

THE THISTLE INN

FOR THE TABLE

Cheesy Garlic Bread for 2 - 10 for 4 - 15

Bruschetta with basil, tomatoes and red onion 12.50

APPETIZERS

Fish Cakes served with a petit salad and remoulade sauce (gf) 16

Caramelised Onion, Tomato Petal & Goats cheese tart

served with an apple and pear chutney 14.50

Fish Pie with crushed potato top served with a petite salad 13

Scallops on black pudding and mash with a pinot jus (gf) 15

Avocado, Tomato & Halloumi salad with basil pesto and pita chips 16

MAINS

Lambs Fry and Bacon with parsley mash and pinot jus, topped with crispy onion rings 21

Wine Match - Sisters Ridge Pinot Noir, North Canterbury

Oven Baked Fish on smoked chorizo and sundried tomato cassoulet (gf) 25

Wine Match - Two Sisters Riesling, Central Otago

Traditional Caesar Salad served with poached egg & herb croutons 18

Wine Match - Wine match Trout Valley Pinot Gris Nelson

Braised Pork Rib eye on roasted kumara accompanied with green beans & an apple cider jus (gf) 26

Cider Match - Monteiths Apple Cider

Risotto Verde, asparagus, bean and pea risotto with parmesan crisps (gf) 21

Wine Match - Palliser Estate Riesling Martinborough

Pan-fried Chicken Breast on black pudding mash with a pinot jus topped with leek crisps (gf) 24

Wine Match - Tora Bay Chardonnay Martinborough

Rib Eye Steak on bubble and squeak with pinot jus and parsnip crisps (gf) 28

Wine Match - Knappstein Cabernet Merlot, Clare Valley

THE CLASSICS

Juicy Beef Burger with garden greens, caramelised onions, tomato relish
and rocket aioli served with chunky chips 19.50

Beer Match - Monteiths Original

Beer Battered Fish of the day with chunky fries, tempura prawns and
salad greens 24.50 Main 17.50 light Main

Beer Match - Monteiths Golden

- Selections of sides are also available -

DESSERT

The Sundae Delight
Ice cream sundae with berry coulis, nuts and wafers 10

Dessert with a kick
Affogato espresso coffee, ice cream, frangelico liquor and biscotti 13.50

“Pick me up”
Homemade Tiramisu 13.50

Pudding like Mum used to make
Steamed Pudding with custard 12

For the Chocolate Lovers
Double Chocolate and Berry Mud Cake with chocolate sauce and whipped creamed 12



**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 170 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, excellent wines, try our Middleditch Sauvignon Blanc from Martinborough which 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”

www.thistleinn.co.nz