

BREAKFAST

7.00AM - 11.00AM

Eggs Your Way gf* | df | v
free range eggs on sourdough
or seeded five grain 10

Chorizo Hash gf*
two poached eggs, chorizo sausage,
grilled potato, black bean salsa,
rocket and sour cream 22

Breakfast Bruschetta gf* | df | v
five-grain toast, hummus, cherry tomatoes,
feta, pink onions, torn basil, balsamic glaze
and dukkah 21
≈ add poached eggs 4

Veg Kickstarter gf | df | v
halloumi, roast tomato, grilled mushroom,
hash brown, beetroot relish, poached egg,
crispy kale 23

Dilly's Breakfast df
eggs your way, streaky bacon,
hash brown, smoked chipotle baked beans,
roast tomato, smoked beef brisket served
on sourdough bread 24

Roasted Granola v
cinnamon and espresso roasted granola,
roasted nuts, coconut, vanilla mascarpone,
mixed berry compote 12.5

APERITIF

Bloody Mary **Mimosa** **Bellini**

\$12

SCONES & MUFFINS
baked daily

Waffles

Chocolate Éclair Ice Cream v
mixed berry compote, whipped cream,
toasted hazelnuts 18

Benedict YOUR WAY

poached free range eggs,
lemon hollandaise, buttered kale,
grilled sourdough served with:

- ≈ house smoked mushrooms 20
- ≈ maple glazed pork belly 22
- ≈ house smoked salmon 22
- ≈ streaky bacon 20
- ≈ smoked brisket 22

SIDES

- ≈ Extra Egg 2.5
- ≈ Streaky Bacon 6
- ≈ Roast Tomato 5
- ≈ Roast Mushrooms 5
- ≈ Chipotle Baked Beans 5
- ≈ Hollandaise 2.5
- ≈ Hash Brown 3
- ≈ Toast 5
- ≈ Halloumi 6

PLEASE CONSULT YOUR SERVER REGARDING
FOOD ALLERGIES AND INTOLERANCES

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

SCONES & MUFFINS
baked daily

Weekday LUNCH

11:30AM - 3PM

WE USE FREE RANGE
CHICKEN, PORK & EGGS
WHEREVER POSSIBLE.

START & SHARE

Tennessee Fried Pickles v | gf | df
cornmeal breaded and fried Vlastic
pickles with sriracha mayo 12

Popcorn Chicken
w/ dill pickle and sriracha mayo 18

Dirty Mac 'n' Cheese Bites
smoked brisket, cheddar, bbq sauce,
pickled red onion 17

Spinach & Artichoke Dip v | gf*
cream cheese, confit garlic,
parmesan toast 14

Mac & Cheese Bites
11

Shoestrings df | v
10 / add parmesan 11

CH MUMM
Friday

\$12 glass
\$60 bottle

All Day
Every Friday

BURGERS SERVED WITH FRIES

California Cheeseburger gf*
100% NZ beef patty, American cheddar, iceberg,
tomato, pickled red onion, Dilly's burger sauce 26.5
≈ add fried chicken or an extra beef patty 6

Baby Face Nelson
southern fried chicken, iceberg, American
cheddar, dill pickles, sriracha mayo 26.5

Homestead Smoked Mushroom ve
hemp and chipotle patty, smoked mushrooms,
iceberg, tomato, pickled red onion, vegan aioli 23.5
≈ add Swiss cheese 2

SALADS

Charred Seasonal Veg Salad ve
charred seasonal veg, roasted kale, hummus, toasted
pepitas and spicy honey and tahini dressing 21
≈ add chicken or halloumi 6

14 Hour Brisket Salad gf*
wagyu brisket, heirloom tomatoes, red onion, capers,
chimichurri, croutons, smoked feta yoghurt 24

Quinoa and Smoked Orange Salad ve
toasted nuts, pepitas, cherry tomatoes and
green onions with a smoked orange dressing 22
≈ add chicken or halloumi 6

CLASSICS

The Reuben
pastrami, sauerkraut, dill pickle, Swiss cheese,
habanero mustard, Russian dressing 23

New Orleans Cajun Fish df
blackened catch of the day served with
fries and a house garden salad 29

Southern Fried Chicken
smoked potato mash, Alabama slaw,
red eye gravy, sriracha mayo 28

