

# GOOD HOME

## SMALL PLATES

### MARINATED OLIVES \$6.5

Served with warm fennel, lemon and rosemary

### PÂTÉ \$16

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

### YORKSHIRE PUDDINGS \$15

Mini Yorkshire puddings filled with tender beef, jus, onion jam and sauce Béarnaise

### CORN FRITTERS \$13

Served with slaw and smoked paprika aioli

### GIN CURED SALMON \$16

Gin cured 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 hoi sin sauce and crispy shallots

### BEEF CHEEK CROQUETTES \$12

Slow cooked beef cheek croquettes served with sauce gribiche

## BREADS

### OVEN BAKED BREAD \$8.5

Served warm with salted and garlic butter

### TEXAS TOAST \$6.5

Wholemeal tank loaf topped with bacon, green onion, sun dried tomato and melted cheese. Served piping hot from the oven.

## ASK ABOUT OUR KIDS MENU

## 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

House-made 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 mushrooms, smoked cheese, bacon and roasted garlic aioli

## MAINS

### LAMB \$31

Braised lamb neck, pearl barley, spiced pumpkin, kasundi and mint yoghurt

### BEEF SHORT RIB \$31

Braised beef short rib served with chunky potatoes and seasonal vegetables

### FISH AND CHIPS \$29

Beer-battered Gurnard, fries and tartare sauce

### SNAPPER \$35

Snapper served with seasonal vegetables, potatoes, a caper and lemon butter sauce

### SEAFOOD CHOWDER \$28

Modern twist on a traditional favourite with mussels, prawns, fish, dill crème fraîche and a hint of coconut

### GREEN LIPPED MUSSELS \$25

Havelock Green Lipped Mussels in a creamy apple cider sauce, served with fries and bread

### BEEF FILLET STEAK \$39

200g fillet with beef cheek croquette, fondant potatoes, seasonal vegetables served with roasted mushroom sauce

### RIBEYE STEAK \$34

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

 VEGETARIAN

 VEGAN

 GLUTEN FREE

 DAIRY FREE

# 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

Apple braised fennel with Moroccan spiced roasted carrots, pickled carrots, pumpkin hummus, chickpeas, blackcurrants and rocket

## 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

### AFFOGATO \$18

Vanilla Ice Cream, double espresso shot and your choice of Frangelico, Amaretto or Bailey's

### CHEESE PLATTER \$25

A selection of cheeses with fresh bread, crackers and salted butter

## SIDES

### SAUTEED SEASONAL VEGETABLES \$8.5

### FRIES Small \$6.5 / Large \$9.5

### ONION RINGS \$9

### GREEK SALAD \$12

### KUMARA FRIES \$10

### PARMESAN ROSEMARY TRUFFLED FRIES \$11

## ASK ABOUT OUR KIDS MENU

## HOT DRINKS

### LONG BLACK \$4

### SHORT BLACK \$4

### FLAT WHITE \$5

### LATTE \$5

### CAPPUCCINO \$5

### MOCCACCINO \$5

### HOT CHOCOLATE \$5

Large/Soy/Almond/Decaf

### ADD \$0.5

### EXTRA SHOT ADD \$1

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

## GOODHOME GASTROPUB MARLBOROUGH

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