



Set Menu Options

Thistle Inn offers an environment like no other in the country.

Dining between walls that ooze history and charm, we will take you on both a historic and culinary journey. Our team are prepared with an abundance of knowledge and will arm you with all the essential elements for a memorable dining experience.

We have multiple areas available for groups looking for a more private space.

Minimum 12 people

Option one: Alternate Drop

vegetarian and dietary requirements available on request

Entrée

Salmon rilette, ciabatta

Ham hock, pickles, ciabatta, English mustard aioli

Main

Oven baked market fish, mushrooms, spinach, new potatoes

Medium rare rib eye steak, fondant potato, red cabbage, béarnaise

Dessert

Affogato, Frangelico, biscotti

Chocolate mousse, whiskey caramel sauce

Entrée & Main \$46

Main & Dessert \$46

Three course \$59

nb: the group need to select the same course option e.g. Entrée & Main OR Main & Dessert





Option two: Course choices

To begin

Bread and dips for the table

Entrée

Monk fish and prawn brochettes, rocket

Confit Duck, glazed prune compote, toast

Crumbed mozzarella, confit vine tomatoes, basil

Main

Rib eye steak, savoy cabbage, smoked bacon potato cake, truffle jus

Oven baked market fish, mushrooms, spinach, new potatoes

Wild Mushroom risotto, truffle oil

Lamb rump, kumara mash, spinach, pesto, jus

Dessert

Affogato, Frangelico, biscotti

Chocolate mousse, whiskey caramel sauce

White chocolate cheesecake, raspberry & lime crumble

Bread for the table, Entrée & Main \$59

Bread for the table, Main & Dessert \$59

Bread for the table and three courses \$75





Option Three - Sharing Menu

To begin

Awatoru platters – Ramara & blue cheese, pickles, wild -pork salami, venison pastrami, bread

Main

Rosemary roasted shoulder of lamb

Garlic roasted potatoes

Zucchini, carrots, eggplant salad

Rocket, slow roasted tomatoes, pecorino, tamari roasted almonds

Dessert

Chocolate tart, with manuka honey gelato, berry coulis

\$54 per person



Cancellation policy:

If a booking is cancelled 72 hours prior to the reservation, there is no charge.

If there is a cancellation within 24 hours of the booking, we reserve the right to charge 100% of menu selection per person.

