

Bar Treats

BAR TREATS

- FRESH BAKED FOCACCIA** 12.0
served warm with olive oil & whipped garlic and parsley butter (V) (VEA)
- SWEET & SALTY NUTS** 7.5
peanuts, cashews & almonds hot roasted in chilli caramel salt (GF) (VE)
- MARINATED OLIVES** 8.0
marinated in olive oil and aromatics (GF) (VE)

Smalls

SMALLS

- MOGLY FRIED CHICKEN** 18.0
buttermilk chicken in a crispy moreish crumb with bbq sauce & aioli dips
- CAULIFLOWER PAKORA** 16.0
cauliflower pakora tossed in our house masala with coriander & mango chutney (GF) (VE)
- LEMON PEPPER & SZECHUAN CRUSTED SQUID** 18.0
with aioli & fresh lemon (GF)
- GRILLED KING PRAWN SKEWERS** 21.0
with harissa mayo, chermoula & grilled fresh lemon (GF)
- PANKO MOZZARELLA CHUNKS** 17.0
chunks of mozzarella cheese in a crisp panko crumb with tomato relish (V)
- BURRATA CAPRESE SALAD** 22.5
fresh burrata cheese, marinated heirloom tomatoes, olive oil & basil leaves with crisp focaccia (GFA) (VE)

Fries

FRIES

- CHOOSE FROM:**
- the classic shoestrings (V) (VEA)
 - the kiwi summer kumara fries (GF) (V) (VEA)
 - the pub staple seasoned wedges (V)
 - the gourmet triple cooked hand cuts (GF) (V) (VEA)
- all come with dipping sauces 9.5 each*

- LOAD THEM UP:**
- cheese, bacon, sour cream & sweet chilli (GF) (V)
 - cheese curds, & brown gravy
- 4.5 each

FOR YOUR FRIES ONLY

MOGLY

· BAR & EATERY ·

Big Plates

BIG PLATES

GO BIG OR GO HOME!

- FISH & CHIPS** 27.0
market fresh lager battered fish with triple cooked hand cut chips, green salad, tartare sauce & fresh lemon
- FILLET STEAK** 39.0
prime nz 200g eye fillet with triple cooked hand cut chips, bacon mushroom & picked onion jus, & truffle & parmesan butter (GF)
- PASTA SPECIAL**
an ever changing pasta dish - check our specials board or ask our team for details
- TARKA DAHL** 26.0
creamy mild spiced lentil & chickpea curry with cauliflower pakora, chutney, raita & warm roti on the side (GF) (VE)
- CUMBERLAND SAUSAGE** 30.0
cumberland sausages with crispy potato, sweet & sour fennel, peppers, eggplant puree, & pickled mustard jus
- MOGLY BURGER** 25.0
prime nz beef smashed patty, bacon, swiss cheese, onion rings, onion jam, mcclure's pickle, tomato & lettuce on a soft bun with shoestring fries
power up with double beef, double bacon & double onion rings 8.0
- CHICKEN BURGER** 25.5
crispy fried buttermilk chicken, swiss cheese, slaw, aioli & mcclure's pickle on a soft bun served with shoestring fries
- THE NEW YORKER PIZZA** 22.0
pepperoni, pork sausage, seared steak, bacon, bbq sauce
- MOGLY MARGHERITA PIZZA** 19.0
fresh mozzarella, marinated tomatoes, basil leaves
gluten free pizza bases 3.0 extra

Our kitchen heroes take all practical steps to avoid cross-contamination, but please be aware that your dishes are made in a kitchen alongside wheat, eggs, peanuts, tree nuts, and milk ingredients, so we cannot 100% guarantee allergen-free dishes. For more information, please speak with a manager.

Gluten Free (GF) - Vegetarian (V) - Vegan (VE) - Vegan option available (VEA)

Mogly Platters

MOGLY PLATTERS

- MOGLY TASTING PLATTER** 69.0
mogly fried chicken, king prawn skewers, panko mozzarella chunks, cauliflower pakora, szechuan squid, shoestring fries, & warm focaccia with a selection of dipping sauces
- VEGETARIAN PLATTER** 49.0
cauliflower pakora, onion rings, warm focaccia, panko mozzarella chunks, kumara fries, pickles, cheeses with a selection of dips

Mogly Salad Bowls

MOGLY SALAD BOWLS

CREATE YOUR OWN...

- FIRST, CHOOSE YOUR BASES** 4.0 EACH
cos lettuce - mixed leaves - fresh spinach
roasted root vegetables - quinoa
- SECOND, CHOOSE YOUR PROTEINS** 7.5 EACH
grilled chicken - seared beef - grilled halloumi
grilled prawns - crispy bacon
- THIRD, CHOOSE YOUR EXTRAS** 2.0 EACH
feta - olives - fresh avocado - croutons - noodles
parmesan - cherry tomatoes - charred greens
cucumber - grilled peppers - boiled egg
- LASTLY, CHOOSE YOUR DRESSINGS** 3.0 EACH
classic caesar dressing - balsamic vinaigrette (VE)
lemon vinaigrette (VE) - honey soy - mustard
buttermilk ranch

Sides

SIDES

- WOULD YOU LIKE A SIDE WITH THAT?** 9.5 EACH
iceberg wedge, buttermilk ranch, crispy bacon & fresh chives
seasonal green vegetables with caesar dressing & parmesan
crispy potatoes, sour cream & fresh chives
roasted seasonal root vegetables with honey mustard & sesame

