

GOOD HOME

SMALL PLATES

MARINATED OLIVES \$6.5

Served with warm fennel, lemon and rosemary

PORK TERRINE \$16

Country style pork terrine with pickles, wholegrain mustard and fresh bread

YORKSHIRE PUDDINGS \$15

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

CORN FRITTERS \$13

Served with pico de gallo

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

CROQUETTES \$12

Spinach and cheddar croquettes, served with romesco sauce



VEGAN



DAIRY FREE



VEGETARIAN



GLUTEN FREE

BREADS & BURGERS

Gluten free burger buns available

BEEF BURGER \$26.5

House-made 100% beef pattie, cheese, bacon, aioli, gherkins, lettuce and tomato chipotle relish. Served with fries.

KOREAN CHICKEN BURGER \$26.5

Korean fried chicken with kimchi mayo and slaw. Served with fries.

CARRIBEAN BURGER \$24.5

Charcoal bun, jerk style banana blossom, vegan cheese burger sauce. Served with kumara fries

PHILLY CHEESESTEAK SANDWICH \$26.5

Finely sliced beef, caramelized onion, mushrooms and our own cheese sauce. Served with fries

OVEN BAKED BREAD \$8.5

Served warm with salted and garlic butter

BRUSCHETTA \$11

Fresh tomatoes, parmesan, basil and olive oil on fresh bread

BAO BUNS \$18

With hoisin duck and vietnamese slaw

SOFT SHELL TACOS \$18

With blackened fish and pickled cabbage and avocado salsa

SALADS

CLASSIC CHICKEN CAESAR \$25

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

CAPRESE SALAD \$22

Fresh heirloom tomatoes, Viavio burrata, basil, olive oil and balsamic

MAINS

LAMB \$32

Lamb backstrap, ratatouille, goats cheese gratin and jus

BEEF SHORT RIB \$33

Braised beef short ribs with potatoes, seasonal vegetables and jus

FISH AND CHIPS \$29

Beer-battered Gurnard, fries, salad and tartare sauce

SNAPPER \$35

Fresh Snapper served with green beans, cherry tomatoes, potatoes and a caper and lemon butter sauce

CLOUDY BAY CLAMS \$22

Diamond Shell Clams cooked in a fragrant ginger and lemongrass broth, served with fresh bread

VENISON FILLET \$33

Venison Denver leg, bacon-wrapped parsnips, fondant potatoes, redcurrant jus and pea puree

RIBEYE STEAK \$34

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

ASK ABOUT OUR KIDS MENU

SIDES

SAUTEED SEASONAL VEGETABLES \$8.5

FRIES Small \$6.5 / Large \$9.5

ONION RINGS \$9

GREEK SALAD \$12

KUMARA FRIES \$10

CHEESE AND GRAVY FRIES \$11

GOODHOME

DESSERTS

GINGER KISS \$12.5

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

PROFITEROLE \$12.5

Filled with salted caramel and cashew ice cream and topped with chocolate sauce

SORBET \$10

Ask what flavours we have available

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

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.

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

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**

GOODGOME GASTROPUB MARLBOROUGH

70 Queen Street, Blenheim | 03 577 6495 | www.goodhomebar.co.nz

We apply a 1.5% surcharge to payments made using Visa or MasterCard, which is in line with our cost of acceptance. We do not surcharge debit cards. Thank you.