

HEYDAY

FOOD

BEER CO

PLEASE ORDER AT THE BAR

CHEESE & CHARCUTERIE

NZ Cheese & A Lady Butcher meats,
served w/ crackers, breads & range of
locally produced pickles, jams & chutneys

x1 ITEM \$12 // great for 1-2

x2 ITEMS \$24 // great for 1-2

x4 CHEESES \$50 // great for 3-4

x3 MEATS \$50 // great for 3-4

EVERYTHING! \$75 // great for 4-6

OLIVES \$12

Mixed olives marinated in lemon oil, served w/ ciabatta
on the side (gluten free avail. on request)

CHEESE

BARRY'S BAY PENINSULA BLUE

Cow // Akaroa Harbour, Canterbury //
Smooth, creamy & sharp

Pairs well w/ hoppy IPA

MERCER CHEESE VINTAGE WAIKATO

Cow // Onewhero, North Waikato //
Rich & milky w/ a sweet finish

Try it w/ stout or porter

CRANKY GOAT 'LYNTON'

Goat // Linkwater, Marlborough Sounds //
A soft white rind cheese w/ a slightly salty & nutty taste

Goes great w/ pilsner or lager

LITTLE RIVER ESTATE 'WILDFIRE'

Cow // Upper Moutere, Nelson //
Classic French style washed rind

Match w/ amber or red ale

CHARCUTERIE

A LADY BUTCHER FREE RANGE COPPA NZ PORK

Cured in the classic style w/ NZ oak smoked paprika
& organic Marlborough sea salt

A LADY BUTCHER LAMB PROSCUITTO NZ LAMB

Traditionally cured w/ Marlborough sea salt & rosemary

A LADY BUTCHER WAYGU BRESAOLA NZ BEEF

Cured w/ wild juniper & organic Marlborough sea salt

TOASTIES \$12

All made on ciabatta, served w/ pickled onion

T-REX

Shaved leg ham, Swiss, cheddar,
dijon mustard & saurkraut

TRICERATOPS

Swiss, cheddar, kimchi

STEGASAURUS**

Swiss, cheddar, sundried tomato, pesto

ASK STAFF FOR SPECIALS

gluten free avail. on request

** vegan avail. on request

please allow extra time for requests

Our kitchen deals w/ many allergens.

While we take our utmost care to avoid
cross contamination all dishes may contain traces.

Please advise staff of any allergens.

FUNCTIONS / EVENTS / SHARING PLATTERS

please ask our staff for our functions menu or email bookings@heydaybeer.com for more info