

EST. 1877



# CRITERION HOTEL

BAR & EATERY

**TAPAS-STYLE**

**SALMON GRAVADLAX.....26**

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

**WARM OLIVES.....22**

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

**THAI FISH CAKES.....24**

tasty fried cakes of fish, red curry paste, egg, rice flour, coriander, lime & fish sauce with sweet chilli dipping sauce (\*GF) (DF)

**PEAR & FETA SALAD.....25**

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

**MANGO CHICKEN CURRY.....32**

tender chicken in a creamy coconut curry sauce of mango, ginger, cumin, curry powder & shredded coconut with a garlic buttered focaccia slice on the side (\*GFR)

**ARGENTINIAN-STYLE EMPANADAS.....24**

hand-made parcels of slow cooked seasoned beef brisket in pastry, fried with chimichurri dipping sauce

**VEGAN PINEAPPLE FRIED RICE.....24**

pan-fried jasmine rice with capsicum, red onion, cucumber, spring onion, tomato & pineapple finished with crispy shallots (VE) (DF) (\*GF)

**MARINATED TOMATO & BUFFALO MOZZARELLA BRUSCHETTA.....23**

olive oil, cherry tomatoes & Clevedon Cherry Buffalo Mozzarella on grilled ciabatta (V)

**MAKIKIHI FRIES.....13.5**

local Agria potatoes, double fried with tomato & house-made aioli sauces (\*GF)  
\* Vegan available on request

**CRYING TIGER STEAK.....35**

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

**SEAFOOD GNOCCHI ....38**

fish, prawns & squid cooked in a creamy Parmesan cheese sauce with house-made potato gnocchi  
\*Vegetarian available on request

**SATAY CHICKEN.....24**

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

**CRISPY PORK BELLY.....33**

marinated crispy pork belly with our house-made sticky tamarind & chilli jam

**TEMPURA PRAWNS.....22**

prawns fried in a light Japanese-style batter with our special bell pepper sweet & sour salsa dipping sauce

(\*GFR) – As Requested

(DF) – Dairy Free

(VE) – Vegan

(V) – Vegetarian

(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.

**HOUSE-MADE FRIED WONTONS.....20**

a mix of ground pork, prawn & fresh coriander & spices with sriracha aioli

**PORK DRUMSTICK.....35**

slow-roasted pork drumstick sautéed in an Asian-style sweet & sour sauce with Makikihi fries (DF) (\*GF)

**21-DAY AGED MERINO LAMB SHOULDER.....88**

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

**AFFOGATO.....18.5**

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

**CRÈME BRÛLÉE.....18**

with house-made lemon curd, Kāpiti Vanilla Bean ice cream, chocolate shards, poached plum coulis & coconut crumb (\*GF)

**CHEESECAKE OF THE DAY.....18**

ask your server for today's special house-made flavour (\*GFR)

**QUESO.....**

**SERVES 1 22 / SERVES 2 26**

3 Whitestone Cheeses, oat crackers & quince jelly (V)

**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)*

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