



◀ **SNACKS** ▶

House-marinated olive selection {v} {gf} {ve} {df}	\$9
Roasted cashews, peanuts, and almonds with spiced salt {v} {gf}	\$7.5
Warm pimento cheese dip with crispy tortilla chips {v} {gf}	\$8.5
Cajun-spiced shoestring fries with homemade garlic aioli {v} {gf} {df}	\$9.5
Warm pretzel bread loaf with molasses chilli butter {v}	\$11
Battered onion rings with white gold BBQ dipping sauce {v}	\$10.5
Loaded Tater Tots with chorizo, parmesan, and buttermilk ranch dressing {gf}	\$10
Pimento Mac & Cheese Skillet, black pepper bread crumbs, parsley {v}	\$12

◀ **BOO'S SLIDERS** ▶

Three mini-burgers featuring our house-made pretzel buns

Chargrilled beef, pickled red onion, watercress, garlic aioli, bourbon mustard

Pan-fried halloumi, sugarcane aioli, cucumber lime pickle {v}

\$17.5

Jerk-fried chicken, mango mustard, pineapple coleslaw

Pork belly, green apple kimchi, Carolina Gold BBQ sauce

ADD AN EXTRA SLIDER FOR \$6

◀ **PLATES** ▶

Black-eyed pea fritter wrap with banana ketchup, peach vinaigrette, tomato salsa, pea leaves {v} {gf} {ve} {df}	\$15
Blackened carrots, chive waffle, spring onion tofu raita, sultanas, pecans, rocket {v} {gf}	\$15
Grilled asparagus quesadilla, prosciutto, goats cheese, house made tomato jam, ranch dressing {v option available}	\$16
Southern chopped salad with tomatoes, red & black beans, chickpeas, olives, lettuce, colby, buttermilk ranch {v} {gf}	\$15
Chargrilled Tuna, black bean & mango salsa, avocado puree, smoked red capsicum sauce, maple glazed bacon {gf} {df}	\$21
Southern-fried chicken tenderloins with maple & black pepper caramel {gf option available}	\$20
Roasted beet & orange salad, pistachios, haloumi, watercress, maple lemon dressing {v} {gf}	\$16.5
Bourbon & Coke-glazed pork ribs (500g) {gf} {df}	\$23
12-hour Angus Sirloin, loaded tater tots, bourbon steak sauce {gf}	\$26

◀ **SIDES** ▶

Pineapple house slaw {v} {gf}	\$8
Red beans & rice {gf}	\$8
Mixed lettuce salad {v} {gf} {ve} {df}	\$8
Blackened carrots {gf} {v} {ve}	\$8
Potato salad {v} {df}	\$8

◀ **DESSERTS** ▶

Dessert of the week Never disappoints - ask your server for details	\$12.5
Banana Split with caramelised rum pineapple, salted caramel, candied pecans, vanilla and chocolate ice creams, fudge sauce, cookie cream whip (serves 2)	\$17

◀ **GROWN UP MILKSHAKES** ▶

\$15

- Caramel Maker** - Maker's Mark with salted caramel and vanilla ice cream, topped with caramel popcorn and whipped cream
- Gingerbread Man** - Frangelico, Licor 43, gingerbread syrup, vanilla ice cream, topped with gingernut crumb, chocolate syrup and whipped cream
- Roger Rabbit** - Rose Rabbit orange liqueur, creme de cacao, vanilla ice cream, topped with chocolate syrup, chocolate pearls and whipped cream

MILKSHAKES CAN BE MADE NON-ALCOHOLIC ON REQUEST: \$11

OPEN EVERYDAY FROM 4PM UNTIL LATE ▶ FOR BOOKINGS, PLEASE VISIT OUR WEBSITE
IF YOU HAVE SPECIAL DIETARY NEEDS, PLEASE ASK - WE WILL MAKE EVERY EFFORT TO ACCOMODATE



03 366 9906 WWW.BOODRADLEYS.CO.NZ INFO@BOORADLEYS.CO.NZ