



THE HOLD BURGERS



The Hold burger patty's are made in-house with 3 cuts of grass fed, free range beef for maximum flavour

All burgers are cooked medium to medium-well unless otherwise requested



The Hold plant-based vegan burgers are made with an artisanal, propriety blend of natural plant proteins to create delicious, nutritious 'meat'... without the animal. Plant-based bacon burgers contain a soy, maple syrup & liquid-smoke coconut-flake bacon substitute

All burgers served with The Hold beer-batted steak fries or the chef's garden salad
(double patty \$6, gf bun \$2)

THE FLAGSHIP

180g all beef patty, house pickle, sharp American cheddar, fresh Spanish onions, vine ripened tomatoes, coral lettuce, The Hold house aioli & relish (gfo, dfo)



16

20

CAPTAIN JACK

180g all beef patty, crispy bacon, spanish onions, jack cheddar, mac & cheese infused onion ring, bourbon bbq sauce & American mustard with Detroit pickles (dfo)

20

22

BLUE BEARDS SLOW BOAT

180g all beef patty, jalapeño jam, bacon, house aioli, stilton blue cheese, rocket (gfo, dfo)

20

22

THE MANDARIN VOYAGE

Char siu pulled pork, zesty Asian slaw, house chilli sauce, mango salsa & rocket (gfo, dfo, peanuts)
Our plant based option replaces the pork with pulled oyster mushrooms

20

20

NUEVA ESPANA

Southern fried chicken, chipotle aioli, crispy bacon, avocado salsa, truss tomatoes, Spanish onions & coral lettuce (df)

20

22

Ask our staff about the chef's current Burger Special

OTHER MAINS

Grilled chicken & quinoa salad with mixed vegetables, cashews, coriander & a mango salsa dressing

20

22

Roasted sweet potato and pumpkin, chickpeas, rocket, cherry tomatoes, Spanish onion, harissa spiced coconut cream (gf, df)

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SIDES



The Hold 100g cheeseburger with mustard, ketchup, pickle & red spanish onion	9	11
Spiced chicken nuggets with bourbon bbq dipping sauce	9	12
Triple cooked sweet potato wedges with sweet chilli sauce & sour cream	11	11
Classic Mac & Cheese	8	11
The Hold's beer battered steak fries	-	7
Loaded fries with guacamole, cheese & maple smoked bacon	12	12
The chef's special loaded fries	14	14

DRINKS

BOTTLED BEER & CIDER

Tecate, MEX	7
Corona, MEX	8
Peroni, ITA	8
Big Head (no carb), AUS	8
Blue Moon, USA	8
Guinness, IRE	8.5
Little Creatures p.a, AUS	9
O'Brien's p.a (gf), AUS	9
Monteith's Pear Cider, NZ	9
Monteiths Apple Cider, NZ	9

TAP BEER

Tiger, SING	7.5/10.5/15 -jug
Pointers p.a, NZ	8/11
4 Pines Pale Ale, AUS	9/12
Monteiths Red IPA, NZ	8/11

SOFT DRINKS

Sodas	4.5
Fruit Juices	5
Red Bull	6.5
Kombucha	7.5
San Pellegrino Sparkling 750ml	7.5

WHITE WINE

Bay of Stones – sauv b, AUS	8/39
Summer Poppy – pinot g, NZ	9/42
St Hilary – chard, AUS	9/44
St Helga – riesling, AUS	10/49
Letter Series B – sauv b, NZ	10/49

ROSE & RED WINE

JC Cool Harvest – rose, AUS	9/40
Bay of Stones – shiraz, AUS	8/39
Wicks Estate – cab sauv, AUS	10/50
Vistalba – malbec, ARG	11/55
Letter Series T – p. noir, NZ	11/55

SPARKLING

Bay of Stones, NZ	8/39
Deutz, NZ	12/69
Mumm nv, FRA	89