Sticky Belly Burnt Ends
smoked pork belly, maple and bourbon glaze,
caramelised apple puree, apple and fennel
slaw, with Carolina cornbread 31

Smoked Brisket gf
14 hour slow cooked wagyu brisket,
smoked mash, red eye gravy, charred veg 31

Hot Wings df*
Served with blue cheese yoghurt
and celery sticks 22

PLEASE CONSULT YOUR SERVER REGARDING
FOOD ALLERGIES AND INTOLERANCES

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

DESSERTS

Old Fashioned Sundae gf
vanilla and chocolate éclair ice cream,
toasted hazelnuts, wafers, caramel
and chocolate sauce 10

Classic Apple Pie
cream and bourbon almond praline 11

SIDES

Collard Greens
smoked feta yoghurt and kale 9

Charred Broccoli v
smoked feta yoghurt,
pepperoncini,
roasted almonds 9

Mac 'n' Cheese
truffle, smoked cheddar 11

Alabama Slaw
coleslaw, Alabama mayonnaise 8

Mash 'n' Gravy
smoked potato, red eye gravy 10

Carolina Cornbread
traditional southern cornbread.
Served with butter 6

DINNER

G.H. MUMM Friday

\$12 Glass
\$60 Bottle

All Day
Every Friday

TAPPU Hour

\$8 Tap Beers

Thursdays
3pm - 5pm

Full VENUE HIRE

Saturday - Wednesday

WE USE FREE RANGE
CHICKEN, PORK & EGGS
WHEREVER POSSIBLE.

Gluten free bread available



START & SHARE

Tennessee Fried Pickles v | gf | df
cornmeal breaded and fried Vlasic
pickles with sriracha mayo 12

Popcorn Chicken
w/ dill pickle and sriracha mayo 18

Dirty Mac 'n' Cheese Bites
smoked brisket, cheddar, bbq sauce,
pickled red onion 17

Spinach & Artichoke Dip v | gf*
cream cheese, confit garlic,
parmesan toast 14

Mac & Cheese Bites v
11

Shoestrings df | v
10 / add parmesan 11

BURGERS SERVED WITH FRIES

California Cheeseburger gf*
100% NZ beef patty, American cheddar, iceberg,
tomato, pickled red onion, Dilly's burger sauce 26.5
≈ add fried chicken or an extra beef patty 6

Baby Face Nelson
southern fried chicken, iceberg, American
cheddar, dill pickles, sriracha mayo 26.5

Homestead Smoked Mushroom ve
hemp and chipotle patty, smoked mushrooms,
iceberg, tomato, pickled red onion, vegan aioli 23.5
≈ add Swiss cheese 2

APERTIF

BLOODY MARY

MIMOSA

BELLINI

\$12

SIDES

Collard Greens
smoked feta yoghurt and kale 9

Charred Broccoli v
smoked feta yoghurt, pepperoncini,
roasted almonds 9

Mac 'n' Cheese
truffle, smoked cheddar 11

Alabama Slaw
coleslaw, Alabama mayonnaise 8

Mash 'n' Gravy
smoked potato, red eye gravy 10

Carolina Cornbread
traditional southern cornbread.
Served with butter 6

PLEASE CONSULT YOUR SERVER REGARDING FOOD ALLERGIES AND INTOLERANCES
gf - gluten free | df - dairy free | v - vegetarian | ve - vegan | * - by request

CLASSICS

New Orleans Cajun Fish df
blackened catch of the day served
with fries and a house garden salad 29

Southern Fried Chicken
smoked potato mash, Alabama slaw,
red eye gravy, sriracha mayo 29

Diner Steak
250g New York Strip, red-eye gravy,
shoestring fries and a house garden salad 35

Smoked Brisket gf
14 hour slow cooked wagyu brisket,
smoked mash, red eye gravy, charred veg 31

Sticky Belly Burnt Ends
smoked pork belly, maple and bourbon glaze,
caramelised apple puree, apple and fennel slaw,
with Carolina cornbread 31

Hot Wings df*
Served with blue cheese yoghurt and celery sticks 22

SALADS

Quinoa and Smoked Orange Salad ve
toasted nuts, pepitas, cherry tomatoes and
green onions with a smoked orange dressing 22
≈ add chicken or halloumi 6

