

NON-ALCOHOLIC DRINKS

Soft Drinks	3.50
Orange, Pineapple, Tomato, Feijoa, Cranberry, Apple	4.50
Redbull	6.00
Bundaberg Selection	6.00
Pump 750ml bottled water	4.50
Antipodes sparkling/still water 500ml	6.50
Antipodes sparkling/still water 1000ml	9.50

TEA SELECTION 4.50

English Breakfast, Green Tea, Earl Grey,
Chamomile, Peppermint, Green Lime,
Jasmine, Strawberry Kiwi,
Lemongrass and Ginger
Berry Peach Crumble

** Leaf tea served in pot*

COFFEE Regular

Kids Fluffy	1.50
Short black, Long Black and Americano	4.00
Flat white, Macchiato	4.50
Cappuccino, Latte, Chai Latte, Mochaccino, Hot Chocolate	4.50
Iced Chocolate, Iced Coffee	6.00
* Soy milk	0.50
* Takeaway	0.50
* Large	0.50
* Monin Syrups – vanilla, hazelnut, caramel	0.50

BEER

NEW ZEALAND BEER

DB Export Citrus 0%	6.00
DB Export Citrus 2%	6.00
Tui	6.00
Lion Red	6.00
DB Draught	6.00
DB Export Gold	6.00
DB Export 33	6.00
Steinlager Pure	8.50
Steinlager Classic	8.50
Monteith's Apple Cider	8.50
Monteith's Pear Cider	8.50
Monteith's Black Beer	8.50
Monteith's Original Ale	8.50
Monteith's Radler Bier	8.50
Rekorderlig Selection	14.50

CRAFT BEER FORGOTTEN 43

Hardyards smash beer 4.2%	11.50
Lost Track apa 5.5%	13.50
Patea Clear pilsner 5%	14.50
Black Gold irish milk stout 5%	15.50
Lord Nelson nz pale ale 7%	16.50

INTERNATIONAL BEER

Amstel Light	6.00
Heineken Light	6.00
Corona	8.50
Stella Artois	8.50
Heineken	8.50
Peroni	8.50

SPIRITS

15ML 30ML

House Spirits

4.50 9.00

Smirnoff Red Vodka, Seagers Gin, Bacardi Rum,
Captain Morgan Rum, Jim Beam Bourbon,
Grants Whisky, Stone Ginger Wine,
Bardinet French Brandy

Premium Spirits

5.00 10.00

42BELOW Vodka

Appleton Estate Jamaica Rum

Bombay Sapphire Dry Gin

Canadian Club Whisky

Jack Daniels Whiskey

Malibu Rum w/ Coconut

Midori Melon Liqueur

Pimms

Southern Comfort

Jose Cuervo Tequila

Tullamore Dew Irish Whiskey

Hennessy VS

12.50

Single Malt Whisky - Glenmorange, Glenfiddich, Glenlivet, Talisker

12.50

Liqueurs

8.50

Galliano-Amaretto-Vanilla

Kahlua, Glayva, Cointreau

Tia Maria, Benedictine

Drambuie

Jägermeister

Baileys, Chambord, Frangelico

HOUSE WINES

	Glass	Bottle
Pinot Noir, Merlot, Sauvignon Blanc, Chardonnay	9.00	35.00

WHITE WINES

	Glass	Bottle
ASTROLABE PINOT GRIS	12.00	49.50

Marlborough wine full flavoured with a tropical fruit palate.

TE PA PINOT GRIS	12.00	49.50
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Marlborough aromatic, displaying poached pear with delicate notes of citrus blossom and quince.

CLOUDY BAY SAUVIGNON BLANC		69.50
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A Marlborough aromatic with intense flavours of beautifully ripe fruit that retains zestiness building to a dry lasting finish. A world acclaimed wine.

ASTROLABE SAUVIGNON BLANC	12.00	49.50
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Classic Marlborough style, weighty and ripe, softly textured with crisp passion fruit gooseberry flavours, excellent depth and a rounded finish

PENCARROW SAUVIGNON BLANC	12.00	48.50
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Marlborough wine from Palliser Estate, a crisp, buoyant highly structured wine with very good body and depth of fresh tropical fruit and herbal flavours.

TE PA SAUVIGNON BLANC	12.00	49.50
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Aged in French Cigar Barrels. Aromas of stone fruit and sage.

An outstanding Marlborough representation.

CLOUDY BAY CHARDONNAY		69.50
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Marlborough Chardonnay with intensely flavoured fruit. Complex full bodied wine with ripe fruit and smoky oak.

CRAGGY RANGE CHARDONNAY KIDNAPPERS VINEYARD	12.00	49.50
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Intense flavours in the grape. A modern new world expression of pure chardonnay.

MAIN DIVIDE CHARDONNAY	12.00	48.50
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Waipara wine from Pegasus Bay revealing fresh acidity and generous, slightly honeyed flavour showing considerable complexity and richness.

SAINT CLAIR RIESLING	11.50	46.50
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Lightly floral with satisfying depth of crisp, apple flavours threaded with fresh acidity.

RED WINES

Glass Bottle

CRAGGY RANGE TE KAHU MERLOT/CABERNET

12.00

49.50

Gimblet Gravels specialty blends showing powerful vibrant red fruit and spicy floral flavours.

