



@broken.lantern
www.brokenlantern.co.nz



NORDIE INSPIRED

Dishes inspired by our current seasonal theme,
more dishes coming soon...

Rugbrod (V) 9-00
Rye seeded loaf, caper & fenugreek butter

Brussel Sprouts (V) 17-00
Caramelised sprouts, curry cream sauce, fried leeks

Salmon Gravlax 22-00
Cured salmon, creme fraiche, burnt chive oil,
pickled beet

Pork Belly 25-00
Hibachi grilled Whitehart Kurobuta salt cured pork,
browned onion cream, rodkaal

PIZZA *By the tray*

Three Cheese 26-00
Mozzarella, parmesan, provolone, marinara, oregano

Pepperoni 27-00
Pepperoni, mozzarella, marinara,

BBQ Beef Brisket 27-00
Slow cooked beef brisket, smoked cheese, marinara,
jalapeno BBQ

Pizza of the week 25-00
Forever changing, always delicious

CLASSICS

Fries (DF, V) 10-00
With roasted garlic aioli

Cheeseburger Spring Rolls 13-00
Cheese burger, pickles, burger sauce

Croquettes (V) 15-00
Mac n cheese, marinara, parmigiano & ranch

Buttermilk Fried Chicken 17-00
With wasabi mayonnaise

Seasonal Salad (V) 14-00
Loose leaves, tomatoes, golden raisin, mustard &
honey mead dressing

Smashed Double Burger 15-00
Double smashed beef patty, cheese, pickles,
onions, burger sauce
Add streaky bacon + BBQ sauce 17-00

Steak Frites 34-00
Black origin wagyu finished on charcoal, potato
gratin frites, onion jus

SWEET & SAVOURY

Tarte de Santiago 15-00
Preserved stone fruit financier, orange curd,
hazelnut & coriander crumb, Duck Island passion
fruit coconut ice cream

Cheese & Charcuterie 55-00
A selection of local NZ cheeses & charcuterie