TAP BEERS

	LARGE	JUG 1.3 L	JUG 1.8 L
Heineken	10		
Tiger	11	22.0	
MOGLY lager	9		25.0
Tuatara Hazy Pale Ale	12		
Lagunitas IPA	12		
Monteiths Wayfarer Pilsner	10		25.0
Export 33 (low carb)	10		
Monteiths Apple Cider	10		25.0
Rotational Craft Tap	14		
Tiger Tower Lager		3 LITRES \$65	

TAKE ON THE TOWER

BOTTLED BEERS

Heineken	9
Heineken Heineken light Heineken 0	
Sol	9
Kingfisher	9
Tiger Crystal	9
Export Citrus	9
Tuatara	10
IPA Hefeweizen APA	
Monteiths	9.5
Black Beer Sounds Hazy Pale Ale	
Club Setter Seltzer	9
Tropical Watermelon & Strawberry	
Rekorderlig Strawberry & Lime Cider	10
Smirnoff	10
Ice Red Ice Black	

SOFT DRINKS

Remedy Organic Kombuchas	5.5
Raspberry Mango Passion Passionfruit Peach	
Juices	5.5
Orange Apple Pineapple Tomato Cranberry	
Sodas	4.5
Coke Coke Zero Sprite Fanta Ginger Ale	
Bundaberg	5.5
Apple Cider Ginger Beer Guava Passionfruit	
Pink Grapefruit	
Lemon, Lime & Bitters	6
Fever-Tree Tonics	4.5
Tonic Water Light Mediterranean Aromatic	
Red Bull	6

WINES

BUBBLES

Deutz Prestige Cuvee, NZ	
Deutz Marlborough Cuvee Rose, NZ	
Deutz Marlborough Cuvee 200ml, NZ	
Jacobs Creek Reserve Prosecco, AUS	10

CHAMPAGNE

G.H. Mumm Grand Cordon, FR	
G.H. Mumm Grand Cordon Rosé, FR	

SAUVIGNON BLANC

The Grayling, NZ	
Triplebank Awatere Valley, NZ	
Babich Organic, NZ	
Blank Canvas, NZ	

CHARDONNAY

Montana Festival Block, NZ	9	15	42
Stoneleigh, NZ	10	16	46
Carrick Bannockburn, NZ	16	20	58
Church Rd McDonald Series, NZ			58

PINOT GRIS

The Grayling, NZ	9	15	43
Triple Bank Awatere Valley, NZ	10	16	45
Lawsons Estate, NZ	14	19	56

AROMATIC

Camshorn Classic Riesling, NZ			62
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ROSÉ

Jacobs Creek Le Petit, AUS	9	15	44
Church Road Gwen, NZ	17	19	64
AIX Rose, FR	17	19	64

PINOT NOIR

The Grayling, NZ	9	15	42
Gibbston Valley Gold River, NZ	14	19	55
Carrick Unravelled, NZ	17	21	59
Brancott Estate Letter Series T, NZ			73

OTHER REDS

Montana Festival, Cab Merlot, NZ	9	15	44
Jacobs Creek Double Barrel, Shiraz, NZ	14	19	54
Castano Ecologico Monastrell, Red, ESP	15	19	54
The Last Shepherd, NZ			60

SMALL BOTTLE

64
64
14
49

BOTTLE

99
120

150ML 250ML BOTTLE

9	15	43
13	18	52
14	19	55
17	22	64

9 15 42

10 16 46

16 20 58

58

9 15 43

10 16 45

14 19 56

62

9 15 44

17 19 64

17 19 64

9 15 42

14 19 55

17 21 59

73

9 15 44

14 19 54

15 19 54

60

GIN BALOONS

\$15 EACH

START BY PICKING YOUR GIN!

SPICY

Pickerings 1947 - Scapegrace - Hendricks

FLORAL

Monkey 47 Sloe - Little Biddy

HERBAL

Roku - The Botanist - Nordes

CITRUS

Blush - Clemengold - Malfy Rosa - Malfy Arancia - Malfy Limone - Malfy Originale - Empress 1908

THEN CHOOSE YOUR TONIC

Regular Schweppes Soda Water or Tonic,

or

Fever-tree Tonic Selection + 3.0

LASTLY CHOOSE YOUR GARNISH!

Lime - Lemon - Rosemary - Cucumber - Orange - Grapefruit - Cranberries - Mint - Bay Leaf - Star Anise - Juniper Berries

COCKTAILS

TIPSY UNICORN

Beefeater Gin - Creme De Cacao - Lemon Juice - Vanilla Syrup
Rose - Whites

ESPRESSO MARTINI

Vanilla Vodka - Espresso - Kahlúa - Sugar

MOJITO

White Rum - Soda - Sugar Syrup - Fresh Lime - Fresh Mint

BEACH FACE TIKI

Coconut Rum - Pineapple - Mango - Orange Juice - Grenadin
Fresh Lime

MOGLY FROSÉ

Rosé - Absolut Vodka - Strawberries - Orange Juice

MOGLY MARGARITA

Tequila - Aperol - Passionfruit - Sugar - Fresh Lime

WHISKY SOUR

Whisky - Lemon Juice - Sugar - Whites - Bitters

MOCKTAILS

NO-JITO

Lime Juice - Sugar - Mint - Fresh Lime - Soda - Apple

MANGO FIZZ

Mango - Lemonde - Mint

17

19

17

17

17

17

18

17

19

10

10