

EST. 1877



CRITERION HOTEL

BAR & EATERY

APERITIVOS

MARINATED TOMATO & BUFFALO MOZZARELLA BRUSCHETTA.....23
olive oil, cherry tomatoes, Clevedon Cherry Buffalo Mozzarella on grilled ciabatta (V)

SALMON GRAVADLAX.....26
High Country Salmon infused with dill, mustard & vodka with horseradish crème fraîche, capers & warm focaccia (*GFR)

WARM OLIVES.....21
in oil with pickled garlic, orange & lemon peel, thyme & red chilli flakes with grilled focaccia (*GFR) (VE)

MAKIKIHI FRIES.....13
local agria potatoes, double fried with tomato & house-made aioli sauces (*GF)
* Vegan available on request

TAPAS-STYLE

TACO DE PESCADO.....22
pan-fried fish on baby lettuce with a pineapple, chilli & mint salsa served in warm soft tacos

WHITESTONE 3 CHEESE RAVIOLI.....24
ravioli filled with blue, Gruyère-style & camembert cheeses with our special creamy fire-roasted red pepper sauce (V)

CRISPY SQUID.....19.9
marinated squid coated in seasoned rice flour, fried with sriracha aioli & a lemon wedge (*GF) (DFR)

KOREAN CHICKEN BITES.....24
tender chicken pieces served fried, smothered in our spicy Korean-inspired sauce finished with sesame seeds (*GF)

STIR-FRY PORK BELLY NOODLES.....24
marinated pork belly skewer grilled with pan-fried egg, noodles & fresh veg on crispy rice paper

VEGAN PINEAPPLE FRIED RICE.....21
pan-fried jasmine rice with capsicum, red onion, cucumber, spring onion, tomato & pineapple finished with crispy shallots (VE)

CRYING TIGER STEAK.....28
seasoned grilled prime steer sirloin steak with a spicy dipping sauce of lime, chilli flakes, shallots & coriander (DF) (*GF)

TEMPURA PRAWNS.....22
prawns fried in a light Japanese-style batter with sriracha aioli & our special peper sweet & sour salsa dipping sauce

BEEF STEAK TOSTADAS.....21
beef sirloin strips seasoned in cumin, paprika & pepper on 2 corn tostadas finished with corn salsa & zesty crema (*GF)

SATAY CHICKEN.....20
skewered marinated chicken finished with our house-made Thai peanut dipping sauce with a warm tortilla (*GF) (N)

PEAR & FETA SALAD.....23
lettuce, pickled pear, cranberries, pumpkin seeds & Whitestone Fuchsia Creek Feta drizzled with our special tequila vinaigrette (V) (*GF) (VER)

HOUSE-MADE FRIED WONTONS.....20
a mix of pork, prawn, coriander & spices with Thai sweet chilli sauce

21 DAY AGED MERINO LAMB SHOULDER.....86

slow-roasted lamb shoulder with rosemary infused jam, gravy, triple-cooked crispy potatoes & seasonal roast vegetables (*GF)

MARQUESA DE CHOCOLATE.....18

a traditional French chocolate dessert with spiced fruit coulis & Kāpiti Vanilla Bean ice cream finished with a chocolate crumb

CHEESECAKE OF THE DAY.....18

ask your server for todays special house-made flavour (*GFR)

AFFOGATO.....18.5

Kāpiti Vanilla Bean ice cream, Lavazza espresso & your choice of spirit:
Limoncello, Bailey's, Kahlúa or Valdespino Ximenez Sherry

CITRUS TART.....18

Tangy citrus curd in a delicious gluten free tart shell with crushed meringue & a blackberry, raspberry & boysenberry sorbet (*GF)

QUESO - SERVES 1.....22 / SERVES 2.....26

3 Whitestone Cheeses, crackers & quince jelly

VEGAN MUD CAKE.....17

with berry sorbet (VE)

AKARUA ALCHEMY ICE.....75 BTL

white stone fruit, baked pear, caramelised pecans
Bannockburn, Central Otago, NZ (375ml)

LITTLE DOMETT ESTATE SWEET RIESLING.....

13 GL (150ML) | 59 BTL (750ML)
candied lemon & orange blossom
Waitaki Valley, North Otago, NZ

**VALDESPINO EL CANDADO
PEDRO XIMENEZ SHERRY.....12 GL**

dried fruit flavours, raisins, figs, molasses, nuts, chocolate - *Jerez, Spain (60ml)*

**TANNACRIEFF 'THE TROUT' HUNTER'S
COLLECTION RUBY PORT.....12 GL**

pinot noir, barrel-aged, fruit driven pallet
Cromwell, Central Otago, NZ (60ml)

**TAYLOR'S 10 YEAR OLD
TAWNY PORT.....13 GL**

berry fruit, nuttiness, chocolate, butterscotch & oak wood
Douro Valley, Portugal (60ml)

(*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.

(*GFR) – As Requested

(DF) – Dairy Free

(VE) – Vegan

(V) – Vegetarian

(N) - Nuts