

# UPTOWN

## FREEHOUSE®

### PIZZA PIZZA PLEASE

Gluten-free bases available on all pizzas for **\$2.50**

<b>Garlic Cheese</b> Roasted garlic, parmesan and mozzarella (V)	<b>\$14</b>
<b>Margherita</b> Mozzarella, tomato and fresh handpicked basil from our garden (V)	<b>\$19</b>
<b>Apple &amp; Brie</b> Green apples, caramelised onions, walnuts, Brie and fresh herbs	<b>\$22</b>
<b>Hey Honey Honey Chicken</b> Sliced pickles, free range chicken breast, honey mustard, Parmesan, chilli flakes	<b>\$24</b>
<b>The Uptown</b> Spicy pepperoni, mushrooms, kalamata olives, red and green peppers, anchovies	<b>\$24</b>
<b>Spicy Pepperoni &amp; Mozzarella</b> The Classic Pizza	<b>\$19</b>
<b>Aloha - Classic Ham &amp; Pineapple</b> The original Kiwi favourite	<b>\$19</b>
<b>Cured Salmon</b> House cured salmon, capers, red onions, mascarpone and basil	<b>\$25</b>
<b>Mediterranean</b> Kalamata olives, artichoke hearts, sundried tomatoes, baby spinach and prosciutto	<b>\$22</b>

### Pizza Roulette

Fun for everyone except the person who loses! Comes as the pepperoni pizza for the table but one slice will be loaded with insane hot sauce. Hidden from the naked eye, made for pain. Do you dare? **\$25**

### WARMING SOUPS

We make our soups from scratch using fresh ingredients. Add a small Garlic Cheese pizza or small Apple & Brie pizza for **\$8**

**Cup: \$7 - Bowl: \$12**

**Wisconsin Beer Cheese Soup** Yeah. You read that right!  
**Soup of the Moment** - Selection changes from day to day with the inspiration of the Chef.

### LOVE SALAD?

We love salads here at Uptown. All are made with the freshest of ingredients and large enough on their own as a main meal. Take the plunge and try the Chef's add-ons. All salads are gluten free (including chef recommended add ons). Seriously good.

<b>Watermelon Salad</b> Fresh basil, feta, shaved red onion, cherry tomatoes tossed with fresh greens (V)(GF) Chef recommends adding Grilled Haloumi \$5	<b>\$12</b>
<b>Beet Salad</b> Sun dried tomatoes, red onion, fresh mint, greens and feta (V)(GF) Chef recommends adding House Cured Salmon \$5	<b>\$12</b>
<b>Baby Spinach Salad</b> Pear, caramelised walnuts, red onion, blue cheese, bacon and mustard vinaigrette (GF) Chef recommends adding Creole Chicken \$5	<b>\$12</b>
<b>Smashed Chickpea Salad</b> Cucumber, cherry tomatoes, kalamata olives, artichoke hearts, red onion, sweet corn and fresh greens (V)(GF) Chef recommends adding House Cured Salmon \$5	<b>\$12</b>

### KIDS MENU

<b>Kids Ham &amp; Pineapple Pizza</b>	<b>\$8</b>
<b>Kids Toastie</b> Toasted cheese sammie	<b>\$9</b>
<b>Kids Ice Cream</b> A bowl of ice cream just for the kids!	<b>\$9</b>

### GOURMET TOASTED SAMMIES

Find your taste buds' cheesy soul mate with our fabulous toasties. All are served on thick cut bread.

All Toasties are **\$11** because we love value as much as you do!

Upgrade with fries for **\$4** or a cup of our soup for **\$6** Dine in or takeaway

<b>Brie-Hive</b> Brie, Beehive streaky bacon & green apple
<b>Salmon Melt</b> Smoked salmon melt with gooey Gruyere
<b>The Hangover</b> Streaky bacon, aged Cheddar and a fried egg over easy
<b>Mustard Chicken</b> Pulled chicken, Cheddar cheese, honey mustard, pickles and chili flakes
<b>Fire Chicken</b> Pulled chicken, Cheddar cheese, Sriracha hot sauce and fire roasted peppers
<b>Spicy yet Sweet</b> Pimento and Cheddar with fried pickles
<b>The Elvis</b> Peanut butter, maple syrup, bacon & cheese
<b>The Classic Croq</b> Ham and Emmental cheese with bechemal sauce. Bechemal is known in France as a white roux... we pour this over the sandwich and top with more grated Emmental cheese, then grill again. Cheese inside and out!
<b>Toastie of the moment</b> - ask about the chefs' latest creation

