



---

## LUNCH

AVAILABLE 12PM - 3PM

---

### **NZ GREEN LIPPED MUSSELS**

Garlic, ginger, coriander finished off with white wine.  
Served with toasted ciabatta to soak up all the goodness of our chefs fresh herbs & roasted vegetable secret verde sauce...So Good! \$28.50

### **CHICKEN TERIYAKI RICE BOWL**

Soft, succulent chicken tenderloins coated in our own sticky teriyaki sauce, jasmine rice with chefs' choice of seasonal salad \$28.50

### **BAO BUNS**

*OK, firstly...YUM!!!!*

This dreamy duo comes filled with sticky chicken; asian slaw & sesame seeds \$24.00

### **THAI GREEN CURRY**

Our Chef prides himself with his famous Thai Green Curry!

Medium heat, served with jasmine rice. \$27.50

Add

Chicken or Pan Fried Orange Roughy \$30.50

### **OTAGO LAMB SAUSAGE SALAD**

*Provenance (Otago Lamb Raised on Regenerative Soils)*

We are showcasing Provenance lamb chargrilled sausages. Accompanied with roasted red potatoes, fried egg, broccoli, grilled cheese & our own in-house corn salsa \$33.50

A Salad with a Twist!

### **HOUSE SMOKED LAMB BURGER**

*Moorings Burgers are nothing short of IMPRESSIVE!*

*Have yourself a pint of Speights – Beer & Burger! Could it get any better?*

Four hours braised herb smoked lamb, in-house mint sauce,  
freshly cracked egg & smoked cheese \$34.50

### **PROVENANCE HOUSE SMOKED LAMB SHANK**

*Delicious Bowl Full of Goodness*

Locally produced Otago Lamb Shank lovingly hung over hot coals to infuse with Central Otago Pinot Noir flavour then braised for 12 hours...delicious!

Served on creamy mash and minted peas \$35.50

### **ORANGE ROUGHY**

Delicately Pan fried or Beer Battered

Accompanied with our own freshly made corn salad & steak fries \$33.50



---

**PIZZA MENU**  
AVAILABLE 12PM - CLOSE

---

**HAWAIIAN**

Shaved ham, pineapple  
& mozzarella \$25.50

**MEAT LOVERS**

Honey glazed ham, salami, beef & mushroom  
with our BBQ sauce \$28.00

**CHICKEN CRANBERRY**

Chicken, spinach, cranberry  
& brie \$27.50

**SPICY CHORIZO**

Bacon, spicy chorizo, smoky cheese  
with our chefs own hickory BBQ sauce.  
*Yum with a handle of beer out by our toasty fire!* \$27.50

**BBQ MEATBALL**

Our delicious mini meatballs with  
BBQ/meatloaf sauce, bacon & cheese \$27.50

**PEPPERONI**

Pepperoni & Mozzarella \$25.50

**MARGARITA**

Local basil, tomato and Mozzarella \$25.50

**SALMON**

Stewart Island Salmon,  
cream cheese & red onion \$28.00

GF bases available \$1.50 extra

---

15% Surcharge applies for public holidays

Ask your wait staff for GF & V options,  
also advise of any food allergies