

BROWNE ST

- SMALL -

GRILLED FLAT BREAD DF/V	10
Hummus, pine nut dukkah	
STRING FRIES GF/DFO/V	7
Truffle aioli, parmesan	
WEDGES GF/DFO	9
Lime crème fraîche, prosciutto	
HAPUKA SLIDERS	14
Green goddess, slaw	
PORK & CORIANDER DUMPLINGS DF	13
Spicy sauce	
BUFFALO HOT WINGS	14
Ranch	
GRILLED SCALLOPS GF	12
Cauliflower purée, brown butter	
HALLOUMI + WATERMELON GF/V	12
Mint, pickled ginger	
SAGE GNOCCHI V	10
Truffle, burnt butter, pecorino	
LAMB SHOULDER CROQUETTES	12
Herb labneh, mint	

- SIDES -

BROCCOLINI GF/DFO/V	9
Feta, roasted almonds	
ROCKET, PEAR & PINENUT SALAD GF/DF/VG	9

GF / DF = Gluten Free / Dairy Free
V / VG = Vegetarian / Vegan
O = Optional

- LARGE -

MARKET FISH DFO	27
Broad bean salad, freekeh, harissa vinaigrette	
MUSHROOM TAGLIATELLE V	18
Mushroom & leek ragu, pistachio, pecorino romano	
add free range chicken +5	
TE MANA LAMB SHOULDER GFO/DFO	29
Lamb croquettes, herb yoghurt, cauliflower cous cous	
SCOTCH FILLET GFO/DFO	30
Baby agria, mushroom, broccolini, truffle butter	
BUFFALO CHICKEN BURGER & FRIES	21
Pickles, aged cheddar, spicy mayo	
SLOW ROASTED PORK BELLY GF/DFO	29
Seared scallops, apple sauce, apple & fennel salad	

- DESSERTS -

UPSIDE DOWN PEAR CAKE V	14
Biscuit stracciatella	
CITRUS & GINGERBREAD TRIFLE GF/V	14
Orange jam, ginger foam	
ALMOND & HEMP BROWNIE GF/V	14
Coconut mousse, caramel	

While every care has been taken to ensure cross-contamination does not occur; "GF" labelled foods are prepared and served separately, Browne St does not assume liability for adverse reactions to foods consumed. For more information, please contact the manager.