



Dinner at the Inn September




M A I N S

T O B E G I N

Duck liver pate, toast 16

Pork crackling 6

Scallops, black pudding potato 16 

Smoked fish cakes 16

Beef ribs, spiced hot sauce 16

Mushroom, parmesan arancini 14

Cured venison, marmalade, beetroot, goats curd 16

Cheesy garlic bread for two 10 / for four 16

Basil pesto, pecorino, tomato bruschetta for two 10 /
for four 16

S I D E S 8

Chips, truffle oil, parmesan

Duck fat roast yams


Rocket, fennel, apple, pumpkin seeds

Mushrooms & Spinach

Toasted bread, butter

Mash potato

Broccolini

Rib eye steak, sauerkraut, ham hock, potato, 
béarnaise | 35 *

*Wine Match – Kingston Estate Cabernet
Sauvignon, South Australia*

Grilled eggplant, spinach, wild mushrooms,
halloumi, salsa verde | 28 *

*Wine Match – Tony Bish Fat 'n' Sassy
Chardonnay, Hawkes Bay*

Lambs fry, bacon, potato, onion rings | 29 * 

*Wine Match – Clearview Cape Kidnappers
Merlot, Hawkes Bay*

Confit duck leg, cannellini beans, artichokes,
smoked bacon | 34 *

*Wine Match – Misha's Impromptu Pinot Noir,
Central Otago*

Battered market fish, prawn, chips, pickled
zucchini | 34 *

Wine Match – Urlar Riesling, Gladstone

Pan seared rare tuna, pickled vegetables, chilli &
lime salsa | 32 *

*Wine Match – Saint Clair Pinot Gris
Marlborough*

Venison burger, red cabbage kimchi, bacon,
yoghurt, chips | 26


*Beer Match – Garage Project Trois Fleurs,
Wellington*

S O M E T H I N G N E W

360degree dining – join us for a visual and sensory experience with our Virtual Dining. Be transported to 2 of our local suppliers and enjoy the bounty of your journey! Experience \$59 and includes a main meal and beverage.

Bookings essential.

*Dishes with a * are or can be adapted to be gluten free. Please inform the team if you are gluten free or have any other dietary requirements or allergies.*

 =Signature Dish



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WELCOME TO THE THISTLE INN

EST. 1840

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 176 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 and excellent wines. Try our Middleditch Sauvignon Blanc from Martinborough which is 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"

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