STARTERS 🛷

CHEESY GARLIC BREAD 10 IN-HOUSE BAKED LOAF OF BREAD, LINED WITH GARLIC SPREAD AND

CHEESE, AND TOASTED IN THE OVEN GFO

BREADS AND SPREADS A HOUSE MADE LOAF OF BREAD,

12

10

15

15

15

16

15

16

LIGHTLY WARMED AND SERVED WITH SPREADS AND RELISHES GFO/VN

CHUNKY CHIPS

TWICE COOKED CHUNKY FRIES SEASONED IN OUR OWN SEASONING, SERVED WITH HOMEMADE TOMATO SAUCE, OR AIOLI GFO/VN

GRAVY LOADED FRIES 14

OUR CHUNKY CHIPS TOPPED WITH CHEESE SAUCE AND BRISKET GRAVY GFO

BURGER LOADED FRIES 14

OUR CHUNKY CHIPS TOPPED WITH CHOPPED UP SMASHED BEEF PATTIES, CHEESE, PICKLES, BBQ SAUCE AND CHEESE SAUCE GFO

KARAAGE BITES

CHICKEN PIECES MARINATED IN SOY AND GARLIC, DUSTED IN POTATO STARCH AND FRIED TO CRISPY PERFECTION GFO

BEEF CROQUETTES

2 SMOKED BEEF AND POTATO CROQUETTES, SERVED WITH A SLAW GARNISH AND JAPANESE TONKATSU SAUCE GFO

JALAPENO BITES

DICED JALAPENOS MADE INTO BITE SIZED CHEESY CROQUETTES, CRUMBED AND FRIED, SERVED WITH HOMEMADE JALAPENO SAUCE AND AIOLI GFO

SAUCY DUMPLINGS

8 HOMEMADE DUMPLINGS, PAN FRIED AND STEAMED, SERVED WITH OUR FAMOUS KOREAN DIPPING SAUCE. AVAILABLE IN CHICKEN, LAMB, OR VEGAN

SAUCY BAO

3 STEAMED BAO BUNS WITH YOUR CHOICE OF SAUCY CHICKEN OR PORK BELLY, WITH SLAW

SAUCY NIBBLES

10 CRISPY CHICKEN NIBBLES SMOTHERED IN OUR FAMOUS KOREAN SAUCE (MILD, MEDIUM, OR HOT) OR HOMEMADE BUFFALO SAUCE GFO

LIGHT

BEEF TACOS 16 2 SOFT CORN TACOS FILLED WITH SMASHED BEEF PATTIE, CHEESE, SHREDDED LETTUCE, PICKLES AND A TACO SAUCE GFO/VN

FISH TACOS 16 2 SOFT CORN TACOS FILLED WITH CRISPY BATTERED MONK FISH, PICKLES, SHREDDED LETTUCE AND

LES, SHREDDED LETTUCE AND TARTARE SAUCE

YAKISOBA JAPANESE SOBA NOODLES, PAN

18

21

19

16

FRIED WITH ONIONS, CABBAGE, AND YOUR CHOICE OF HOMEMADE BACON, CHICKEN, OR PRAWNS, FINISHED WITH A SPECIAL SAUCE, GARNISHED WITH JAPANESE PICKLED GINGER AND SHREDDED NORI VN

KATSU CURRY

JAPANESE STYLE CURRY, FILLED WITH CHUNKY ROOT VEGETABLES, SERVED WITH A CRISPY CHICKEN THIGH AND STEAMED RICE GFO/VN

BAKED POTATO 16

OVEN BAKED POTATO TOPPED WITH YOUR CHOICE OF SMOKED BEEF RIB AND JALAPEÑO OR BBQ PULLED PORK, TOPPED WITH CHEESE AND SERVED WITH SOUR CREAM AND A SIDE OF SLAW GFO/VEGE

NACHOS

NACHO CHIPS TOPPED WITH BBQ PULLED PORK, RED ONION, DICED JALAPENO, SMOTHERED IN OUR CHEESE SAUCE AND TOPPED WITH CORN SALSA, AVOCADO CREAM AND SOUR CREAM GFO/VEGE

CHEESEBURGER

HOMEMADE SMASH PATTIE, SMOTHERED IN CHEESE WITH PICKLES AND HOMEMADE BBQ SAUCE IN A BRIOCHE BUN. SERVED WITH CHUNKY FRIES GFO/VN

SAUCY PLATTER 16P/P

THE SAUCY SHARE MEAL \$85

2 X SAUCY CHICKEN BAO BUNS

8 X SAUCY CHICKEN DUMPLINGS

SAUCY PLATTER FOR 2

CREPE OF YOUR CHOICE

A SHARE PLATTER CONSISTING OF SAUCY NIBBLES, KARAAGE BITES, SAUCY DUMPLINGS, CHEESY JALAPENO BITES, AND CHIPS. SERVED WITH OUR KOREAN DIPPING SAUCE GFO





SAUCY NIBBLES AND CHIPS 22

12 NIBBLES FRIED IN OUR CRISPY SEASONING, SMOTHERED IN EITHER OUR FAMOUS KOREAN OR HOMEMADE BUFFALO SAUCE, SERVED WITH CHUNKY CHIPS AND SLAW GFO

