

EST. 1877



CRITERION HOTEL

BAR & EATERY

TAPAS-STYLE

THAI FISH CAKES

T/24

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

SALMON GRAVADLAX

T/26

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

MAKIKIHI FRIES

T/13.5

with tomato & aioli sauces (*GF)
* VEGAN FRIES AVAILABLE ON REQUEST

PEAR & FETA SALAD

T/25

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

ARGENTINIAN-STYLE EMPANADAS

T/24

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

CHAR-GRILLED VEGETABLES

T/17.5

fresh vegetables seasoned with oil, herbs, salt & pepper char-grilled with chimichurri sauce (VE) (*GF)

MANGO CHICKEN CURRY

T/33 M/42

tender chicken in a creamy coconut curry sauce of mango, ginger, cumin, curry powder & shredded coconut with warm garlic focaccia (*GFR)

BEEF CHEEK GNOCCHI

M/44

slow-cooked beef cheeks braised in our special red wine gravy-like sauce with our hand-made potato & Parmesan cheese gnocchi

MEDITERRANEAN FISH & MUSSELS

M/46

pan-fried fish & NZ green lip mussels cooked in a rich Mediterranean-style tomato sauce with garlic, fresh herbs, spices & rigatoni (DFR) (*GFR)

CRYING TIGER STEAK

T/35

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

WARM OLIVES

T/22

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

MARINATED TOMATO & BUFFALO

MOZZARELLA BRUSCHETTA

T/23

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

CRISPY PORK BELLY

T/33

marinated crispy pork belly with our house-made sticky tamarind & chilli jam (*GF)

TEMPURA PRAWNS

T/22

prawns fried in a light Japanese-style batter with our creamy sweet dipping sauce

KIMCHI & MOZZARELLA ARANCINI

T/20

Korean salted & fermented vegetables with mozzarella cheese & rice rolled into balls, crumbed & fried with aioli (V)

TOM YUM FRIED RICE

T/24

jasmine rice with pineapple & cashew nuts (VE) (DF) (*GF) (N)

*ADD PRAWNS

T/34

SATAY CHICKEN

T/24 M/38

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

PORK DRUMSTICK

M/42

slow-roasted pork drumstick sautéed in an Asian-style sweet & sour sauce with char-grilled veg & Makikihifries (DF) (*GF)

MAIN

T = TAPAS SIZE M = MAIN SIZE

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

slow-roasted lamb shoulder with mint jelly, 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 Sherry

CRÈME BRÛLÉE....18

a creamy vanilla custard base topped with a layer of hardened caramelised sugar (*GF)

FRUIT CRUMBLE....18

tender apples & sweet strawberries blended & topped with a crunchy oat & brown sugar crumble finished with pouring cream & a scoop of Kāpiti vanilla bean ice cream

MARQUESA DE CHOCOLATE....18.5

a traditional French creamy chocolate dessert with fruit coulis & Kāpiti vanilla bean ice cream with coconut & nut crumb (*GF) (N)

VEGAN MUD CAKE....17

served warm with tasty berry sorbet (VE)

QUESO....

SERVES 1 **22** / SERVES 2 **26**

3 Whitestone Cheeses, crackers & quince jelly (V)

WET JACKET STICKY SAVY....69 BTL

lemon with clear hues, perfumed with apricot, caramel, honey, toffee, biscotti & notes of honeysuckle
Cromwell Basin Central Otago, NZ (375ml)

LITTLE DOMETT ESTATE SWEET RIESLING....

13.5 GL (150ML) | **65 BTL** (750ML)

candied lemon & orange blossom
Waitaki Valley, North Otago, NZ

AKARUA ALCHEMY ICE....75 BTL

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

TANNACRIEFF 'THE TROUT' HUNTER'S COLLECTION RUBY PORT....12.5 GL

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

VALDESPINO EL CANDADO PEDRO XIMENEZ SHERRY....12.5 GL

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

TAYLOR'S 10 YEAR OLD TAWNY PORT....13.5 GL

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

(*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.