



FURNACE

RESTAURANT • BAR

• BREADS •

GARLIC BREAD † GLUTEN FREE 12 | 10

Oven baked pizza bread dressed with garlic oil and fresh parsley, served hot with garlic and herb butter

PIZZA BREAD † GLUTEN FREE 16 | 14

Your choice of parmesan OR sun-dried tomato and sea salt - served with house made dips

• ENTREES •

PÂTÉ † 14

Homemade chicken, mushroom and Drambuie pâté served with lightly toasted ciabatta and caramelised onion relish

SMOKED KAHAWAI CROQUETTES 15

NZ Kahawai, potato mash and béchamel in a fried golden crumb served with black garlic aioli, baby cos and cress salad

CALAMARI ° 14

Crispy fried salt and pepper calamari with fresh cucumber, bean sprout and spring onion pickle, black sesame and aioli

SWEETCORN ARANCINI 15

Served with chipotle aioli, smoked mascarpone and parmesan crisp

• SIDES •

Steamed seasonal greens with garlic butter and olive oil 7.5

Beef fat hand cut fries with aioli * 8.5

Baby Caprese salad, tomato, mozzarella, basil 8.5

Creamy potato mash, truffle oil 7.5

• \$15 PIZZAS •

GLUTEN FREE 17 (add fries OR salad for \$4)

BRIMSTONE † °

Crispy bacon, salami, pepperoni, chorizo, BBQ sauce and tomato

FURNACE † °

Chicken, bacon, onions, capsicum, jalapeños and sweet chilli sauce

CLASSIC † °

Roasted chicken, cranberry and brie

SOUTHERNER † °

Lamb, rosemary roasted potatoes, kumara, pumpkin and mint sauce

ITALIAN † °

Pepperoni, salami, mushrooms, tomato, basil and sliced olives

TEXAN † °

Chicken breast, bacon, caramelised onion and BBQ sauce

CANTERBURY PLAINS † °

Olives, pumpkin, kumara, mushrooms, onions, capsicum and tomato

PORK † °

Pulled pork and crisp pork belly bits, mozzarella, pine nuts, tomato and apple syrup



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BRUNCH

BACON & EGGS † ° 18

Two poached eggs served with local streaky bacon and five grain bread toasted in garlic butter

EGGS BENEDICT 18

Two poached eggs, warm smoked salmon and baby spinach leaves served on toasted five grain bread and finished with a house made hollandaise

SMASHED AVO 19

Avocado on five grain toast with marinated cherry tomatoes, a poached egg, pickled cucumber, buffalo cheese and herb oil

OPEN SANDWICHES

GRILLED STEAK OPEN SANDWICH † 18

Slow roasted and lightly grilled rump steak, fresh tomato, Spanish onion, salad leaves, sticky mustard dressing on toasted five grain bread

CRISPY CHICKEN BREAST OPEN SANDWICH † 17

Crumbed chicken breast, melting cheese, tomato, salad leaves and creamy ranch dressing on toasted five grain bread

SALADS

WARM SMOKED SALMON SALAD ° 20

Classic Italian style panzanella salad with fresh jersey mozzarella, tomato, cucumber, roasted peppers, capers, croutons and a red wine vinaigrette

GRILLED BEEF SALAD 20

Slow cooked and lightly grilled NZ beef served with crispy potatoes and roasted pumpkin, caramelised onion relish, Kalamata olives, salad leaves and a sticky mustard dressing

MAINS

CHICKEN CAESAR WRAP ° 16

Roasted chicken served with crispy bacon, egg, parmesan and salad leaves with a creamy Caesar dressing in a lightly toasted tortilla

THAI GREEN CURRY † ° 19

Chicken breast, capsicum, onion, cooked in a Thai green curry with Kaffir lime, roasted cashews and coriander on jasmine rice

WARATAH FARMS PORK BELLY † 19

Crispy skin confit pork belly, served with creamy potato mash, apple purée, pickled carrot, cashew dukkah and cress

CHICKEN PARMIGIANA 20

Parmesan and panko crumbed chicken, prosciutto, fresh tomato sauce and crisp baby cos hearts

PASTA

FURNACE SIGNATURE ITALIAN MEATBALLS 20

Served with fresh egg spaghetti, in a rich Napoli tomato sauce and shaved parmesan

BACON & MUSHROOM CARBONARA 19

Fettuccine pasta with mushrooms and bacon in a white wine and cream sauce, garnished with parmesan cheese

AGLIO OLIO * 17

Fresh spaghetti flavoured with garlic, parsley, chilli and olive oil finished with parmesan