

GOOD HOME

SMALL PLATES

MARINATED OLIVES   **\$6.5**

Served warm with fennel, lemon and rosemary

DUCK LIVER PATE **\$16**

Served with bread and chutney. Gluten Free option available

YORKSHIRE PUDDINGS **\$15**

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

JERK BANANA BLOSSOM    **\$13**

Rubbed in a spicy seasoning and served with siracha mayonnaise

GIN CURED SALMON **\$16**

Cured Akaroa salmon, citrus cream, pine nuts, sumac crunch and crostini. Gluten free option available

POPCORN CLAM **\$15**

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 sesame oil and flaky salt

KOREAN FRIED CHICKEN  **\$16**

Served with spicy Korean dressing and peri peri sauce

BRUSSEL SPROUTS   **\$13**

Fried Brussel sprouts with bacon and spicy Chinese sauce

CRISPY CAULIFLOWER  **\$12**

Served with tahini yoghurt and chilli oil

SMASHED POTATOES **\$11**

Served with smoked paprika and mayonnaise

ASK ABOUT OUR KIDS MENU

BREADS & BURGERS

Gluten free burger buns available

OVEN BAKED BREAD  **\$8.5**

Served warm salted with garlic butter

BRUSCHETTA  **\$12**

Picked beetroot, whipped feta, candied walnuts and baby spinach. Gluten Free option available

BAO BUNS (CHOICE OF THREE) **\$18**

Hoisin duck and slaw

Crispy pork char siu and slaw

Braised jackfruit 

BEEF BURGER  **\$27**

Home-made beef pattie, cheese, chipotle relish, bacon, gherkins, lettuce and onion. Served with fries

KOREAN CHICKEN BURGER  **\$27**

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


PHILLY CHEESESTEAK SANDWICH **\$27**

Marinated diced beef, caramelised onion, mushrooms and our own cheese sauce. Served with fries

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

WITLOOF   **\$22**

Pickled and fresh pear, gorgonzola cheese, witloof (white leaf vegetable) and pumpkin seeds



VEGAN



DAIRY FREE



VEGETARIAN



GLUTEN FREE

MAINS

8HR SLOW COOKED LAMB  **\$33**

Lamb shoulder cooked with aromatic spices, kumara puree, pumpkin, potato crisp, salsa verde

BEEF CHEEK   **\$32**

Beef cheek cooked in a rich red wine sauce with potatoes and winter vegetables

CONFIT PORK BELLY **\$33**

Served with mustard mash, apples, herb jus. Gluten free option available

VENISON FILLET   **\$34**

Wrapped in bacon served with confit cabbage, parsnip crisps, smashed gourmet potatoes

RIBEYE STEAK  **\$36**

Served with potato gratin, wilted spinach and a red wine jus

KUMARA AND POTATO GNOCCHI  **\$27**

Served with kale, mushrooms and shaved Parmesan. Vegan option available

CATCH OF THE WEEK  **\$35**

Locally line caught fresh fish served with greens, cherry tomatoes, capers, potatoes and lemon butter sauce

CLOUDY BAY CLAMS   **\$23**


Diamond Shell Clams cooked in a fragrant ginger and lemongrass broth, served with fresh bread. Gluten and dairy free option available

FISH AND CHIPS Small **\$22/** Large **\$29**

Golden battered fish served with chunky fries and smashed minted peas

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**

CRISPY CAULIFLOWER  **\$12**

SMASHED POTATOES **\$11**

BRUSSEL SPROUTS   **\$13**

GOODHOME

DESSERTS

RHUBARB AND APPLE CRUMBLE \$12.5

Served with vanilla ice cream

SELF-SAUCING CHOCOLATE PUDDING \$12.5

Served with salted caramel and vanilla mascarpone

LITTLE SLICE \$6

Belgian triple chocolate brownie

AFFOGATO \$18

Vanilla ice cream, double espresso shot and your choice of Frangelico, Amaretto or Bailey's

SORBET \$10

Ask what flavours we have available

GINGER KISS \$12.5

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

HOT DRINKS

LONG BLACK \$5

SHORT BLACK \$5

FLAT WHITE \$5

LATTE \$5

CAPPUCCINO \$5

MOCCACCINO \$5

HOT CHOCOLATE \$5

Large/Soy/Decaf **ADD \$0.5**

EXTRA SHOT **ADD \$1.0**

Vanilla/Caramel/Hazelnut/Chai

TEA \$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

GOODHOME 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.