THISTLE INN est 1840

SMALL BITES

Paua croquettes, furikake mayonnaise	13
Warm olives, soft herbs, lemon*	12
Natural oyster, bloody mary granita*/Battered oyster, miso mayonnaise	6.9each
Sun Dried tomato arancini, basil pesto mayo , pecorino	6

STARTERS / SHARING

Cheesy garlic loaf	14
Duck liver pate, orange marmalade, toasted bread**	22
Smoked Kahawai rillettes, horseradish, creme fraiche, lemon, 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

MAINS

Beer battered Fish, prawn & chips, tartare sauce**	M.P
Wild 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, garden leaves, pecorino	33

SIDES

Chips, truffle oil, parmesan*	14
Cos lettuce salad, pecorino*	14
Duck fat potatoes*	14
Broccolini, beurre blanc, chilli oil*	14
Asparagus, curry leaves, coconut labneh*	14

DESSERTS

Sorbet of the day*	10
Chocolate truffle*	5
72% chocolate mousse, boysenberry compote, dark chocolate soil, glass tuile	15
Warm sticky date pudding, caramel sauce, ginger gelato*	18
Tiramisu, quick brown fox coffee liqueur, hazelnut mousseline	15

AFTER DINNER DRINKS

Espresso Martini	20
Barossa Grant Burge 10yr Tawny Port	12
Rock Ferry Late Harvest Riesling | Marlborough| 2018	15g/80b
Santa Marta Limoncello	12.5
Amaro Trentino	12
Irish coffee	15

*=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