

BEER

BOTTLED

330ML

Monteiths Hazy	\$9.00
Monteiths IPA	\$9.00
Carlsberg (Pilsner)	\$9.00
Heineken	\$9.00
Monteiths Black	\$12.00
Panhead Supercharge APA	\$12.00
Asahi Dry	\$9.00
Corona Extra(355ml)	\$9.00
Speight Ultra	\$9.00
Speight Gold Medal	\$9.00
Kingfisher	\$9.00

Light Beer, Cider or Zero

Speight 2.5%	\$9.00
Steinlager 2.5%	\$9.00
Somersby Apple Cider	\$9.00
Somersby Blackberry Cider	\$9.00
Heineken 0%	\$9.00
Peroni0%	\$9.00

SPIRITS (with mixer)

Whiskey: -JW Black Label \$10, Jim Beam \$9, Jameson \$9

Jack Daniels \$9

Rum: - Bacardi Spiced \$9, Coruba, Malibu, Stolen Dark \$9

Gin: - Gordon white, Pink, London Dry, Larios Rose \$10

Vodka: - Smirnoff, Absolut Watermelon, Peach, Mango \$10

RED WINE**GLASS 150ML****BOTTLE 750ML**

RABBIT RANCH (Pinot Noir) central Otago	\$12	\$55
THE CARTER RIM (Pinot Noir) Waipara	\$9	\$40
OYSTER BAY (Merlot) Hawkes Bay	\$9	\$40
VILLA MARIA (Merlot) Hawkes Bay	\$9	\$40
RUA (Pinot Noir) Central Otago	\$12	\$55
SHIRAJ PEPPERJACK (Australia)	\$12	\$55

ROSE

THE NED (Marlborough)	\$9	\$42
RABBIT RANCH (Central Otago)	\$12	\$55

WHITE

CHURCH ROAD (Pinot Gris) Hawkes	\$9	\$40
THE NED (Pinot Gris) Marlborough	\$9	\$40
CHURCH ROAD (sauvignon) Hawkes Bay	\$9	\$40
THE NED (Sauvignon) Marlborough	\$9	\$40
CHURCH ROAD(Chardonnay) Hawkes Bay	\$9	\$40
OYSTER BAY (Chardonnay) Marl brough	\$9	\$40
THE CARTER RIM (Riesling) Waipara	\$9	\$40
MUD HOUSE (Riesling) Waipara	\$9	\$40
LINDAUER (Sauvignon Blanc) Sparkling 200ml		\$15
LINDAUER (Pinot Gris) Sparkling 200ml		\$15
PROSECCO ROSE Champagne nz 200ml		\$15
TURANGA CREEK (Chenin Blanc 2016)		\$80

SOFT DRINKS

Coca-Cola, Coke Zero, Lemonade \$4, Coca-Cola raspberry, Lemonade & Raspberry, Soda Water, Ginger Ale \$5 Bundaberg Lemon Lime Betters, Bundaberg Ginger Beer, Red Bull \$6

