



Entree & Side Orders

Soup of the Day \$9

Chef's fresh homemade soup, served piping hot with warm crusty bread.
For today's soup, please see the blackboard by the bar or ask a staff member.

Beer Battered Fries (v) \$8

Our thick chunky fries are coated with a beer batter & served with homemade aioli.

Spicy Wedges \$15

A bowl of spicy wedges topped with bacon, mozzarella & sour cream.

Spicy Wedges (v) \$12

A bowl of our spicy wedges served with sweet chilli sauce & sour cream.

Rustic Garlic Bread topped with Mozzarella (v) \$6

Ciabatta bread coated with chive and garlic butter, topped with melted mozzarella cheese.



Salads

Fresh Garden Salad (v) \$9

A mix of crisp fresh greens, sprouted beans & topped with parmesan cheese.

Warm Beef Salad \$15

Diced rump served with roasted red onions & mixed peppers on a bed of mesculin leaves, with toasted ciabatta and a coriander, ginger and lime dressing.

Warm Chicken Salad \$15

Chicken Tenderloins served with cherry tomatoes, fresh crisp greens, toasted ciabatta and a honey soy dressing.

Mediterranean Salad (v) \$12

A mix of olives, fresh tomatoes, spinach, basil, sliced red onion and South Island feta. (served cold)

Kids Menu

For children, we have a choice of fish or chicken bites, served with baby carrots and your choice of mash or the ever popular fries. \$12



Main Meals

Lamb Rump \$28

A 150g piece of rump lamb, with tomato and basil salad, served with kumara mash. (sweet potato)

Matched with Church Road Merlot Cabernet Wine

Pork Sirloins \$28

A 250g pork sirloin topped with a homemade beer and manuka honey sauce. Served with green beans, sauté green apples and kumara mash.

Matched with Monteiths Celtic Red Beer

Roast Chicken \$26

Slow roasted chicken breast served on a bed of Persian rice with baby carrots and green beans. Persian rice is flavoured with almonds, apricot, raisins and pistachios.

Matched with Wolf Blass Eaglehawk Cabernet

Sauvignon

Venison \$28

Denver venison served with sauté mushrooms, kumara mash, onion comfit and a side garnish.

Matched with Koura Bay Blue Duck Pinot Noir



Main Meals

South Island Blue Cod and Fries \$26 Two

pieces of crumbed blue cod seasoned with sea salt and cracked black pepper, deep fried until golden.

Served with beer battered fries, a salad garnish, lemon, tartar sauce and home made coleslaw.

Matched with Wither Hills Sauvignon Blanc

Milford Steak Sandwich \$26

A 200g piece of rump steak, cooked to your preference and served with roasted tomatoes, onion confit and fresh salad greens on ciabatta bread with beer battered fries & aioli.

Matched with Tatchilla Breakneck Creek Shiraz

Steak, Eggs and Chips \$26

The Kiwi Classic!

A 200g piece of prime New Zealand rump steak cooked to your preference.

Served with fries, two fried eggs, salad garnish & aioli.

Matched with Black Dog Pinot Noir

Spinach and Ricotta Cannelloni (v) \$21

Spinach, ricotta and mozzarella cannelloni, served with a homemade Italian tomato sauce and cream with ciabatta topped with basil pesto.

Matched with Matua Valley Chardonnay



Our Pizza's

All our pizza's are \$17 and are topped with mozzarella cheese.

*If you would like your pizza as take away,
just let us know when you order.*

Zeus (v)

South island feta, olives, diced red onion, sliced mushrooms, red, yellow & green capsicum, fresh tomato and baby capers (v)

The Hot One

Spiced chicken, olives, jalapenos, spicy pepperoni and fresh coriander.

The Southerner *One for the meat lovers*

Pepperoni, bacon, beef, sautéed onions and barbeque sauce.

Seafood Catch

A seafood medley topped with parmesan.

Triple Cheese (v)

Mozzarella, parmesan & south island feta (v)

Classic Hawaiian

The classic ham & pineapple.

Bacon & Mushroom

Another popular choice, bacon & mushroom topped with mozzarella



Our Pizza's...

Create Your Own *Any four toppings from the following:*

Ham, Pepperoni, Bacon, Spiced Chicken, Beef, Pineapple, Feta
Mozzarella, Sliced Mushrooms, Diced Onion, Fresh Tomato
Parmesan, Seafood Mix, Mixed Capsicum, Baby Capers, Olives

Pasta

Our pasta dishes are all served with a slice of ciabatta.

Pasta Bolognaise \$22

Pasta topped with our homemade Italian tomato & beef sauce.

Matched with Stoneleigh Pinot Noir

Vegetable Pasta (v) \$19

A medley of fresh vegetables and south island feta served in a creamy chardonnay sauce.

Matched with Matua Valley Chardonnay

Tomato Pasta(v) \$17

Pasta topped with our homemade Italian tomato sauce and parmesan cheese.

Matched with Banrock Station Shiraz

Seafood Medley \$24

Seafood medley pasta topped with homemade chardonnay sauce.

Matched with White Dog Sauvignon Blanc



Dessert

Kapiti Ice Cream \$10

Two scoops of gourmet New Zealand ice cream served with whipped cream. Choose from...

Vanilla Bean, Triple Choc,
White Choc & Raspberry or Hokey Pokey

Chocolate Chip & Caramel Slice \$11

Warmed chocolate chip caramel slice served with your choice of ice cream.

Fruit Tart & Whipped Cream \$11

Seasonal homemade fruit tart served with whipped cream.



Coffee

Our espresso coffee is made with a single shot of fair trade Arabic Jungle beans. If you would prefer trim or soy milk, please mention while ordering..

