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# THE MAYOR OF ALE

## KITCHEN

### • SNACKS •

<b>House Focaccia</b> <i>V. VG. DF. NF.</i>	<b>\$15</b>
Served with Roast Garlic Hummus	
<b>Crispy Fries</b> <i>V*, NF.</i>	<b>\$17</b>
Served with Brisket Gravy	
<b>Crispy Fries</b> <i>V*, NF.</i>	<b>\$14</b>
Served with Aioli and Tomato Sauce	
<b>Fried Chicken</b> <i>NF.</i>	<b>\$23</b>
Served with Pickles, Garlic Mayo, Gochujang Glaze	
<b>Southland Cheese Rolls</b> <i>NF. V.</i>	<b>\$16</b>
<b>Pip's Famous Seafood Chowder</b> <i>NF.</i>	<b>\$28</b>
Served with Focaccia	
<b>Crispy Pork Belly Bites</b> <i>NF.</i>	<b>\$24</b>
Served with Chilli Caramel, Pickled Daikon, Spring Onions	

### • SCHNITTY \$29 •

#### Chicken/Beef/Vegetarian

Served with Farm Slaw, Fries, Choice of Craft Sauce

*Mushroom & Roast Garlic Sauce* *GF. NF. V.*

*Brisket Gravy* *GF. NF.*

*Fried Eggs, Onion Rings* *GF\*, NF. V. DF.*

*Red Wine Jus* *GF. NF.*

*Roast Garlic Butter & Chives* *NF. GF. V.*

*Peppercorn & Irish Whiskey* *V. GF. NF.*

*Curry Sauce* *NF. V. VG. DF.*

*Parmi (Ham, Napoli, Mozzarella)* *NF. V\*, GF.*

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### • SALADS/LIGHT FARE •

<b>Caesar Salad</b> <i>GF*, NF. DF*, V*.</i>	<b>\$29</b>
Cos. Parmesan, Croutons, Anchovies, Bacon, Soft Egg, Caesar Dressing, Chicken	
<b>Seasonal Fattoush Salad</b> <i>V*, VG*, GF*, NF*, DF*.</i>	<b>\$24</b>
Crispy Lebanese Bread, Feta, Pomegranate Vinaigrette	
Add Chicken \$29	
<b>Charcoal Grilled Chicken Skewer</b> <i>NF. GF*.</i>	<b>\$32</b>
Greek Salad, Hummus, Toun, Grilled Pita	
<b>Panfried Pork &amp; Coriander Dumplings</b> <i>DF. NF.</i>	<b>\$26</b>
Soy Sauce, Black Vinegar, Chilli, Crispy Rice Wafer	

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*V Vegetarian. VG Vegan. GF Gluten Free. GF\* Can be Gluten Free. DF Dairy Free. DF\* Can be Dairy Free. NF Nut Free. NF\* Can be Nut Free.*

Known allergens are available on request, however, please advise staff if you have an allergy.

\*While all care is taken, we cannot guarantee all ingredients will be allergen free and cross contamination could always occur as we are not a gluten free kitchen.

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## KITCHEN

### • MAIN FARE •

<b>Irish Spice Bag</b> <i>NF</i>	\$28
A County Cork Favourite, Fried Chicken, Chips, Onions, Peppers, Curry Sauce	
<b>Grass Fed Beef Ribeye</b> <i>GF, NF</i>	\$35
Served with Farm Slaw, Fries, Choice of Craft Sauce	
<b>West Coast Roast</b> <i>GF*, NF</i>	\$29
Roasted Pork Belly, Crackling, Apple Sauce, Roast Potatoes, Vegetables, Red Wine Jus	
<b>Beef Burger</b> <i>NF, DF*</i>	\$29
Brisket & Onion Jam, Onion Rings, Garlic Mayo, Cheddar, Pickles, Tomato, Brioche Bun, Fries	
<b>Fish &amp; Chips</b> <i>NF</i>	\$29
Ale Battered Tasman Bay Snapper, Tartare, Fries, Farm Slaw, Lemon	
<b>TMA Platter</b>	\$85
Fried Chicken, Squid, Cold Cuts, Cheese Rolls, Pork Belly, Schnitty, Pickles, Dips, Focaccia, Pita Bread, Falafel, Cauliflower Bites	

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### • DESSERT •

<b>Chocolate Pot</b> <i>NF, GF*, V</i>	\$18
Served with Raspberry Sorbet and Chocolate Crumbs	
<b>Biscoff Cheesecake</b> <i>V</i>	\$18
Served with Vanilla Poached Pears and Biscoff Crumbs	
<b>Chocolate Brownie</b> <i>V</i>	\$18
Served with Salted Caramel Sauce and Salted Caramel Fudge Ice Cream	
<b>Mini Doughnuts</b> <i>V, NF*</i>	\$18
Served with Cinnamon Sugar, Caramel Sauce and Vanilla Bean Ice Cream	

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