

The
GOODHOME
 GASTROPUB - MARLBOROUGH

SMALL PLATES

Marinated Olives V, GFA, DFA	\$10
Oven Baked Bread V With garlic butter	\$13
Jalapeno Poppers V Double crumble jalapeno stuffed with cheese	\$17
Yorkshire Pudding With tender beef, onion jam and bearnaise sauce	\$18
Crispy Cauliflower DFA, GF, V With Sweet Chilli	\$18
House made Cheese Balls Sweet chilli & aioli	\$18
Pea, Pork & Potato Croquettes With Kewpie mayo	\$18
Korean Fried Chicken DFA Served with spicy Korean dressing and peri peri sauce	\$20
Homemade Loaded Wedges GF With bacon, jalapenos, sweet chilli, sour cream and cheese sauce	\$22
Steak & Cheese Fries GFA	\$25
Crispy Calamari GF With tartare sauce	\$25
Chicken Wings GF Sweet & sour sauce	\$25
Fish Sliders Three brioche buns filled with battered Terakihi, slaw and Kewpie mayo	\$25
Roasted Garlic & Chilli Prawns Salad & roasted garlic	\$26
Scallops GF Tossed in garlic butter, served with kumara puree and onion jam	\$26

Flat Bread

- Pesto, cheese, olives, sundried tomato and rocket V \$26
- Grilled Korean chicken, Napolitano sauce, basil, cheese & rocket \$28

SHARING PLATES

Seafood Platter Smoked Salmon, prawns, scallops, calamari, fish fingers & salad	\$42
Meat Platter Porterhouse, scotch fillet, chicken wings and pork ribs & fries	\$110

SALAD

Roasted Veggie Salad GF, DFA, V Herb marinated diced carrot, kumara and parsnip roasted and served with feta, spinach and almonds	\$30
Caesar Salad GFA Crisp cos lettuce, streaky bacon, croutons, anchovies, parmesan and slice chicken breast, fried egg and side of home-made dressing	\$32
Beef, Prawn & Pear Salad GFA Poached pear, mesclun, tomato and Parmesan cheese	\$35

LARGE PLATES

Fish and Chips DF Beer battered Terakihi served with fries, salad and tartare sauce	\$29
Seafood Chowder Served with garlic bread	\$32
Pork Ribs GF, DF With fries, slaw and home-made BBQ sauce	\$35
Chicken Fat Bird Slow braised chicken in creamy wine gravy served with potato rosti and garden salad	\$36

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Chicken Parmigiana \$37
 Crumbed chicken breast topped with Napoli sauce, prosciutto and mozzarella with a side of fries and salad

Beef Brisket GF \$40
 Served with mustard mash, glazed carrots, cauliflower cous cous, pea puree and poached onions

Slow Cooked Pork Belly GF \$40
 Glazed in honey & soy served with mustard mash, seasonal vegetables, walnut feta, parsnip puree & Jack Daniel pepper sauce

Lamb Shoulder Roast GF, DF \$40
 Slow cooked lamb served with seasonal vegetables, roast potatoes and mint sauce

Lamb Shank GF, DF \$40
 With mustard mash, roasted vegetables and red wine jus
Add- Extra Shank for \$15

Pan Seared Salmon GF \$42
 With kumara mash, roasted vegetables and chowder sauce

STEAKS GF, DFA

Porterhouse (250gm) \$42

Scotch Fillet (250gm) \$45

Choose from –

- Mushroom sauce / red wine jus / garlic butter
- Fries / wedges / mustard mash
- Garden salad / seasonal vegetables

BURGERS

Vegetarian Burger V \$28
 Black bean patty, lettuce, cheese, gherkins, chipotle relish, aioli and fries.

Korean Chicken Burger \$30
 Korean fried chicken, chipotle mayo, coleslaw, bacon, fries and tomato sauce

Smashed Beef Burger \$32
 Home-made beef patty with cheese, chipotle relish, fried egg, bacon, gherkins, lettuce, fries and aioli

GF burger buns available \$2

SIDES

Mushroom sauce/ garlic butter/ red wine jus / gravy \$3

Two Fried Eggs \$8

Kumara Mash \$9

Fries \$10

Garden Salad \$10

Onion Rings \$10

Seasonal Vegetables \$11

DESSERTS

Apple and Rhubarb Crumble \$15
 Served with vanilla ice cream

Cheese Cake \$15
 Please ask the staff for the flavor

Chocolate Brownie GF \$16
 Served with vanilla ice cream

Sticky Date Pudding \$17
 With butterscotch sauce, vanilla ice cream and whipped cream

Affogato \$20
 Double shot of espresso, scoop of ice cream and choice of liqueur from Baileys, Kahlua, Amaretto, Frangelico or Peanut Butter Whiskey

GF: Gluten free DF: Dairy Free GFA: Gluten free available DFA: Dairy free available V: Vegetarian