THISTLE INN est 1840

SMALL BITES

Paua croquettes, furikake mayonnaise	13
Natural oyster* / Battered oyster	6.9 each
Warm olives, soft herbs, lemon*	13

SHARING

Cheesy garlic loaf	14
Duck liver pate, orange marmalade, toasted bread**	22
Smoked Kahawai, horseradish, creme fraiche, lemon, dill, ciabatta**	25
Hummus, dukkah, olive oil, wonton skins**	20
Pork & chive dumplings, banging sauce	20
Burrata, pickled grapes, kiwifruit jam, leaves, mint, olive oil, ciabatta**	25
Chips & gravy*	13
Sun Dried tomato arancini, basil pesto mayo, pecorino	18
Fish, prawn & chip platter	45

MAINS

Beer Battered Fish, prawn & chips, tartare sauce**	M.P
Trio Mushroom risotto, crispy enoki, truffle oil, pecorino*	34
Pan seared fish of the day, sauce vierge, soft herbs, olive oil*	M.P
Port braised beef cheek & vintage cheddar pie, potato puree, jus, watercress chimichurri	35
Angus ribeye, cafe de Paris butter, chips, jus*	46
Course ground Beef burger, Kaitaia fire remoulade, McClure’s pickles, American cheddar, onion, fries**	28
Soy, hemp & mushroom burger , Kaitaia fire remoulade, McClure’s pickles, American cheddar, onion, fries**	28
Chicken parmigiana, marinara sauce, leaves, pecorino	33

*=Gluten free **=Gluten Free option.
Some dishes may contain traces, please let us know if you have severe allergies, or strict dietary requirements so we can best advise you.

THISTLE INN, 3 MULGRAVE STREET

THISTLE INN est 1840

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