### SMALL PLATES AND SHARING

<b>Deep Fried Pickles</b> Salty, tangy, crunchy... crispy dill pickles, tossed in our pilsner batter and served with rooster mayo	<b>\$8</b>
<b>Thick Cut Chips</b> Malt vinegar and chicken salt available on request (V)(GF)	<b>\$8</b>
<b>Shaved Parmesan &amp; Truffle Oil Fries...</b> yeah, you read that right. Boom! (V)(GF)	<b>\$12</b>
<b>The 'Lumsden's' famous Poutine</b> Curly fries, bacon gravy, cheese curds and crispy bacon	<b>\$15</b>
<b>Crispy Mozzarella Sticks</b> House made gooey cheese stick with tomato dipping sauce (V)	<b>\$10</b>
<b>Sriracha Blue Cheese Dip</b> with garlic salted pita chips (V)	<b>\$15</b>
<b>Baked Brie</b> wrapped in filo and served with chunks of fresh sourdough (V)	<b>\$15</b>
<b>Uptown Cheese Board</b> 200 grams of chef's selection cheeses, fresh local honey comb, beer jelly (V)	<b>\$28</b>
<b>Uptown Antipasto Platter</b> Chorizo, prosciutto, marinated artichoke hearts, kalamata olives, Brie and hummus	<b>\$28</b>

### I'M NOT DONE! DESSERT PLEASE

<b>Warm Double Chocolate Brownie</b> Two home baked double chocolate brownies topped with a selection of ice creams and Hershey chocolate sauce	<b>\$14</b>
<b>Bourbon Caramel &amp; Chocolate Trifle</b> Brownie, meringue, chocolate and caramel	<b>\$14</b>

We would like to thank all of our suppliers and encourage you to source them out. Share the love and buy local when you can! Sorry - we are unable to split bills by item. Prices include GST. Please note that our kitchen uses eggs, gluten, nuts and more. Uptown Freehouse is not responsible for any food allergies that may occur. Please consult your server if you are unsure.

224 Symonds Street • Auckland • Ph: 09 303 0637  
• [www.uptownfreehouse.co.nz](http://www.uptownfreehouse.co.nz)



On all the best social media



# FOOD MENUS

## COCKTAILS FROM AROUND THE WORLD TO KEEP YOU WARM THIS WINTER

Try something a little different and let your taste buds do the talking. Feel free to make up your own or do something simple like a Baileys and coffee for just \$9

**Blueberry Tea** Amaretto and Grand Marnier combine with hot tea and a cinnamon stick for a delicious Canadian classic. **\$16**

**Hot Buttered Rum** A generous shot of dark rum with rough brown sugar and hot water, fresh NZ unsalted butter and garnished with grated nutmeg. **\$18**

**Spanish Coffee** An absolute classic cocktail of Brandy and Kahlua with a glass of piping hot coffee. A sugar rim on the glass and finished with whipped cream. **\$16**

**Peppermint Mocca** A glass of hot coffee and chocolate with a large shot of peppermint schnapps. Finished with whipped cream and chocolate flakes. **\$16**

**Hot Toddy** Feeling a little under the weather? This will knock that cold for 6! It's a pint glass with a generous double shot of Jamesons Irish Whiskey, honey, brown sugar, freshly squeezed lemon and cloves. Seriously... if you're feeling like you've got a cold coming on, this will cure you. **\$16**

LIMITED TIME ONLY!  
Lions Tour shirts \$40.00



Mens & Womens sizes available  
\$40.00

The holy trinity:  
BEER  
BACON  
HOPS



## THE MERCH

# WINTER WARMER

## Uptown Mulled Wine



A glass of our warm, delicious mulled wine. Made from scratch here at Uptown, served as a generous serving with fresh orange garnish. Aromas of Star Anise, cloves, orange, she comes with a kick that will warm the cockles of your cold heart.

**\$12.00**  
250ml GLASS