



# TAILORED MENUS

Thistle Inn offers an environment like no other  
in the country.

Dining between walls that ooze history and charm,  
we will take you on both a historic and culinary journey.  
Our team are prepared with an abundance of knowledge  
and will arm you with all the essential elements for a  
memorable dining experience. We have multiple areas  
available for groups looking for a more private space.

TO BOOK PLEASE CONTACT

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***Cancellation Policy:*** *If a booking is cancelled 72 hours prior to the reservation, there is no charge. If there is a cancellation within 24 hours of the booking, we reserve the right to charge 100% of menu selection per person.*

*We can cater to all dietary requirements,  
please provide details 72 hours prior.*

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## OPTION ONE\*

CHOICE OF MAIN

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### ENTRÉE

Burrata, beetroot, walnut & mandarin gremolata,  
herb oil, ciabatta croutons

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### MAIN

Wild mushroom risotto, pecorino romano, thyme,  
fried enoki, truffle oil

Pan roasted lamb rump, polenta, spinach, pistachio  
& spring onion gremolata, jus

Fish of the day, crushed potato, fennel, zucchini,  
lemon butter sauce

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### DESSERT

Whittaker's 72% Chocolate mousse, candied  
orange

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**Entree & Main OR Main & Dessert \$54**  
**Three courses \$65**

### \*SAMPLE SET MENUS ONLY

*Your entire party must choose the same set menu option  
- you'll be able to order individual dishes from  
the finalised set menu on the day.*





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## OPTION TWO\*

### COURSE CHOICES

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#### TO BEGIN

Bread and herbed butter for the table

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#### ENTRÉE

Burrata, beetroot, walnut & mandarin gremolata,  
herb oil, ciabatta croutons

Scallop, black pudding, potato, jus

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#### MAIN

Wild mushroom risotto, pecorino romano, thyme,  
fried enoki, truffle oil

Pan roasted lamb rump, polenta, spinach,  
pistachio and spring onion gremolata, jus

Fish of the day, crushed potato, fennel, zucchini,  
lemon butter sauce

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#### DESSERT

Date cake, toffee sauce, vanilla bean gelato

Whittaker's 72% Chocolate mousse, candied  
orange

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**Bread for the table, Entree & Main \$62**  
**Bread for the table, Main & Dessert \$62**  
**Bread for the table & Three courses \$79**

#### **\*SAMPLE SET MENUS ONLY**

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the finalised set menu on the day.*

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## OPTION THREE\*

SHARING MENU

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### TO BEGIN

Awatoru platters - Ramara & blue cheese, pickles, wild pork salami, venison pastrami, bread

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### MAIN

Rosemary roasted shoulder of lamb

Garlic roasted potatoes

Zucchini, carrots, eggplant salad

Rocket, slow roasted tomatoes, pecorino, tamari roasted almonds

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### DESSERT

Honey, pistachio crème brulee

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**\$63 per person**

#### **\*SAMPLE SET MENUS ONLY**

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**\*MINIMUM OF 30 PEOPLE REQUIRED**



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## CELEBRATION MENU\*

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### ON ARRIVAL

Louis Bouillot Cremants de Bourgogne (*France*)

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### YOUR CHOICE OF 2 CANAPÉS:

- Smoked salmon, kelp dust, cream cheese & chives bellini
    - Red onion, tomato, basil, bellini
    - Grilled lamb koftas, tzatziki
  - Tempura prawns, malt vinegar, aioli
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### MAIN

Fish of the day, crushed potatoes, crispy caper, fennel, zucchini, lemon butter sauce

Lamb rump, polenta, spinach, pistachio mint pesto, jus

Wild mushroom risotto, pecorino romano, thyme, fried enoki, truffle oil

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### DESSERT

Date cake, toffee sauce, vanilla bean gelato

Whittaker's 72% Chocolate mousse, candied orange

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**Price includes all of the above plus room decoration & balloons \$99 per person**

### **\*SAMPLE SET MENUS ONLY**

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