



## Dinner at the Inn August



### SHARING TO START

- Pork crackling 6
- Scallops, black pudding potato 16 
- Kidney, smoked bacon, yam pot 16
- Smoked fish cakes 16
- Mushroom, parmesan arancini 14
- Duck liver pate, toast 16
- Cheesy garlic bread for two 10 / for four 16
- Pumpkin hummus, ricotta bruschetta for two 10 / for four 16

### WELLINGTON ON A PLATE - BURGER

Venison, red cabbage kimchi, bacon, Zany Zeus yoghurt, Old Bake House bun, kumara crisps

Beer match – Garage Project Trois Fleurs

*4% Garden Grisette. Saison brewed with lemon verbena, calendula, chamomile and elderflower and blended with a portion of sour beer*

Burger 22 / + Beer 32

### SIDES 8

- Chips, truffle oil, parmesan
- Duck fat roast yams
- Rocket, fennel, apple, pumpkin seeds
- Mushrooms & spinach
- Toasted bread, butter
- Mash potato
- Broccolini

*Wellington on a Plate offers are not valid with any other promotion or offer*

### WELLINGTON ON A PLATE SET MENU 3 COURSE 59 MAIN ONLY 35

#### Entrée

- Scallops, black pudding potato
- Cured venison, spiced marmalade, house smoked beetroot, goats curd

#### Main

- Kaimoana – gift from the sea - Tuna, miso vegetables, wild rice, black sesame dressing
- Lamb rack, pumpkin, sprout leaves, garlic & rosemary butter

#### Dessert

- Meringue, rhubarb & yoghurt sorbet
- Wellington Chocolate Factory chilli, lime and nut mocha parfait, orange tuile
- Local beverage Six Barrel Soda ginger ale or Middleditch Sauvignon Blanc

### A LA CARTE MAINS

Battered market fish, prawn, chips, mushy peas, feta | 32 \* 

*Wine Match – Milton “Riverpoint” Gewurztraminer, Gisborne*

Rib eye steak, sauerkraut, ham hock, potato, béarnaise | 35 \*

*Wine Match – Kingston Estate Cabernet Sauvignon, South Australia*

Wild mushroom, spinach, brie filo, purple carrot | 28

*Wine Match – Tony Bish Fat n Sassy Chardonnay, Hawkes Bay*

Lambs fry, bacon, potato, onion rings | 29  \*

*Wine Match – Clearview Cape Kidnappers Merlot, Hawkes Bay*

*Dishes with a \* are or can be adapted to be gluten free, please inform the team if you are gluten free or if you have any other dietary requirements or allergies.*



## Dinner at the Inn August



### WELCOME TO THE THISTLE INN

EST. 1840

We are one of New Zealand's oldest public houses, originally built in 1840 and rebuilt after a fire in 1866. The Thistle received the second liquor license issued in New Zealand and is the oldest restaurant and bar operating from the original site.

We have been serving wonderful people such as you for the last 176 years. Many influential New Zealanders such as Te Rauparaha, the great Maori Warrior used to park his Waka at the front door and come in for refreshments.

Katherine Mansfield was another regular guest - see her poetry about one of her experiences at the thistle hanging in the dining room. Dock workers, rail workers, politicians, government workers and many others have been regulars over the years.

Experience first class dishes, local produce and excellent wines. Try our Middleditch Sauvignon Blanc from Martinborough which is exclusive to us!

The wonderful old building offers a lot more than meets the eye, with a large outdoor seating area upstairs, two conference rooms with fantastic facilities, private dining room and function room. We are open Monday – Saturday 10am till late (we will also open for stadium events and large bookings on Sundays). Children's menu is available

We hope you enjoy your time with us and please let us know if we can do anything to make your time with us more enjoyable. We strive to ensure our customers go home feeling full, satisfied and happy.

*"Let our history become a part of yours"*