

EST. 1877



CRITERION HOTEL

BAR & EATERY

ENTREE	ARANCINI	20	WARM BEETROOT, PUMPKIN & WHITESTONE HALLOUMI SALAD	26
	Rice balls filled with parmesan & mozzarella cheeses with special fire-roasted capsicum & tomato dipping sauce (V)		roasted beetroot & caramelised pumpkin, with golden-seared Ferry Road Halloumi, greens, candied walnuts & citrus dressing (N) (V)	
	THAI MUSSEL FRITTER	24	* (VE) option available	
MAIN	Green lipped NZ mussels cooked Thai-style with spring onions, coriander, sriracha, chilli & lemon wedge		GAMBERI AL'AGLIO	29
	MT DOMETT DOUBLE CREAM BRIE	24	sautéed prawns in garlic, lemon oil & chilli on a bed of seafood bisque with warm grilled ciabatta (*GFR)	
	Whitestone Cheese oven baked till gooey topped with candied walnuts & marinated cranberries with warm bread (V) (*GFR)			
MAIN	MARKET FISH	48	MILANESE PORK CUTLET	44
	pan fried fish in a lemon butter sauce with sautéed seasonal vegetables & dauphinoise potato (*GF)		crisp, golden crumbed pork cutlet, served with a lemon butter, caper & parsley sauce, accompanied by parmesan fettuccine	
	SHORT-RIB MASSAMAN CURRY	46	MUSHROOM & COCONUT RICE	39
CLASSIC PUB MAIN	tender braised beef short-rib simmered in a rich, aromatic Massaman curry with coconut milk, potatoes, peanuts, and warm spices served with rice (N) (DF)		grilled mushrooms with coconut rice, teriyaki sauce, chilli, beetroot & spring onion (VE) (DF) (*GF)	
	250G GRASS-FED NY CUT SIRLOIN	48	BEEF CHEEK GNOCCHI	44
	Served with seasonal charred veg, dauphinoise potato (*GF)		slow-cooked beef cheeks braised in our special red wine sauce with hand-made potato & Parmesan cheese gnocchi (VR) (*GF)	
SIDES	mushroom sauce (gf) or red wine jus (gf)			
	CLASSIC PUB BURGER	36	SEAFOOD CHOWDER	36
	House-made beef patty with lettuce, tomato, beetroot relish, Whitestone Totara Tasty cheddar cheese, gherkin & fries		house-made with fish, prawns, squid & mussels served with grilled ciabatta	
SIDES	BANGERS & MASH	34	SHARED FOR 2	
	Chopped Butchery pork & apple cider sausages with gravy, on a creamy mash potato with peas (*GF)		NZ OYSTER CUT LAMB SHOULDER	89
	MAKIKIHI FRIES (*GF)	13.5	slow-roasted NZ pasture raised lamb served with mint jelly, gravy, triple-cooked crispy potatoes & seasonal vegetables (*GF)	
	(*Vegan fries available on request)		CHAR-GRILLED SEASONAL VEGETABLES WITH TAMARIND & CHILLI JAM (VE)	18

DESSERT

BANOFFEE BREAD & BUTTER PUDDING	18.5	PEAR AND RHUBARB CRUMBLE	18
buttered bread coated in our special dulce de leche sauce, smothered in custard & baked with banana & dark chocolate served with our special toffee sauce & Kāpiti Vanilla Bean ice cream		pear, rhubarb & coconut crumble finished with pouring cream (*GF)	
STICKY TOFFEE PUDDING WITH BURNT ORANGE CARAMEL SAUCE	18	VEGAN MUD CAKE	17
a warm indulgent date sponge served with a bold burnt orange caramel sauce & Kāpiti Vanilla Bean ice cream		served warm with a tasty berry sorbet (VE) (DF)	
		AFFOGATO	18.5
		Kāpiti Vanilla Bean ice cream, Lavazza espresso & your choice of spirit: Limoncello, Bailey's, Kahlúa or Sherry (*GF)	

DESSERT WINE/PORT/SHERRY

WET JACKET STICKY SAVY	84	TANNACRIEFF 'THE TROUT' HUNTER'S COLLECTION RUBY PORT	13
lemon with clear hues, perfumed with apricot, caramel, honey, toffee, biscotti & notes of honeysuckle		pinot noir, barrel-aged, fruit driven pallet	
<i>Cromwell Basin Central Otago, NZ (375ml)</i>		<i>Cromwell, Central Otago, NZ (60ml)</i>	
LITTLE DOMETT ESTATE SWEET RIESLING	70	TAYLOR'S 10 YEAR OLD TAWNY PORT	14
candied lemon & orange blossom		berry fruit, nuttiness, chocolate, butterscotch & oak wood	
<i>Waitaki Valley, North Otago, NZ (750ml)</i>		<i>Douro Valley, Portugal (60ml)</i>	
VALDESPINO EL CANDADO PEDRO XIMENEZ SHERRY	13.5		
dried fruit flavours, raisins, figs, molasses, nuts, chocolate			
<i>Jerez, Spain (60ml)</i>			

TEA & COFFEE



(*GFR) – As Requested

(DF) – Dairy Free (DFR) on Request

(VE) – Vegan (VER) on Request

(V) – Vegetarian (VR) on Request

(N) - Nuts

(*GF) – Dishes with this note have been made in a kitchen that contains gluten, so dishes cannot be guaranteed gluten free. We make every effort to avoid cross-contamination.