



THE BACKBENCHER
GASTROPUB





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Lunch Menu #47

'IT's THE JACINDA and WINSTON SHOW!'

SHARED ENTREES + LIGHT MEALS

T. Mallard's pâté & breads.....16
House made chicken liver, mushroom & cracked pepper pâté,
bread-n-butter pickle, house made chutney, toasted rye,
Sementi & Turkish breads
Parliamentary streetfighter turning to impartial peacekeeping... hmmm

J. A. Genter's soup.....12
Changing soup of the day, accompanied with toasted bread
selection
A fresher approach with attitude that ran the wrong race (?)

P. Bennett's salmon salad.....19.5
Beetroot cured salmon, mung beans, rocket, sprouts, baby
potato, preserved lemon, parsley, olive oil salad, roast
pumpkin hummus, dukkha
Reinvigorated tory reveller?

G. Brownlee's arancini.....15.5
Crumbed pea, chard & smoked brie risotto balls, pesto, aioli,
leaves
Enjoying the rough and tumble from the other side.

M. Wood's seasonal bake.....16.5
Leek & baby potato creamy Ragu, Brussels, honeyed yams,
rolled oat, Swiss cheese & herb crust
Hard to crack that Christchurch chestnut.

P. Twyford's duck croquettes.....17
Panko crumbed 'pulled meat' croquettes, Asian slaw, sprouts,
pistachio, romesco, & aioli
100,000 Kiwibuild houses by Christmas..... (2053?)

D. Clark's calamari.....15
Salt & pepper calamari, fresh leaves, Asian slaw, lemon,
Kaitaia Fire dip
With a side of hand cut chips.....19
Note to self: Don't leave voicemails or send texts....

C. Hipkin's mushroom rosti.....17.5
Feta whip, potato-kumara rosti, Portobello mushroom caps,
roast tomato, caraway parsnip & carrots, sorrel pesto, sprouts,
Pecorino
Be careful what you promise.

B. English's Casablanca salad # 2.....19.5
Chargrilled cauliflower, pickled red cabbage, shaved fennel,
quinoa, spinach, sprouts, eggplant-pomegranate puree, parsnip
shavings
w char grilled haloumi or grilled turmeric-ginger chicken.....25.5
Won the battle, lost the war, left the country

M. Davidson baked camembert fondue (to share).....19.5
Warm oven baked melting whole camembert, grilled grapes,
toasted almonds, plum-rhubarb relish, toasted fruit & Turkish
breads
Healing the great green divide or a Metiria 'mini-me'?

S. Jones' F & C.....24
Panko crumbed fresh fish, lemon, tartare, house salad, toasted
seeds, & hand cut chips
*Double meanings, wheeling & dealing ways and now keeping corporate elites
honest ...*

D. Parker's highland sausages.....26
Pan roasted Scottish spiced lamb sausages, creamed leek,
potato & mustard Ragu, parsnip shavings, peppercorn jus
... And the cards fell nicely.

J. Shaw's wild hare pappardelle.....24
Pasta of Cacciatore style slow cooked wild hare, chorizo,
black olives, chard, mascarpone, sorrel pesto
The fresh face of acquiescence... and feeling lucky.

A. Little wild risotto.....23
Red & wild rice, pearl barley & leek risotto, turmeric, ginger,
honeyed yams, Brussels, pistachio crumb
w quinoa-herb crusted medium rare fresh salmon.....29
Eternal 'red street cred' for stepping aside in favour of the chosen one

SANDWICHES (wild-card lunches)

D. Seymour's open chicken sandwich.....22
Pan roasted harissa chicken breast, charred Turkish bread,
roast pumpkin hummus, portobello mushroom, aioli, fresh
leaves, and bean sprout salad
With a side of hand cut chips.....26
Twinkle toes and the one man band...

R. Mark's 'croque monsieur' Reuben.....19.5
Egg baked sandwich of rye, corned beef, Swiss cheese &
bread-n-butter pickles, red cabbage 'kraut' salad, choka mayo
With a side of hand cut chips.....23.5
Add 2 fried eggs for.....3.5
"Settle petal, settle."

J. Collin's 'pulled' pork or haloumi burger.....19
Pulled Creole pork & smoked cheddar or panko crumbed
haloumi, babaganoush & sprouts, pickled beetroot, house
chutney, fresh leaves, aioli
With a side of hand cut chips.....23
Add 2 fried eggs for.....3.5
Meat & veg for 'crusher'!

M. Mitchell's hot beef roll.....21
Sautéed garlic-chilli beef strips, mushroom, capsicum, smoked
provolone, arrabiata, hotdog roll, Asian slaw
With a side of hand cut chips.....25
Primed, locked and loaded

SIDES and CONDIMENTS

Hand cut chips, aioli.....5.5
House salad (dressed).....7
Seeded mustard mash.....6.5
Roast caraway parsnips & carrots, rocket, raisins, pine nuts....6.5
Steamed brussel sprouts, honey roast yams, toasted almonds....6.5
Grilled buttered Turkish bread.....2.5
Garlic mushrooms flats.....6
Two fried eggs.....4
Shaved pecorino.....3
Potato-kumara rosti.....5.5
Swap to GF focaccia.....2.5
Aioli, house dressing, hollandaise, homemade tartare, apple &
tomato chutney, 1812 beer seeded mustard.....1