

FOOD MENU

Burgers

all burgers are served with fries & aioli

[+GF] bun +\$2 // [+V][+DF] Vegan/Dairy-Free opt.

Cheeseburger [+GF][+DF] \$24

beef patty, cheese, pickles, diced onions, mustard, t-sauce
— add bacon +\$3

Fried Chicken Burger \$27

fried chicken thigh, bacon, cheese, lettuce,
pickled red onions, pickles, sweet kimchilli sauce, ranch

The LBQ Burger [+GF][+DF] \$27

beef patty, bacon, cheese, caramelised onions, lettuce,
pickles, bbq sauce, aioli

Fish Burger [DF] \$27

beer-battered market fish, rocket, pickles, & tartare

Vegan Chicken Burger [V][DF] \$26

vegan fried-chicken, facon, vegan cheese, lettuce,
pickled red onions, pickles, sweet kimchilli sauce, ranch

Main Meals

Beer-Battered Fish & Chips \$26

market fish, hand-cut chips, side salad, lemon, tartare

Kūmara-Chickpea Salad [V][GF][DF] \$21

roast kūmara, chickpeas, greens, crispy kale,
pumpkin seeds, balsamic dressing

additions:

- chilli chicken [GF][DF] +\$6

- Vegan chicken [V] +\$6

The LBQ Sunday Roast \$27

- add a pint of handpull ale and make it +\$32

Weekly rotating roast meat and a vegan roast [V] opt.

- available from 4:30pm every Sunday until sold-out.

- reservations are recommended, book via our website.

Pizzas

house-made beer-dough, fired in our pizza oven

[+GF] +\$3 // [+V][+DF] Vegan/Dairy-Free opt. +\$1

Maggie May [Veg] [+V][+GF][+DF] \$24

classic margherita — buffalo mozz, basil, pomodoro base

The Big Cheese [Veg] [+GF] \$25

three cheese — mozz, buffalo mozz, parmesan,
rocket, balsamic glaze, pomodoro base

Rongo-Mā-Tāne [V] [+Veg][+GF][+DF] \$24

loaded veg — roasted kūmara, vegan cheese,
caramelised onion, jalapeños, crispy kale, bianca base

New Old Red Eyes [+GF] \$27

an LBQ classic — chilli chicken, mozz, cream cheese,
red onion, sweet kimchilli sauce, ranch, pomodoro base

UTB [+GF][+DF] \$26

spicy pepperoni — sopressa pepperoni, mozz,
chilli oil, pomodoro base

Doubling Season [+GF][+DF] \$27

loaded meats — chorizo, kransky, chilli chicken,
mozz, red onion, bbq sauce, pomodoro base

Garlic Flat Bread [V] [+GF][DF] \$15

oven-fired flatbread with confit-garlic & herbs

additions:

- mozzarella or [V] cheese +\$4

- chilli chicken [GF][DF] +\$6

- chorizo [GF][DF] +\$6

- minced beef [GF][DF] +\$8

Desserts

Deep-fried Waffle [Veg] \$10

deep-fried waffle, vanilla ice-cream, rum chocolate sauce

Warm Brownie Crumble [Veg] \$10

crumbled brownie, vanilla ice-cream, rum chocolate sauce

VEGETARIAN: [Veg]
VEGAN: [V]
GLUTEN-FREE: [GF]
DAIRY-FREE [DF]

PLEASE LET US KNOW IF YOU HAVE ANY
DIETARY REQUIREMENTS
OUR AIOLI IS VEGAN & MADE IN HOUSE

SNACKS

Bar Nuts [V][GF][DF] \$8

spiced & roasted cashews, almonds, & walnuts

Warm Olives [V][GF][DF] \$8

Hand-Cut Chips [V][GF][DF] reg. // lrg.
\$13

served with aioli & t-sauce

Beer-Battered Fries [V][DF] \$13

served with aioli & t-sauce

Chicken Tenders \$15 // \$24

served with sweet kimchilli sauce & ranch

Salt & Pepper Squid [DF] \$14 // \$22

served with lemon-aioli

Beer-Batter Onion Rings [V][DF] \$12 // \$19

served with t-sauce

Jalapeño Poppers [Veg] \$15 // \$23

deep-fried crumbed jalapeños filled with cheese

served with t-sauce

Cheese Croquettes [Veg] \$15 // \$22

smoked croquettes of cheddar, parmesan, and mozz

served with t-sauce

Garlic Vegetables [V][GF][DF] \$14 // \$22

seasonal veg, tossed in garlic oil

Loaded Fries [+DF] \$22

beer-battered fries with cheese, bacon, caramelised onions, & gravy

additions:

- chilli chicken [GF][DF] +\$6

- chorizo [GF][DF] +\$6

- minced beef [GF][DF] +\$8

— **Vegan Loaded Fries** [V][DF] \$21

beer-battered fries with [V] cheese, facon, caramelised onions, & gravy

additions:

- **Vegan** chicken [V] +\$6

Omni//Veg//Mezze//Anti-pasti platters are
available for functions booked in advance