14 Hour Brisket Salad gf*
wagyu brisket, heirloom tomatoes, red onion, capers,
chimichurri, croutons, smoked feta yoghurt 24

Charred Seasonal Veg Salad ve
charred seasonal veg, roasted kale, hummus,
toasted pepitas and spicy honey and tahini dressing 21
≈ add chicken or halloumi 6

DESSERTS

Old Fashioned Sundae gf
vanilla and chocolate eclair ice cream,
toasted hazelnuts, wafers, caramel
and chocolate sauce 10

Classic Apple Pie
cream and bourbon almond praline 11

Weekend 9AM - 4PM BRUNCH

SCONES & MUFFINS
baked daily

Eggs Your Way gf* | df | v
free range eggs on sourdough
or seeded five grain 10

Chorizo Hash gf*
two poached eggs, chorizo sausage,
grilled potato, black bean salsa,
rocket and sour cream 22

Breakfast Bruschetta gf* | df | v
five-grain toast, hummus, cherry tomatoes,
feta, pink onions, torn basil, balsamic glaze
and dukkah 21
≈ add poached eggs 4

Veg Kickstarter gf | df | v
halloumi, roast tomato, grilled mushroom,
hash brown, beetroot relish, poached egg,
crispy kale 23

Dilly's Breakfast df
eggs your way, streaky bacon,
hash brown, smoked chipotle baked beans,
roast tomato, smoked beef brisket served
on sourdough bread 24

Roasted Granola v
cinnamon and espresso roasted granola,
roasted nuts, coconut, vanilla mascarpone,
mixed berry compote 12.5

14 Hour Brisket Salad gf*
wagyu brisket, heirloom tomatoes,
red onion, capers, chimichurri,
croutons, smoked feta yoghurt 24

California Cheeseburger
100% NZ beef patty, lettuce,
tomato, pickled red onion, cheese,
Dilly's burger sauce, fries 26.5
≈ add: fried chicken or extra beef patty 6

Waffles YOUR WAY

Chocolate Éclair Ice Cream v
mixed berry compote, whipped cream,
toasted hazelnuts 18

Southern Waffles
fried buttermilk chicken,
smoked butter, chilli infused maple
≈ junior 16 | daddy 22

APERITIF

Bloody Mary Mimosa Bellini

\$12

Benedict YOUR WAY

poached free range eggs,
lemon hollandaise, buttered kale,
grilled sourdough served with:

≈ house smoked mushrooms 20

≈ maple glazed pork belly 22

≈ house smoked salmon 22

≈ streaky bacon 20

≈ smoked brisket 22

SIDES

≈ Extra Egg 2.5

≈ Hollandaise 2.5

≈ Streaky Bacon 6

≈ Hash Brown 3

≈ Roast Tomato 5

≈ Toast 5

≈ Roast Mushrooms 5

≈ Halloumi 6

≈ Chipotle Baked Beans 5

PLEASE CONSULT YOUR SERVER REGARDING
FOOD ALLERGIES AND INTOLERANCES

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

DESSERT

Classic Apple Pie

cream and bourbon almond praline 11

Old Fashioned Sundae gf

vanilla and chocolate éclair ice cream, toasted hazelnuts,
wafers, caramel and chocolate sauce 10

DESSERT

Cocktails

Espresso Martini

Havana fresh brewed espresso,
Absolut vanilla & Kahlua 18

Snickers Martini gf

Frangelico, Kahlua, Bailey's & Absolut vanilla 18

Dirty Strawberry Milkshake

Absout vanilla, chocolate liquor, peach schapps,
strawberry, cream 20

SNACKS

Spicy Nuts 6

Marinated Olives 7.5

Popcorn Chicken
w/ dill pickle & sriracha mayo 18

Tennessee Fried Pickles v | gf | df
cornmeal breaded and fried Vlasic
pickles with sriracha mayo 12

Mac N' Cheese Bites v 11

Spinach & Artichoke Dip v
cream cheese, confit garlic, parmesan toast 14

Shoestrings df | v
10 / add parmesan 11

**PLEASE CONSULT YOUR SERVER REGARDING
FOOD ALLERGIES AND INTOLERANCES**

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