Apple, Pineapple, Orange, Cranberry JUICE \$5

SHARING PLATE

- Bowl of Fries (vg) \$9** Tomato Sauce & Aioli
Garlic Cheese Bread (vg) \$16 Garlic bread baked with Cheese
Bao Bun (each) \$10
Pull Pork, Pork Belly, Cauliflower, Chicken
Tempura Cauliflower (vg, gf, vegan) \$16
Spicy Tempura Cauliflower Served with Hummus & Harissa Sauce
Jalapeno Bites (V) \$15
Jalapeno Crumbed Corn Cheese Bites Served with Chipotle Sauce
Pork Belly Bites \$16
Slow cook pork belly bites served with Apple sauce and pan Jus
Asian Style Pork Ribs \$20
Slow Cook Pork Ribs with Asian Style Tonkas sauce
Vegetarian Dumpling \$13
Mushroom & Pok choy Dumpling served with Panju Sauce
Prawns Dumpling \$16
Prawn & Ginger Homemade Dumpling coated with chef special
Asian Mint & Coriander Dressing served Panju Sauce
Vietnamese Panko Prawn \$16
Crispy prawn Coated in Panko Crumbed served with sweet Chilli
Kiwi Style Fish Goujons \$20
Tempura Battered Blue Cod Fish Served with Tartare Sauce
Spanish Style Garlic Prawns \$20
Tiger Prawns Tossed with olive oil garlic & tomato with Ciabatta
Lemon Pepper Calamari (gf, df) \$16
Lemon Pepper dust with Rice flour Served with Garlic Aioli
Japanese Karaage Chicken (gf, df) \$16
Crispy fried Japanese style chicken served with Miso Mayo
Honey, Orange & Mango Pork OR Chicken \$20
Nepalese Style Lightly Battered Pork OR Chicken Tossed
with Honey, Orange Juice, Mango Pulp & Sichuan Pepper
SIDES \$10
**Chargrilled Broccoli, American slaw, Garden Salad, Mash &
Gravy, Roasted Duck Fat Potato, Roasted Vegetable.**

PLEASE ADVISE OUR TEAM IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.
ALTHOUGH, WE TAKE EVERY CARE, WE CAN NOT GUARANTEE THAT YOUR MEAL WILL BE
COMPLETELY FREE FROM ANY ALLERGENS. MANY OF OUR DISHES CAN BE ALTERED TO BE

VEGETARIAN VEGAN OR GLUTEN FREE-PLEASE ASK.

House Classical

Seafood Chowder (gf Option) \$22

New Zealand Mix Seafood (Clams, Mussels, Squid, Shrimps) in
Chef Special Recipe Chowder Served with Garlic Ciabatta Bread.

Mussels Pot (gf, option) (Dozen) \$24

NZ Green lips Mussels white wine creamy garlic sauce, garlic bread

Sir Edmund Hillary Style Grill Fish (gf) \$30

Grill John Dory Fish Duck Fat Potato Vegetable & Hollandaise

Blue Cod Fish and Chips \$28

Beer Battered Chatham Island Blue Cod Served with Fries & Salad

Chicken Parmigiana \$26

Chicken breast lightly crumbed Napoli sauce, Mozzarella, Fries Salad

Chicken fillet \$28

Crumbed Chicken Breast, Mushroom Sauce, Creamy Mash & Veggie

Roast Lamb (gf option) \$30

Twelve Hours Slow Cook Southland Lamb Legs, Roasted Potato,
Carrot, Pumpkin, Peas, Broccoli served with Mint Sauce & Gravy.

Roast Pork (gf) \$26

Eight Hours Slow Cook Pork Shoulder, Roasted Potato, Carrot,
Pumpkin, Peas, Broccoli Served with Gravy & Apple Sauce.

Crispy Skin Pork Belly(gf) \$28

Eight Hours Slow Cook Pork Belly, Mash & Vegetable with Pan Jus.

Half Kilo BBQ Pork Ribs \$28

Kiwi fever Canterbury Slow Cooked BBQ Pork Ribs Baked with BBQ
Bourbon Sauce Served with Fries & Onion Rings

Glazed Beef Cheek (gf) \$28

Twelve Hour Slow Cooked Grain Fed Southland Beef Cheek, Mash,
Veggie Served with Homemade Red Wine Jus

Ribeye Steak (250gm)(gf) \$36

Pure South Island Ribeye Steak Served with Choose Two (Veggie,
Mash, Roasted Duck Fat Potato, Eggs, Fries, Salad)

Choose one Sauce (Jus, Gravy, Mushroom, Peppercorn)

Akaroa Salmon Fillet (200gm) (gf) \$34

Akaroa Salmon Fillet Served Duck Fat Potato Veggie, Hollandaise

Hind Lamb Shank (gf) \$32

Twelve Hours Slow Cooked Hind Lamb Shanks, Mash, Veggie & Jus

Fettuccine Carbonara (vg option) \$26

Chicken, mushroom, Bacon toasted with Fettuccine Pasta Cooked
with white wine Creamy Sauce Served with Parmesan Cheese