Flat White	\$3.50
Latte	\$3.50
Long Black	\$3.00
Cappuccino	\$3.50
Fruit Tea	\$3.50
Mochacino	\$3.50
Hot Chocolate	\$3.50
Short Black	\$3.00
Earl Grey	\$3.00
English Breakfast	\$3.00



Beer Selection

We have a choice of Monteith's Original Ale, Celtic Red, Golden Lager, Export Gold, Tui or DB on tap.

Monteith's

12oz	\$4.00
Pint	\$5.00
Jug	\$9.00
Tower	\$26.00

Export Gold

12oz	\$3.80
Pint	\$4.50
Jug	\$8.00
Tower	\$23.00

DB

12oz	\$3.80
Pint	\$4.50
Jug	\$8.00
Tower	\$23.00

Tui

12oz	\$3.80
Pint	\$4.50
Jug	\$8.00
Tower	\$23.00

Boutique Beers

Invercargill Brewery

Award winning ale from the world's most Southern microbrewery

Alpine 330ml

Biman 330ml

Pitch Black 330ml

Stanley Green 330ml

Wasp 330ml

...all \$6.00 each



Bottle Beer

Budvar 330ml	\$6.00
Carlton Crown	\$5.00
Coopers Pale Ale 375ml	\$6.00
Corona 330ml	\$6.00
DB 330ml	\$4.50
Guinness 330ml	\$5.00
Hahn Light 330ml	\$4.50
Heineken 330ml	\$5.00
Macs Gold 330ml	\$5.00
Monteith's Radler 330ml	\$5.00
Monteith's Summer Ale 330%	\$5.00
Sol 330ml	\$6.00
Speights Gold Medal Quart 745ml	\$7.50
Speights Gold Medal 330ml	\$4.50
Speights Old Dark 330ml	\$4.50
Stella Atois 330ml	\$6.00
Steinlager 330ml	\$5.00
Tui 330ml	\$3.80

Cider

Brightstone 330ml	\$5.00
Bulmers 330ml	\$6.00
Strongbow 330ml	\$5.50



Wine List

White

Riesling

Stoneleigh Riesling

New Zealand 2005

\$22.90 bottle

Elegant and well balanced, giving aromas of lime, white peach and spice with intense stonefruit, lime and melon characteristics.

Sauvignon Blanc

Montana Sauvignon Blanc

New Zealand 2006

\$6.00 glass or \$18.90 bottle

An exhilarating blend of gooseberry and capsicum flavours over ripe, tropical fruit with crisp acidity.

Stoneleigh Sauvignon Blanc

New Zealand 2006

\$22.90 bottle

A full bodied wine displaying a bouquet of passionfruit and stone fruit with background mineral notes.

Wither Hills Sauvignon Blanc

New Zealand 2006

\$26.90 bottle

This wine captures the herbaceous lime characters of the region, displaying a vibrant, herbal aroma with ripe gooseberry overtones.

White Dog Sauvignon Blanc

New Zealand 2005

\$8.00 a glass or \$27.00 bottle

Our local Sauvignon from the Fiordland Wineries.



Chardonnay

Matua Valley Chardonnay

New Zealand 2004 *\$6.00 glass or \$16.90 bottle*

A fresh fruit chardonnay with ripe apple and balanced tropical fruit character.

Church Road Chardonnay

New Zealand 2005 *\$28.90 bottle*

A full bodied, fragrant, tropical and stone fruit aroma with a subtle oak and subtle layers of savoury complexity.

Breaksea Chardonnay

New Zealand 2005 *\$8.00 a glass or \$27.00 bottle*

Our local Chardonnay from the Fiordland wineries.



Wine List

Red

Merlot

Church Road Merlot Cabernet

New Zealand 2005 *\$7.50 glass or \$28.90 bottle*

Full bodied, rich berry fruit aromas with spicy french oak and savoury complexities.

Penfolds Rawson's Retreat Merlot

Australian 2005 *\$6.00 glass or \$20.00 bottle*

Full flavoured with a vibrant plummy fruit and a long rich finish.

Will reward early drinking and accompanying pasta.

Tatachilla Breakneck Creek Merlot

Australian 2003 *\$6.00 glass or \$18.90 bottle*

A velvety texture and easy drinking style with blueberry and stewed plum as well as a hint of oak.

Cabernet Sauvignon

Wolf Blass Eaglehawk Cabernet Sauvignon

Australia 2005 *\$6.00 glass or \$18.90 bottle*

A soft rich wine with generous fruit flavours and a hink of oak.



Wine List

Shiraz

Banrock Station Shiraz

Australian 2004 *\$6.00 glass or \$14.90 bottle*

A soft, medium bodied wine with plum and strawberry flavours against a background of subtle oak.

Tatachilla Breakneck Creek Shiraz

Australian 2004 *\$6.00 glass or \$18.90 bottle*

A medium bodied wine with dark plummy fruit and subtle oak, giving a velvety texture and a soft rounded finish.

Pinot Noir

Stoneleigh Pinot Noir

New Zealand 2006 *\$7.00 glass or \$25.90 bottle*

A soft and subtle boutique of red berry fruit coupled with savoury spices.

Koura Bay Blue Duck Pinot Noir

New Zealand 2004 *\$10.00 glass or \$45.00 bottle*

A medium bodied wine with dark plummy fruit and subtle oak, giving a velvety texture and a soft rounded finish.

Black Dog Pinot Noir

New Zealand 2005 *\$9.00 glass or \$36.00 bottle*

Our local favourite Pinot from the Fiordland Wineries.