & Mozzarella Arancini v
With pesto mayonnaise 17

**COCKTAILS
ON TAP**

\$13

PLATTERS

Glorious Cheeses
A selection of New Zealand cheeses,
pickles, olives, breads and dips 50
great for 4 people

Charcuterie
A selection of cured meats, pickles,
onions, garnishes, olives, hummus,
breads and dips 55
perfect for 3 people

BIG PLATES

Nachos Con Carne gf*
Crispy nachos smothered in smoked brisket
chilli con carne, melting cheese, fresh salsa,
pink onions and sour cream 20 / **add avo** +2
▶ *Make it vegan using chilli gone carne*

Hail Caesar!
Soft poached egg, bacon bits n' pieces,
flour tortilla strips, garlic and anchovy dressing,
cos and shaved parmesan 20
add chicken or halloumi +6

Summer Salad v
Leaves, broccoli, mandarins, avocado, feta and
cherry tomatoes with a lemon vinaigrette 19
add chicken or halloumi +6

250g Sirloin Steak gf
With fries and garlic butter 19

TACOS 2 PER SERVE

BBQ Pulled Pork
Herb slaw, pink onions and crackling dust 18

Korean Fried Chicken gf / df
Herb slaw, Korean buffalo, spring onions 18

Golden Fish
Herb slaw, tartare sauce and lemon 18

Cajun Halloumi
Korean buffalo, leaves and pink onions 18

BURGERS WITH FRIES & AIOLI

Double Cheese gf*
Two smashed brisket and chuck patties, double
American cheese, sweet and spicy pickles,
bacon and onion jam, house sauce 26

Korean Fried Chicken gf*
Tossed in fiery Korean BBQ sauce with iceberg
lettuce, baconnaise and pickles 26

Veggie gf* / df / v
Chipotle and hemp patty, iceberg lettuce,
vegan cheese, spicy vegan jalapeño mayo,
pickles and pink onions 26

DESSERT

A Selection of Ice Creams v
Ask for our flavours! 8

Key Lime Pie On a Stick v
Creamy lime custard coated in dark
chocolate and meringue crumb 12

gf - gluten free | df - dairy free | v - vegetarian | ve - vegan | * - by request

BRUNCH POP

Bacon & Eggs gf* | df*

Two eggs your way, smoked bacon and ciabatta 15

Avocado on Toast gf*

Served with feta, cherry tomatoes and dukkah 17

Eggs Benny gf*

Served with hashbrowns with hollandaise and your choice of:

- ▶ Hot Smoked Salmon 19
- ▶ Bacon 19
- ▶ Spinach 19

Brisket Bubble & Squeak

Smoked brisket, bubble & squeak hash with soft poached eggs and fresh herbs 21

add home-made hollandaise +2

Buttermilk Waffles

With berry compote, whipped cream, toasted almonds and maple syrup 21

add fried chicken +6

Most of our dishes are available with vegan alternatives. Ask us for some suggestions!

POP'N BOTTLES

BRUNCH FOR 2 \$49

2 choice of mains
1 bottle of bubbles
Sidecar of OJ
Coffee & Non-Alcoholics

BRUNCH FOR 4 \$98

4 choice of mains
2 bottle of bubbles
Sidecar of OJ
Coffee & Non-Alcoholics

Additional Bottles of Bubbles \$25

COCKTAILS ON TAP

\$13

\$7 BUBBLES MIMOSAS

Hail Caesar!

Soft poached egg, bacon bits n' pieces, flour tortilla strips, garlic and anchovy dressing, cos and shaved parmesan 20

Nachos Con Carne gf*

Crispy nachos smothered in smoked brisket chilli con carne, melted cheese, fresh salsa, pink onions and sour cream 20

▶ *Make it vegan using chilli gone carne*
add avo +2

Loaded Fries gf*

With slow-roasted pulled pork shoulder, rich beef gravy and melted cheese 17



Poutine ve

Cashew cream curds & red-eye gravy 16
add facon +2

gf - gluten free | df - dairy free | v - vegetarian | ve - vegan | * - by request