CURRY & ASIAN

All The Curry are Mild If you want to spicy ask staff

Vegetarian Vegan Option Available (All Curry Gluten Free)

Butter chicken /Prawns with Rice \$23/28

Chicken Thigh/Prawns cooked with Cashew,Tomato,Cream & Butter

Chicken Korma/ Lamb with Rice \$23 /25

Chicken /Lamb Cooked with Cashew, Onion, Cream, Herbs Spices

Mount Everest Curry with Rice \$25

Nepalese Style Homemade Garlic flavour Chicken Curry

Khumbu Lamb Curry with Rice \$25

Nepalese Style Herbs Spices Garlic Flavour Tender Lamb Curry

Mango Chicken/Lamb with Rice \$23 /25

Marinated Chicken or Lamb cooked with Mango and cream

Thai Massaman Curry with Rice (gf,df) \$26

Rich Flavourful Coconut Cream Cooked with chicken & Potato

Massaman curry Paste, Peanut Sauce

Sweet & Sour Crispy Pork or Chicken with Rice(gf,df) \$26

Lightly Battered & Deep-Fried Pork or Chicken with Pineapple &

Red onion Tossed Sweet & sour Sauce

Grill Thai Fish Curry (gf, df) \$34

Grill 300 John Dory Fish Cook with Thai curry serves with Rice

Thai style NZ Green Lipped Mussels (gf,df) \$28

Thai Curry cook with Green Lips Mussels Served with rice

Thai Prawn Curry with Rice(gf,df) \$30

Tiger Prawn cook with Thai curry Sauce Served with rice

Nan Bread

Plain Nan \$3.5, Butter Nan \$5.00, Garlic Nan \$4.5 Cheese Nan \$6.50,

Cheese & Garlic Nan \$7 Extra Rice \$6

Burgers

Edmond Hillary Everest Burger \$26

200gm Angus Beef Patty, Bacon, Egg, Lettuce, Tomato, Gherkin,

Onion, Cheese, Aioli, Beetroot Relish, Fries, Onion Ring

Sherpa Kai Burger \$24

Crumbed Chicken Breast Lettuce, Tomato, Onion Pineapple,

Cheese, Aioli, Chipotle Mayo, Fries with Onion ring

Vegetarian Burger \$22

Corn, Kumara & Beetroot Patty, Lettuce, Tomato, Onion, Cheese

Aioli, Eggplant Chutney, Fries with Onion Ring

SALAD

Thai Chicken Salad (gf optional) \$26

Mix Leaves, Carrot, Cucumber, Red onion, Mung beans, Crispy Noodle, Peanuts with chef special Coriander, Mint dressing

Chicken Caesar Salad (gf optional) \$26

Fresh Cos Lettuce toasted with house made Caesar Dressing, Bacon, Chicken, Crotons, Anchovies with Poached egg.

Super Food Salad (gf) \$22add Chicken \$6

Chickpeas, Beetroot, Quinoa, Feta Cheese, Carrot, Cucumber, Red Onion, Mix Leaves, Walnut with Balsamic Dressing.

Chef Special Lamb Salad \$30

Harissa Spice Tender Lamb, mix Leaves, Carrot, Cucumber, Red Onion, Quinoa, Chickpeas, Feta Cheese, Mung beans, Balsamic

DESSERT

Chocolate Brownie (gf) \$13

Double Chocolate Brownie, chocolate sauce and vanilla ice cream

Sticky toffee pudding \$13

Homemade Sticky Pudding, caramel sauce and vanilla ice cream

Kit Kat Sunday \$12

Three Scoop of Ice Cream, Kit Kat, Caramel & Chocolate sauce, whipped cream

Lemon Baked Cheesecake \$12

Homemade Baked Lemon Cheesecake with whipped Cream

Ice cream Sunday \$6

KIDS MENU \$10 (under 13)

Kids Butter Chicken with Rice

BACON PASTA CARBONARA

CHICKEN SCHNITZEL WITH CHIPS

CHICKEN NUGGETS WITH CHIPS

FISH BITES WITH CHIPS

KIDS BURGER WITH CHIPS

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