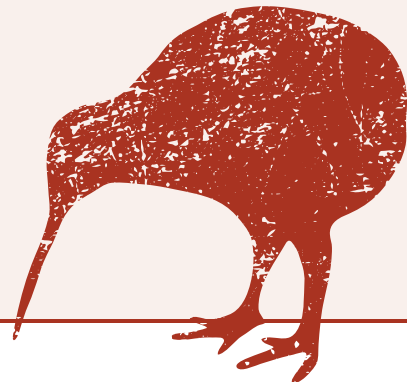


Clever kiwis farm it, catch it, brew it, grow it.
We cook it, pour it.
You eat it.

We would like to thank our Farming, Fishing,
Brewing & Foraging Partners for their great
produce - it makes what we do Simple As!



One Account Per Table - Thank You Gratuity Welcome!

Reservations ☎ 03 442 5969 @ eat@publickitchen.co.nz

🌐 publickitchen.co.nz @ @publickitchenandbar

🍷 Public Kitchen & Bar 🍷 Public Kitchen & Bar Restaurant

A 2% surcharge will be applied to all credit card transactions.
Surcharges will not apply to any other payment type.



PUBLIC

KITCHEN & BAR

LOCAL FARE
BRINGING
PEOPLE
TOGETHER

Steamer Wharf
Queenstown

Welcome. We have sourced the best local food and beverages for you to enjoy.

Our menu offers a diverse selection of dishes which come out as they are ready. Whether you prefer to share and explore a variety of flavors or enjoy a personal dining experience, our menu caters to both options.

SMALL PLATES

- Baked Whitestone Camembert (Oamaru), Onion Jam, Walnuts and Grilled Bread ***VEG** - 28
- Beef Croquettes, Horseradish Aioli, Leafy Greens, Radish - 27
- Warm Herb Focaccia Bread, Olive Oil and Balsamic ***VEG** - 18
- House Marinated Green Olives ***V *DF** - 15
- 1/2 or 1 Dozen Fresh New Zealand Oysters - MP
- Natural, Shallot Vinagrette and Lemon ***DF**
 - Tempura, Soy sauce and Lemon ***DF**
- Fried Cauliflower, Pea Hummus, Radish and Celery ***V *DF** - 21
- Chargrilled Squid, Fennel and Chipotle Aioli ***DF** - 21.5
- Martinez Chorizo (Cromwell), Grapes, Pickled Apple, Celery, Walnuts ***DF** - 27.5
- Shoestring Fries and Aioli ***VEG *DF** - 14
- Beef Carpaccio, Rocket, Horseradish, Parmesan - 26.5
- Whiskey Cured Akaroa Salmon, Dill, Cucumber, Buttermilk ***DFO** - 33
- Market Fish Ceviche, Lemon, Ginger, Coconut, Avocado ***DF** - 31
- Chilled Whole Tiger Prawns, Garlic, Ginger, Mango and Chili Sauce ***DF** - 33

SIDES

- Crispy Agria Potatoes, Gremolata ***DF** - 12.5
- Peas, Spinach, Broccoli, Mint and Feta ***DFO** - 13.5
- Roast Carrot, Crispy Kale, White Bean Puree ***V** - 13.5

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'Trust The Chef'

Minimum 2 people

TRUST THE
CHEF

Our premium banquet style menu designed for sharing, served in 3 courses.

Eliminate arguments and avoid 'food envy'. Sit back and relax, because we have selected Public's favorite dishes for you.

Ask our friendly staff for more details !

LARGE PLATES

- Lamb Backstrap, Chermoula, Labne, Dukkah, Minted Smashed Peas ***DFO** - 48
- Whole Baked Sole, Herb Butter, Gin, Confit Garlic ***DFO** - 39
- Akaroa Salmon, Green Beans, Edamame, Snap Peas, Miso Dressing ***DF** - 44.5
- Roast Chicken Thigh, Pancetta, Creamed Sweetcorn, Burnt Onion, Jus ***DFO** - 42
- Pork Belly, Black Pudding, Apple Puree, Pak Choy, Pickled Silverskins, Crackling ***DFO** - 43.5
- Potato Dumplings, Peperonata, Goats Cheese, Broccoli ***VEG** - 39
- Spaghetti, Prawn, Chorizo, Cider, Chilli ***DFO** - 39.5
- Fettuccine, Chili, Garlic, Red Onion, Capers ***VEG *DFO** - 32
- Fusilli Pasta, Brisket, Tomato Ragu, Blue Cheese ***DFO** - 42.5
- Beef Ribeye, Broccolini, Mushroom Ketchup ***DFO** - 49.5
- Provenance Lamb Shoulder, Horopito, Shallot, Mint and Jus ***DFO** - 125
- Roast Eggplant, Mushroom Ketchup, Broccoli, Pomegranate ***V** - 39.5

Please notify your server of any dietary requirements or allergies and our team can advise the best options for you.

***DF** - Dairy Free ***VEG** - Vegetarian ***V** - Vegan ***Dairy** Friendly option
***DFO** - Dairy Free option

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