

# GOOD HOME

## SMALL PLATES

**MARINATED OLIVES**  **\$6.5**  
Served warm with fennel, lemon and rosemary

**PÂTÉ** **\$15**  
Chicken liver pate, dark cherry jelly served with baguette, chutney and crackers. Gluten free option available

**CHICKEN WINGS** **\$13**  
Buffalo chicken wings with Peri Peri sauce

**YORKSHIRE PUDDINGS** **\$13**  
Mini Yorkshire puddings filled with tender beef, jus, onion jam and sauce Béarnaise

**CORN FRITTERS**  **\$13**  
Served with slaw and smoked paprika aioli

**SALMON GRAVLAX** **\$16**  
Housemade gravlax with Ora King salmon, citrus sour cream, toasted nuts, sumac crunch and crostini. Gluten free option available

## BREADS

**OVEN BAKED BREAD**  **\$12.5**  
Served warm with salted and garlic butter

**TEXAS TOAST** **\$5.5**  
Thickly sliced wholemeal tank loaf topped with bacon, green onion, sun dried tomato and melted cheese served piping hot from the oven

**BRUSCHETTA**  **\$13**  
Grilled baguette with tomatoes, buffalo mozzarella, basil and balsamic reduction

## SANDWICHES & BURGERS

All served with fries and salad.  
Gluten free bread and burger buns available

**THE REUBEN** **\$21.5**  
Corned beef, cheese, sauerkraut, pickles, Russian dressing on grilled rye bread

**CHICKEN CUBAN** **\$21.5**  
Chicken, pickles, wholegrain mustard and swiss cheese

**STEAK SANDWICH** **\$26.5**  
Grilled rib eye steak, rocket and Béarnaise

**PULLED PORK BURGER** **\$26.5**  
Pulled pork with smoked paprika aioli and slaw

**BEEF BURGER** **\$26.5**  
Housemade 100% beef pattie, cheese, bacon mayo, gherkins, lettuce and tomato chipotle relish

**KOREAN CHICKEN BURGER** **\$26.5**  
Korean fried chicken with kimchi mayo and slaw

## FROM THE GRILL

**BEEF FILLET STEAK** **\$38**  
200g Hereford fillet with beef cheek croquette, roasted shallots, seasonal vegetables and your choice of garlic and herb butter, roasted mushroom sauce or Béarnaise

**RIB EYE STEAK** **\$32**  
250g rib eye with Béarnaise, onion rings, fries and salad greens

## MAINS

**LAMB**  **\$29**  
Slow cooked tender lamb fillet with creamy mashed potato and seasonal greens

**BEEF SHORT RIB**  **\$29**  
Braised beef short rib served with chunky potatoes and seasonal vegetables

**FISH AND CHIPS** **\$29.5**  
Blue cod, soda batter, chunky fries and house made tartare sauce

**SNAPPER**  **\$33**  
Crispy skin snapper served with seasonal vegetables, chunky potatoes and a caper and lemon butter sauce

**SEAFOOD CHOWDER**  **\$25.9**  
Modern twist on a traditional favourite with mussels, prawns, fish, salmon roe and a hint of coconut

**HOUSEMADE SOUP OF THE DAY** **\$17**  
Served with toasted baguette

## ASK ABOUT OUR KIDS MENU

## SALADS

**CLASSIC CHICKEN CAESAR** **\$25**  
Crisp cos lettuce, streaky bacon, croutons, anchovies, sliced chicken breast and shaved parmesan, topped with grated soft boiled egg and served with housemade dressing

**SMOKED BEETROOT**  **\$22.5**  
Smoked beets, black garlic, goats curd, rocket, chives and a vinaigrette

**MOROCCAN FENNEL & CARROT**  **\$24**  
Apple braised fennel with Moroccan spiced roasted carrots, pickled carrots, chickpeas, blackcurrants and rocket

## SIDES

**SAUTEED SEASONAL VEGETABLES** **\$8.5**

**BEEF CHEEK CROQUETTES (2)** **\$7.9**

**FRIES** Small **\$5.9** / Large **\$8.9**

**ONION RINGS** **\$9**

**GARDEN SALAD** **\$8**

Add chicken **\$4**

 **VEGETARIAN**

 **GLUTEN FREE**

 **VEGAN**

 **DAIRY FREE**

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## GASTROPUB - MARLBOROUGH

### ➤ DESSERTS

**GINGER KISS** **\$12**

Warm ginger bread cake, vanilla ice cream, brandy snap bark and burnt butter sauce

**CITRUS TRIFLE** **\$12**

Limoncello soaked vanilla sponge, citrus curd and mascarpone

**RED BERRY SORBET** **\$10**

**CHOCOLATE MOUSSE** **\$12**

Chocolate mousse with caramel, cream and hazelnuts

**LITTLE SLICE** **\$6**

Belgian triple chocolate brownie

**SEE DRINKS LIST FOR  
OUR EXTENSIVE RANGE  
OF PREMIUM SPIRITS**

### ➤ HOT DRINKS

**LONG BLACK** **\$4.5**

**SHORT BLACK** **\$4.5**

**FLAT WHITE** **\$4.5**

**LATTE** **\$4.5**

**CAPPUCCINO** **\$4.5**

**MOCCACCINO** **\$5.0**

**HOT CHOCOLATE** **\$4.5**

Large **ADD \$0.5**

Soy **ADD \$0.5**

Decaf **ADD \$0.5**

**EXTRA SHOT** **ADD \$1.0**

Vanilla

Caramel

Hazelnut

Chai

**TEA**

English Breakfast **\$4.5**

Manuka Mint **\$4.5**

Green Darjeeling **\$4.5**

Berry **\$4.5**

Earl Grey **\$4.5**

**IRISH COFFEE** **\$14**

Coffee mixed with a dash of Irish whiskey and served with cream on top.

### ➤ AFTER DINNER DRINKS

**WHISKEY**

Talisker 10 YO(Skye) **\$14**

Lagavulin 16 YO (Islay) **\$15**

Highland Park 12 YO (Orkney) **\$14**

Bruichladdich Classic Laddie (Islay) **\$14**

Jura Superstition/Diurach's Own **\$14**

Glenmorangie 10 YO (Highland) **\$13**

Johnnie Walker Black Label **\$11**

The Balvenie Double Wood 12 YO (Speyside) **\$14**

**LIQUEURS**

Amaretto **\$11**

Aperol **\$10**

Baileys **\$10**

Benedictine D.O.M. **\$11**

Campari **\$11**

Cointreau **\$11**

Drambuie **\$11**

Frangelico **\$11**

Galliano **\$10**

Kahlua **\$10**

Lewis Road Creamery Chocolate **\$12**

Rose Rabbit Orange **\$14**

Rose Rabbit Elderflower **\$14**

St Germain Elderflower **\$11**

**PORT**

Quinta De La Rosa 10 Year Old Tawny **\$12**

Quinta De La Rosa Ruby Reserve **\$10**

**GOODHOME GASTROPUB MARLBOROUGH**

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[www.goodhomebar.co.nz](http://www.goodhomebar.co.nz)