

NON-ALCOHOLIC DRINKS

Soft Drinks	3.50
Orange, Pineapple, Tomato, Feijoa, Cranberry, Apple	4.50
Redbull	5.00
Bundaberg Selection	5.00
Spirulina	4.50
Pump 750ml bottled water	4.50
Antipodes 500ml	6.50
Antipodes 1000ml	9.50

TEA SELECTION

4.00

English Breakfast, Green Tea, Earl Grey,
Chamomile, Peppermint, Green Lime,
Jasmine, Raspberry,
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
* 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%	5.00
Tui	6.00
Lion Red	6.00
DB Draught	6.00
DB Export Gold	6.00
DB Export 33	6.00
DB Export Citrus Lemon 2%	6.00
Steinlager Premium Mid	6.00
Steinlager Tokyo Dry	8.50
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

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

4.00 8.00

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

Premium Spirits

4.50 9.00

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

Single Malt Whisky - Glenmorange, Glenfiddich, Glenlivet, Oban

10.00

Liqueurs

8.50

Galliano Black, Amaretto, Vanilla

Kahlua, Glayva, Cointreau

Tia Maria, Benedictine

Drambuie

Jägermeister

Baileys, Chambord, Frangelico

HOUSE WINES

Pinot Noir, Merlot, Sauvignon Blanc, Chardonnay

Glass Bottle

8.50 32.50

WHITE WINES

ASTROLABE PINOT GRIS

Glass Bottle

11.00 49.50

Marlborough wine full flavoured with a tropical fruit palate

CLOUDY BAY SAUVIGNON BLANC

69.50

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

NAUTILUS SAUVIGNON BLANC

49.50

Full rich and flavoursome this Marlborough wine has intense very pure melon and green capsicum flavours and a crisp, dry lasting finish

ASTROLABE SAUVIGNON BLANC

11.50 49.50

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

PENCARROW SAUVIGNON BLANC

11.50 48.50

Marlborough wine from Palliser Estate, a crisp, buoyant highly structured wine with very good body and depth of fresh tropical fruit and herbal flavours

CLOUDY BAY CHARDONNAY

69.50

Marlborough Chardonnay with intensely flavoured fruit. Complex full bodied wine with ripe fruit and smoky oak.

CRAGGY RANGE CHARDONNAY KIDNAPPERS VINEYARD

11.50 49.50

Intense flavours in the grape. A modern new world expression of pure chardonnay

MAIN DIVIDE CHARDONNAY

11.50 48.50

Waipara wine from Pegasus Bay revealing fresh acidity and generous, slightly honeyed flavour showing considerable complexity and richness

SAINT CLAIR RIESLING

11.00 46.50

flavours threaded with fresh acidity

SAINT CLAIR PIONEER BLOCK GEWURZTRAMINER

47.50

A seductive rich opulent wine, revealing flavours of lychee, mandarin zest and rose petal

RED WINES

	Glass	Bottle
CRAGGY RANGE TE KAHU MERLOT/CABERNET	11.50	49.50
Gimblett Gravels specialty blends showing powerful vibrant red fruit and spicy floral flavours.		
WILD ROCK GRAVEL PIT RED	10.00	42.50
Hawkes Bay Merlot/Malbec showing mouth filling rich dark black fruits and spice, hint of cocoa.		
MAIN DIVIDE MERLOT/CABERNET	10.50	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 cheery 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.		
VICARS CHOICE PINOT NOIR	10.00	42.50
Marlborough wine with gentle flavours.		
BEACH HOUSE SYRAH		42.50
Classic example of Hawkes Bay Gimblett 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 & black-berry followed by some dark chocolate end notes – quite perfumed and showing good intensity.		
SANDALFORD MARGARET RIVER SHIRAZ	11.50	49.50
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
BOLLINGER		135.00
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

ROSE

	Glass	Bottle
ASTROLABE DURVILLEA	9.50	35.00
Fresh dry style from New Zealand Marlborough region		

Available from 6.00pm

ENTRÉE

MOUNTAIN HOUSE GARLIC BREAD  **11.50**

Home baked Rewana with lashings of garlic butter and pesto.

BREAD PLATTER **15.00**

Fry bread, Rewana flat bread and kawakawa herb bread matched with dips.

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  **18.00**

Seared in garlic butter on a selection of puree's topped with micro cress.

SQUID **18.00**

Tenderised with fresh salsa and creamy avocado dressing.

PORK  **18.00**

Slow braised belly with cauliflower puree, sweet kumara puree and micro cress.

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  **39.50**

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.

CHICKEN **39.50**

Breast stuffed with spinach and served with pumpkin feta tortellini and a romesco sauce, finished with truffle oil.

PORK CHEEKS **39.50**

Sherry braised, with kumara croquettes, roasted brussel sprouts and wilted Spinach.

FISH OF DAY  **39.50**

Blue cod on a pea mash, roasted cherry tomatoes, wilted spinach and pancetta crisp.

VENISON **45.00**

Bacon wrapped cutlets, potato gratin, savoy cabbage and baby carrots finished with a blackberry port jus.

DUCK  **39.50**


In house smoked duck breast on a potato cashew and spinach mash with seasonal greens and burnt orange sauce.

SALMON **39.50**

Fillet served on Asian vegetable and noodle broth.

VEGETARIAN  **32.50**

Filled Portobello mushroom on a pumpkin and kumara rosti with grilled halloumi and baby beets.



Chickpea curry with rice, poppadom and broccollini.  **32.50**

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DESSERT

SHELLEY'S MUDCAKE 	15.00
with vanilla bean ice-cream and fruit salad	
CHEESECAKE <i>Ask friendly wait staff for flavour and style</i>	15.00
with vanilla-bean ice-cream	
ICE CREAM TRIO  <i>Ask friendly wait staff for flavours</i>	15.00
Locally made by Zabel Gelato	
TRIFLE	15.00
Gingerbread trifle with custard, caramelised pear, cream, handmade tuille and vanilla bean ice cream.	

CHEESE SELECTION

CHEESEBOARD 	21.00
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