RIBS, CHIPS, AND SLAW

¹⁄₂ RACK OF HOME SMOKED BBQ PORK RIBS, SERVED WITH CHUNKY CHIPS AND SLAW GFO

GYUDON BEEF BOWL

125GM OF THINLY SLICED BEEF CHUCK, SIMMERED WITH SLICED ONIONS IN A SWEET SOY BASED SAUCE, SERVED OVER STEAMED RICE WITH SPRING ONIONS AND PICKLED GINGER GFO

BRISKET PLATE

TENDER SMOKED BRISKET SLICES, SERVED WITH CREAMY MASH, OUR BRISKET GRAVY, SLAW AND A SIDE OF MAC N CHEESE GFO

MIXED GRILL

2 SLICES OF BRISKET,1 BEEF SHORT RIB, 4 PORK RIBS, A LAMB KOFTA AND A 120GM PIECE OF SMOKED RIBEYE STEAK, SERVED WITH CHUNKY CHIPS AND SLAW GFO

SHARE DINNERS FOR TWO

MEAT-A-HOLIC SHARE MEAL \$115

2 SMOKED BEEF & POTATO CROQUETTES 2 BEEF TACOS MIXED GRILL COOKIE OF THE WEEK

***** *MEALS INCLUDE 2 X HOUSE POURS (160Z TAP BEER, 150ML WINE, OR SOFT DRINK) $_$

BURGERS

ALL BURGERS SERVED WITH CHUNKY FRIES.

OL' SMASHIE

2 HOMEMADE SMASH PATTIES, CHEESE, HOMEMADE MAPLE B BACON, PICKLES AND SLAW IN A TOASTED BRIOCHE BUN GF

KFC

CRISPY COATED CHICKEN T SMOTHERED IN OUR KOREAN WITH PICKLES, KIMCHI, SLAW GOCHUJAN MAYO IN A BRIOCI GFO/PBO

PHILLY CHEESE

TENDER STRIPS OF SMOKED F SEARED WITH SLICED ONIONS, CHEESE, HOMEMADE BACON, I AND SLAW, IN A BRIOCHE BUN

THE WATFORD

CRISPY TEMPURA BATTERED E PORK BELLY IN A LIGHTLY TO BRIOCHE BUN, WITH FENNEI CABBAGE SLAW, CARAMELIZE RING, AND A BALSAMIC REDUCT

THE MONK

PANFRIED MONKFISH, PICKLES, SLAW, AND TARTARE SAUCE SE LIGHTLY TOASTED BRIOCHE B

RIBEYE ROLL

120GM OF SMOKED & SEARED PICKLES, TOM RELISH, FRIED EG AND SLAW IN A LIGHTLY TOAS GFO



THURSDAY NIGHTS: 4:30PM

ANY BURGER & CHIPS WITH HOUSE POUR (160Z TAP BE CIDER, 150ML GLASS WIN

PBO // PLAN

WWW.CRAFTYSINVERCARGILL.CO.NZ -

—(03)215-4087 INFO@CRAFTYSINVERCARGILL.NZ —

GFO // GLUTEN FREE OPTION

33

20

30

50

	SIDES/EXTRAS	
	SAUCES: TOMATO, AIOLI, BBQ, KFC, 1 Jalapeno GF0/VN	
DC	PICKLES/JALAPENOS GFO/VN 1	
RS	KIMCHI GFO/NV 5	
	BACON GFO 5	
620	FRIED FREE RANGE EGGS (2) GF0 5	
\$28	MAC N CHEESE GF0 5	
	MASH GFO 5	
, DOUBLE SOURBON	SLAW GFO/VN 5	
A LIGHTLY =O/VN	BRISKET GRAVY GFO 5	
	MENU CHANGE 2	
THIGH, SAUCE, W, AND CHE BUN	DESSERT	
	ICE CREAM SUNDAE 10	
RIBEYE, , DOUBLE PICKLES N GFO/VN	CHOC, CARAMEL, BERRY GFO BANOFFEE SUNDAE 13 LAYERS OF VANILLA ICE CREAM, CARAMEL SAUCE, BANANA, AND CHOC BISCUITS GFO	
BRAISED DASTED L AND D APPLE TION GFO	CHOC BROWNIE 13 WITH ICE CREAM GFO	
, CHEESE, RVED IN A	SKILLET COOKIE 13 CHECK SPECIALS BOARD FOR TODAYS FLAVOUR	
BUN GFO RIBEYE, 3G, GRAVY STED BUN	CREPE 13 THIN FRENCH STYLE CREPE FOLDED WITH ICE CREAM FILLING, DRIZZLED WITH SAUCE – BANOFFEE (BANANA AND CARAMEL) OR CHOCOLATE GFO	
	GLUTEN & DAIRY FREE ICE CREAM +2 AVAILABLE ON REQUEST	
	LADIES NIGHT	
1-8PM	FRIDAY NIGHTS: 4:30PM-8PM	
i any EER, ^{iE)} \$34	ANY LIGHT MEAL, DESSERT, AND HOUSE POUR (160Z TAP BEER, CIDER, 150ML GLASS WINE) \$36	
NT BASED OPTION VN // VEGAN OPTION		
— 220 BAINFIELD ROAD, INVERCARGILL —		