

MENU

PLEASE
ORDER AT
THE BAR

STARTERS

WARM GARLIC LOAF \$10

warmed cob loaf, parmesan, garlic butter

BRUSCHETTA \$14.50

grilled ciabatta with seasonal topping, changes daily

THAI FISH CAKES \$16.50

housemade mini-fish cakes with a chilli caramel glaze (G.F)

LAMB SKEWERS \$16.50

chermoula rubbed lamb with smoked eggplant and minted yoghurt dip (G.F)

SOUPS & SALADS

SOUP OF THE DAY \$14

chef's daily special, served with crusty toasted bread

SALAD OF THE DAY \$POA

chef's daily special, hearty and warming winter stew

BAR MEALS

VENISON & BACON BURGER \$23

wild venison pattie, streaky bacon, Whitestone cheese & cranberry jelly, served with fries (G.F option)

CARDRONA ALE BATTERED BLUE COD \$28

served with fries, slaw and tartare sauce (pan-fried blue cod available)

BANGERS & MASH \$22

local artisan sausages on mash, served with peas and gravy

TO SHARE

PLOUGHMANS' PLATTER \$45

selection of New Zealand cheeses, cold meats, peppadews and chutney, served with local artisan bread

SEAFOOD PLATTER \$45

selection of fresh and fried seafood with fresh local artisan breads and tartare sauce

SEAFOOD CHOWDER \$19.50

chunky seafood and vegetables, served with crusty toasted bread

POACHED CHICKEN SALAD \$26

vietnamese coconut-poached chicken (cold) with vermicelli, mint and coriander (G.F)

PULLED PORK CHEESEBURGER \$23

pulled pork, mozzarella, slaw and chipotle aioli served with fries (G.F option)

250GM RIB-EYE STEAK \$34

topped with cafe de Paris butter, served with hand-cut fries and slaw

POTATO & PEA CROQUETTES \$26

potato, spring onion, pea and gruyère croquettes served with a seasonal green salad (V & G.F option)



EST. 1863

MAIN MEALS (AFTER 6PM)

CHICKEN AND MUSHROOM PASTA \$29

chicken, porcini mushroom and truffle spaghetti in a creamy white wine sauce

PORK BELLY \$34

twice-cooked pork belly, white bean puree, salsa verde (G.F)

STUFFED LAMB RUMP \$34

lamb rump with a pine-nut and herb stuffing, fondant potato & puree (G.F)

FISH OF THE DAY \$POA

changes daily, please see the specials board or ask your waitstaff

SPINACH AND RICOTTA GNUDI \$29

tuscan style spinach and ricotta balls with basil and lemon butter and seasonal greens (V. & G.F option)

SIDES

Garden salad \$8

Seasonal vegetables \$8
(evening only, changes daily)

Fries \$7.50

Potato mash \$5

Winterslaw \$6

ALL DAY KIDS' MENU

CHICKEN NUGGETS \$12

served with fries and slaw

FISH BITES \$12

mini cod pieces with fries and slaw

PASTA & MEATBALLS \$12

house-made meatballs, pasta and a tomato sauce (G.F option)

BANGERS AND MASH \$12

served with peas and gravy

UNDER
12s
ONLY

DESSERT

Our desserts change daily

PLEASE SEE THE SPECIALS BOARD
OR ASK YOUR WAIT STAFF FOR
TODAY'S DESSERTS.

THE BELOW DESSERTS ARE
ALWAYS AVAILABLE...

TRIO OF LOCAL ICE-CREAMS \$10

award-winning Wanaka Pure ice-creams
- flavours change daily

AFFOGATO \$10

vanilla bean ice-cream and hot espresso
- with a liqueur shot of your choice \$16

WHITESTONE CHEESE PLATE FOR TWO \$20

trio of local cheeses, served with wafers
and seasonal fruit

CARDRONA HOTEL | CROWN RANGE ROAD, WANAKA | PH: 03 443 8153

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