

GOODHOME

✦ SMALL PLATES

MARINATED OLIVES \$6.5

Served warm with fennel, lemon and rosemary

PÂTÉ \$16

Chicken liver pate, dark cherry jelly served with baguette, chutney and crackers. Gluten free option available

YORKSHIRE PUDDINGS \$14

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 Akaroa salmon, citrus sour cream, toasted nuts, sumac crunch and crostini. Gluten free option available

CLAM POPCORN \$14

Breaded Cloudy Bay Clams served with wasabi mayo and pickled ginger

JALAPEÑO POPPERS \$14

Jalapeños stuffed with 3 cheeses and double crumbed

EDAMAME BEANS \$10

Served with flaky sea salt

KOREAN FRIED CHICKEN \$16

Served with spicy Korean dressing and peri peri sauce

STICKY ASIAN RIBS \$18

Slow cooked pork ribs served with crispy shallots and slaw

✦ BREADS

OVEN BAKED BREAD \$8.5

Served warm with salted and garlic butter

TEXAS TOAST \$6.5

Thickly sliced wholemeal tank loaf topped with bacon, green onion, sun dried tomato and melted cheese served piping hot from the oven

✦ SANDWICHES & BURGERS

All served with fries.

Gluten free bread and burger buns available

THE REUBEN \$23.5

Corned beef, cheese, sauerkraut, pickles, Russian dressing on grilled rye bread

CHICKEN CUBAN \$23.5

Chicken, pickles, wholegrain mustard and swiss cheese

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

TRUFFLED MUSHROOM BURGER \$28.5

Housemade 100% beef pattie, truffle roasted mushroom, smoked cheese, bacon and roasted garlic aioli

✦ MAINS

LAMB \$31

Slow cooked lamb fillets, bulgur wheat tabbouleh, mint yoghurt, tomato kasundi and cucumber

BEEF SHORT RIB \$31

Braised beef short rib served with chunky potatoes and seasonal vegetables

FISH AND CHIPS \$31

Blue cod, soda batter, chunky fries and house made tartare sauce

SNAPPER \$35

Crispy skin snapper served with seasonal vegetables, chunky potatoes and a caper and lemon butter sauce

SEAFOOD CHOWDER \$28

Modern twist on a traditional favourite with mussels, prawns, fish, salmon roe and a hint of coconut

✦ FROM THE GRILL

BEEF FILLET STEAK \$39

200g Hereford fillet with beef cheek croquette, roasted shallots, seasonal vegetables and your choice of garlic and herb butter, roasted mushroom sauce or Béarnaise

RIBEYE STEAK \$34

250g rib eye with Béarnaise, onion rings, fries and salad greens

 VEGETARIAN

 GLUTEN FREE

 VEGAN

 DAIRY FREE

ASK ABOUT OUR KIDS MENU

GOODHOME

✦ SALADS

CLASSIC CHICKEN CAESAR \$25

Crisp cos lettuce, streaky bacon, croutons, anchovies, sliced chicken breast and shaved parmesan, topped with soft boiled egg and served with housemade dressing

MOROCCAN FENNEL & CARROT \$25

Apple braised fennel with Moroccan spiced roasted carrots, pickled carrots, pumpkin hummus, 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

KUMARA FRIES \$10

PARMESAN ROSEMARY TRUFFLED FRIES \$11

 VEGETARIAN

 VEGAN

 GLUTEN FREE

 DAIRY FREE

✦ DESSERTS

GINGER KISS \$12.5

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

CITRUS TRIFLE \$12.5

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

✦ 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/Soy/Decaf **ADD \$0.5**

EXTRA SHOT **ADD \$1.0**

Vanilla/Caramel/Hazelnut/Chai

TEA \$4.5

English Breakfast / Manuka Mint / Green Darjeeling / Berry / Earl Grey

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

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

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

GOODGOME GASTROPUB MARLBOROUGH

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