

Lunch / Dinner

Light Cargo

Barmy Bread 9

our homemade pull-apart bread made with yeast from our beer (barm), served hot w/ hummus & olive oil. Choose your topping:
herb, salt & olive (vg)
mozzarella & garlic (v)
cascade hop pesto (v)

Carrot & Cumin Falafels (vg) 16

rainbow slaw, tumeric dressing, hopped hot sauce

Skinny Fries (vg) 10

vegan garlic aioli or tomato chipotle relish

Haloumi & Winter Veg Escabeche (v) 17

fried haloumi, cos, potted lemon & paprika veggies, mint yoghurt

Crispy Kumara Samosas (vg) 17

peanut & pale ale dipping sauce w/ mint yoghurt

Farmhouse Game Pate 17

duck, pork & venison pate, sourdough, crostini, pickles, apple & quince jelly

Tortilla Chips & Dips (v) 16

(vg*)
 mixed tortilla and veggie chips, hummus, smoked Kiwi (onion) dip, tomato salsa

Marinated Olives (vg) (gf) 8

green, sicilian, kalamata, chilli, horopito

Weekly Specials

Friday Pie Day 27

our legendary game pies with salad and fries. Ask our lovely staff for the day's flavours

Sunday Roast 34

giant Yorkshire pudding, slow-roast beef brisket, gravy, horseradish, roast veggies

Veggie Version 32

(mushrooms instead of beef)

Roll-On Cargo

Reuben Beef Brisket Burger (gf)* 26

(df)*
 our fall-apart-tender pastrami brisket, Whitestone Havarti cheese, rocket, sauerkraut, & paprika dressing on a soft crusted roll, with fries

Tempeh Tantrum Burger (vg) 25

(gf)*
 marinated tempeh, roast capsicum, pickled cabbage, chipotle aioli and XOXO on a soft Tumeric roll, with fries

+ add kimchi 4

+ add haloumi 6

Buffalo Chicken Burger (gf)* (df)* 26

fried free-range chicken, hopped buffalo sauce, blue cheese dressing, slaw, lettuce on a soft-crust roll, with fries



Cargo at Gantley's

This historic stone building is Queenstown's oldest hospitality business and was built in 1865 by Patrick Gantley to provide food, drink and lodgings in the gold rush era.

Bulk Cargo

Lamb Sausages & Polenta 29

(gf)*
 homemade Merguez sausages, soft polenta, fennel sauerkraut, wood-fired veg

BBQ Butternut Salad (v) (gf) 23

(vg)*
 fire-grilled butternut squash, cascade hop pesto, lentils, feta, kale

Game for Poutine (v) 18

chunky fries, venison & Cargo Porter gravy, cheese curds

+ add venison ragu 6

Haggis, 'Neeps & Tatties 28

homemade haggis, mashed potato, swede, whisky cream sauce

Wood-Fired Veg & Rice Bowl 20

(vg) (gf)
 sticky black rice w/ miso dressing, veg grilled over the outdoor fire, chipotle aioli, tofu, slaw

+ add fried chicken 7

+ add avocado 5

+ add beef brisket 7

Stew & Roast Dumplings 27

steamed greens, Cascade hop salsa verde. Either:

+ Venison & Cargo Ale

+ Portabello & Bolete Mushrooms (v)

Fondue for 2-4 (v) 35pp

Emmental & Gruyere fondue, sourdough, crispy potato, pickles

+ add salami 6pp

Goods Alongside 10

roast kumara w/ tomato, lime & cardamon sauce **(vg) (gf)**

steamed greens, Miso dressing, dukkah **(vg) (gf)**

winter veg & escabeche **(vg) (gf)**

kohlrabi both roast & pickled w/ house-made sweet chilli sauce **(vg) (gf)**

(v) vegetarian • (vg) vegan • (gf) gluten free
 (df) dairy free • * on request

PLEASE SEE OUR BLACKBOARD
 FOR DAILY SPECIALS

Our kitchen works with flour & nuts please
 inform a staff member of any allergies