

NON-ALCOHOLIC DRINKS

Soft Drinks	3.50
Orange, Pineapple, Tomato, Feijoa, Cranberry, Apple	5.00
Redbull	6.00
Bundaberg Selection	6.00
Pump 750ml bottled water	4.50
Antipodes sparkling/still water 500ml	7.50
Antipodes sparkling/still water 1000ml	10.50

TEA SELECTION

5.00

English Breakfast, Sencha Green Tea, Earl Grey,
Tokyo Lime Green Tea, Chamomile, Peppermint,
China Jasmine, Strawberry Kiwi,
Lemongrass and Ginger, Fruitalicious

** 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,	4.50
Hot Chocolate	4.50
Iced Chocolate, Iced Coffee, Iced Mochaccino, Iced Latte	6.50
* Soy milk, Almond milk	0.50
* Takeaway	0.50
* Large	0.50
* Monin Syrups – vanilla, hazelnut, caramel	0.50

BEER

NEW ZEALAND BEER

DB Export Citrus 2%	6.50
Heineken 0%	6.50
Tui	6.50
Lion Red	6.50
DB Draught	6.50
DB Export Gold	6.50
DB Export 33	6.50
Steinlager Pure	9.00
Steinlager Classic	9.00
Monteith's Apple Cider	9.00
Somersby Pear Cider	9.00
Monteith's Black Beer	9.00
Monteith's Original Ale	9.00
Monteith's Radler Bier	9.00
Rekorderlig Selection	14.50

CRAFT BEER FORGOTTEN 43

Hardyards	Session Pale Ale 4.2%	10.50
Lost Track	APA 5.5%	11.00
Rotokare	New Zealand Lager 4.5%	11.00
Black Gold	Irish Milk Stout 5%	11.50
Lord Nelson	NZ Pale Ale 7%	11.50

INTERNATIONAL BEER

Amstel Light	6.50
Heineken Light	6.50
Corona	9.00
Stella Artois	9.00
Heineken	9.00
Peroni	9.00

SPIRITS

15ML 30ML

House Spirits

5.00 10.00

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

Premium Spirits

6.00 12.00

42BELOW Vodka

Appleton Estate Jamaica Rum

Bombay Sapphire Dry Gin

Gordons Pink 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

10.00

Galliano (Amaretto or Vanilla),

Kahlua, Glayva, Cointreau,

Tia Maria, Benedictine,

Drambuie, Jägermeister,

Baileys, Chambord, Frangelico,

Limoncello

HOUSE WINES

Pinot Noir, Merlot, Sauvignon Blanc, Chardonnay

Glass Bottle

9.00 35.00

WHITE WINES

ASTROLABE PINOT GRIS

Marlborough wine full flavoured with a tropical fruit palate.

Glass Bottle

12.00 49.50

TE PA PINOT GRIS

Marlborough aromatic, displaying poached pear with delicate notes of citrus blossom and quince.

12.00 49.50

CLOUDY BAY SAUVIGNON BLANC

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

69.50

ASTROLABE SAUVIGNON BLANC

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

12.00 49.50

PENCARROW SAUVIGNON BLANC

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

12.00 48.50

TE PA SAUVIGNON BLANC

Aged in French Cigar Barrels. Aromas of stone fruit and sage.
An outstanding Marlborough representation.

12.00 49.50

CLOUDY BAY CHARDONNAY

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

69.50

CRAGGY RANGE CHARDONNAY KIDNAPPERS VINEYARD

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

12.00 49.50

MAIN DIVIDE CHARDONNAY

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

12.00 48.50

MAIN DIVIDE RIESLING

North Canterbury wine with Waipara valley flavours of orange zest and spice.

12.00 48.00

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

47.50

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.	11.00	29.00
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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.

SOUP OF THE DAY  **12.50**

Ask our friendly wait staff.

PORK BELLY  **17.50**

Oven baked pork belly on an Asian inspired slaw dressed and garnished with sesame seeds and crispy noodles.

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**

Tenderised and lightly floured on fresh romesco base with micro water cress.

SALMON  **18.50**

Beetroot and vodka cured salmon served with pickled radish, dill horseradish cream and in-house seeded bread.

GLF gluten free options available— VE Vegetarian

If you have any 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  **42.50**

Taranaki Coastal grass fed, on a bed of braised seasonal vegetables and choice of - chunky potatoes, potato gratin or creamy mash.
Sauce of your choice – creamy mushroom, green pepper brandy jus, blue cheese or Mountain House garlic butter.

CHICKEN  **39.50**

Confit chicken supreme served on a bed of spinach, kumara, pumpkin, capsicum and red onion topped with kiev butter.

FISH OF DAY  **41.50**

Pan seared Blue Cod served on parmesan mash with spinach, cherry tomatoes and a chermoula sauce.

LAMB RACK **43.00**

Crusted lamb rack served with potato croquettes, minted pea crush, baby carrots and a lamb jus.

DUCK  **41.50**

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

SALMON  **39.50**

Baked salmon fillet served with seasonal vegetables and a creamy spinach sauce.

VEGETARIAN   **35.00**

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

VEGAN CURRY   **35.00**




Chickpea, pumpkin and spinach curry served with rice, seasonal greens and pappadums. (mild)

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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 Left Coast Gelato.
- PANACOTTA**  16.50
Lemon panacotta with seasonal fruits, honeycomb,
and vanilla bean ice-cream.
- BAKED ALASKA** 16.50
A Gingerbread based bomb alaska topped with caramelised pear, fig and
ginger ice-cream and toasted meringue.

CHEESE SELECTION

- CHEESEBOARD** 24.50
A selection of New Zealand cheeses, 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