WILD ROCK GRAVEL PIT RED

11.00

42.50

Hawkes Bay Merlot/Malbec showing mouth filling rich dark black fruits and spice, hint of cocoa.

MAIN DIVIDE MERLOT/CABERNET

11.00

44.50

Marlborough fruit showing good depth of plum and slight herb flavours with a smooth finish.

AKARUA PINOT NOIR

69.50

Central Otago (Bannockburn) wine, full coloured, floral and supple, well ripened plum and cherry flavours, highly refined with lovely harmony.

PENCARROW PINOT NOIR

55.00

Martinborough wine from Palliser Estate, deeply coloured, savoury warm and spicy with very good richness, complexity and depth.

GOLD RIVER PINOT NOIR

11.50

49.50

Central Otago wine from Gibbston Valley winery Batch fermented hand picked Fruit.

TE PA PINOT NOIR

57.50

A mix of dark cherries, red fruits coupled with hints of cedar-wood and violets.

Deep rich body and smooth finish.

BEACH HOUSE SYRAH

42.50

Classic example of Hawkes Bay Gimblet Gravels. Intense flavours of pepper prune and blueberries.

YALUMBA THE SCRIBBLER CABERNET SAUVIGNON SHIRAZ

47.50

Excellent colour- opaque deep crimson purple hue. Notes of cedar, spice, blackcurrant & blackberry followed by some dark chocolate end notes – quite perfumed and showing good intensity.

SANDALFORD MARGARET RIVER SHIRAZ	11.50	49.50
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A definite 'sweet-fruit' wine, with an abundance of mulberries and dark berry fruits to the fore, supported by notes of chocolate and spice.

SPARKLING

	200ml	Bottle
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BOLLINGER

145.00

World class, one of the best examples of French Champagne.

Full bodied and elegant.

CLOUDY BAY PELORUS

59.50

This vivacious bubbly is crisp, elegant fresh and inviting.

VEUVE DU VERNAY BRUT

Refined bubbly, crisp and finely balanced, it is always good drinking.	10.50	27.50
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ROSE

	Glass	Bottle
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ASTROLABE DURVILLEA

10.00	35.00
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Fresh dry style from New Zealand Marlborough region.

TE PA PINOT NOIR ROSE

10.00	38.50
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Classic Marlborough Stunner. Strawberries, cherries, raspberries and plums. Refreshingly delicious.

Available from 6.00pm

ENTRÉE

MOUNTAIN HOUSE GARLIC BREAD  **11.50**

Home baked Rewana with lashings of garlic butter and pesto.

FRESH BREADS AND ACCOMPANIMENTS **19.50**

A selection of breads and condiments to share, ask our friendly wait staff.

SOUP OF THE DAY  **12.50**

Ask our friendly wait staff.

AOTEAROA LAMB CUTLETS **19.50**

Aotearoa lamb cutlets, pistachio crusted camembert and parmesan wafer with an in-house plum sauce.

SCALLOPS AND PRAWN STACK  **18.50**

Seared in garlic butter on a light crisp with tomato and red onion salsa and avocado mousse.

SQUID **18.50**

Tossed through fresh salad greens with chorizo, roasted red capsicum, pine nuts and orange and chilli dressing.

DUCK TERRINE  **19.50**

With toasted ciabatta and raspberry balsamic vinaigrette.

GLF Gluten Free — VE Vegetarian

If you have any particular dietary requirements, please advise your wait staff prior to ordering.
Menu items are subject to availability. R18 for the service of alcohol. Host Responsibility limits apply


MAIN

MOUNTAIN HOUSE SCOTCH FILLET 	41.50
Taranaki Coastal grass fed, on a bed of braised seasonal vegetables and chunky potatoes. Sauce of your choice – creamy mushroom, green pepper, brandy jus or blue cheese	
BEEF CHEEK	39.50
Ragu, on pappardelle pasta.	
CHICKEN	39.50
Marinated and crumbed, with saute gourmet potatoes, broccolini, roasted cherry tomatoes and white wine cream reduction.	
FISH OF DAY 	39.50
Blue cod on cauliflower puree with buttered leeks and cherry tomatoes.	
LAMB RUMP	42.00
Stuffed on potato gratin with portabello mushroom, spinach and Chermoula.	
DUCK 	39.50
In house smoked duck breast on a potato cashew and spinach mash with seasonal greens and burnt orange sauce	
PORK BELLY 	39.50
On creamy mash with saute cabbage, baby carrots and apple jus.	
VEGETARIAN  	32.50
Filled Portobello mushroom on a pumpkin and kumara rosti with grilled halloumi and baby beets	
Chickpea curry with rice, poppadom and broccolini 	32.50


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DESSERT

SHELLEY'S MUDCAKE  16.50
with vanilla bean ice-cream and fruit salad

CHEESECAKE *Ask friendly wait staff for flavour and style* 16.50
with vanilla-bean ice-cream

ICE CREAM TRIO  *Ask friendly wait staff for flavours* 16.50
Locally made by Zabel Gelato

TIRAMASU 16.50
Mountain House Style

CHEESE SELECTION

CHEESEBOARD 24.50
Aotearoa aged cheddar, Kikorangi blue, double cream camembert,
fruit paste, nuts, fresh and dried fruits, fig and walnut loaf and
homemade crackers.

AFTER DINNER

PORT 10.00
Selection of ruby and tawny ports

LIQUEUR COFFEE 13.50