

# MEALS

## STARTERS

### Garlic Pizza Toast \$8.00

*With Parmesan Crust*

### Fresh Breads \$9.00

*with Olive Oil & Balsamic Dip, Dukkah & Hummus*

### Spicy Chicken Nibbles \$14.00

*in a Spicy Coatig served with Sour Cream*

### Crumbed Camembert Wedges \$14.50

*with Redcurrant Dipping Sauce*

### Green Lipped Mussels \$16.00

*in a Spicy Tomato & Wine Sauce served with Home Baked Bread*

### Scallops \$16.00

*Battered and served with our own Cardrona Sauce*

### Cardrona Pate \$16.00

*served with Pickled Onions, Gherkins, Toasted Bread, Garlic Pizza Bread & Onion Jam*

## BURGERS

*all served with Fries*

### Jim Paterson's Beef Burger \$19.50

*Beef Pattie, Bacon, Cheese, Caramelized Onions, Lettuce & Beetroot topped with our own Cardrona Sauce*

### Ettie Paterson's Chicken Burger \$19.50

*Chicken Fillet, Bacon, Cheese, Caramelized Onions, Lettuce & Beetroot topped with our own Cardrona Sauce*

### Little Meg Fish Burger \$19.50

*Battered Fish Fillet, Cheese, Caramelized Onions, Lettuce & Beetroot topped with Tartare Sauce and Corn Relish served on the side*

### Robert McDougall's Vegetarian Burger \$19.50

*Vegetarian Pattie, Caramelized Onions, Lettuce & Beetroot topped with our own Cardrona Sauce and served with Corn Relish on the side*

## SOUPS & SALADS

### Soup Of The Day \$14.00

*please ask our friendly wait staff about our chef's daily special, served with side of Bread*

### Greek Salad \$18.50

*with Lettuce, Feta Cheese, Olives, Tomatoes, Cucumber & Red Onion*

### Cardrona Smoked Chicken Salad \$18.50

*shredded Smoked Chicken Breast with Seasonal Salad and a Strawberry Vinaigrette and served in an Tortilla Bowl*

### Lemon Peppered Calamari Salad \$19.50

*with Field Greens, Cucumber, Carrots and Tomatoes*

### Thai Beef Salad \$18.50

*Beef Strips, marinated Thai style served with Seasonal Vegetables*

### Cardrona Seafood Chowder \$18.00

*Chunky Seafood and Vegetables served with side of Bread*

## TO SHARE

*These dishes suitable for two people*

### Gold Diggers Platter \$25.00

*selection of New Zealand Cheese, Cold Meats, Mini Spring Rolls, Crumbed Prawns & Prawn Twisters served with Pickles, Fresh Breads & Crackers*

### Waiorau Platter \$25.00

*selection of Mussels, Scallops, Prawn Twisters, Calamari, Fish, Prawn Cutlets & Fries served with Tartare Sauce*

### Brie Cheese Platter \$15.00

*served with Home Made Chutney and Crackers*

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# MEALS

## MAIN MEALS

### Cardrona Bangers \$19.00

Lamb & Mint flavoured Sausages served with Mash Potato, Peas and a Rich Gravy

### Vegetarian Quiche \$18.50

Homemade and served with a Side Salad

### Cardrona Ale Battered Blue Cod \$25.00

served with Salad, Fries and Tartare Sauce

### Cardrona Merino Lamb \$28.00

drizzled with Plum Sauce and served with Gourmet Potatoes, Courgettes, Beans, Feta & Basil Pesto

### Central Otago Salmon Fillet \$27.00

served on a Lemon Couscous with Green Beans and Red Capsicum, topped with Creamy Caper & Dill Sauce

### Pork Spare Ribs \$28.00

with our own BBQ Sauce and served with Salad and Fries

### New Zealand Prime Eye Fillet Steak \$32.00

grilled to your request and topped with Mushroom & Peppercorn Sauce and served with your choice of Salad and Fries or Seasonal Vegetables

## CHILDRENS MENU

*this menu is designed for children only*

### Chicken Nuggets \$10.00

served with Sald Garnish and Fries

### Fish Bites \$10.00

served with Salad Garnish and Fries

### Chicken Fillet \$10.00

served with Vegetables of the day

### Banger and Mash \$10.00

served with Peas & Gravy

### Ice-Cream Sundae \$6.00

your choice of Topping - Strawberry, Chocolate or Caramel

## DESSERTS

### Meringue Nest \$11.50

served with Mango Ripple Ice-Cream and garnished with Passionfruit Coulis and Whipped Cream

### Raspberry White Chocolate

#### Cheesecake \$11.50

drizzled with Raspberry Coulis and Caramel Sauce and served with Whipped Cream

### Cardrona Apple Pie \$11.50

warmed and served with Vanilla Ice-Cream and Whipped Cream

### Chocolate Mud Cake \$11.50

served with Berry Coulis, Vanilla Ice-Cream and Whipped Cream

### Ice-Cream Sundae \$6.00

Your Choice of Topping - Strawberry, Chocolate or Caramel

### Liqueur Coffee \$11.50

your choice - Irish Whiskey, Baileys, Kahlua etc.

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# BEVERAGES

## NON-ALCOHOLIC

- Lemonade \$3.00
- Raspberry \$3.00
- Coke \$3.00
- Orange Juice \$3.00
- Tomato Juice \$4.00
- Apple Juice \$4.00
- Cranberry Juice \$4.00
- Pineapple Juice \$4.00
- San Pellegrino Sparkling Water \$7.50
- Lemon, Lime & Bitters \$4.00
- Lemon & Paeroa (kiwi classic) \$4.00
- Ginger Beer \$4.00
- Red Bull Can \$5.00

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## OFF TAP

*These Tap Beers / Cider are served by Handle/Pint Glass, they are also available as a 12oz size at \$5.00 each apart from half size Guinness being \$7.00*

- Speights Gold Medal \$7.00
- Speights Summit \$7.00
- Cardrona Ale \$7.00
- Speights Distinction \$7.00
- Speights Cider \$7.00
- Guinness \$9.00

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## BOTTLE BEER

- Speights Gold Medal \$5.00
- Steinlager Original \$7.00
- Steinlager Pure \$8.00
- Steinlager Light \$7.00
- Corona \$7.00
- Stella Artois \$7.00
- Heineken \$7.00
- Large Speights Bottle \$10.00

## WINES BY THE GLASS

*Please see full wine list to purchase wines by the bottle*

- The Pass - Sauvignon Blanc \$9.00**  
*Marlborough wine with fruit from Awatere & Wairau Valley. Structured palate with crisp & refreshing finish*
- Gibbston Greenstone Pinot Gris \$9.00**  
*A very bright nose, strongly infused with passionfruit with a creamy palate*
- Babich Lone Tree Chardonnay \$9.00**  
*Un-oaked chardonnay from the Hawkes Bay region, with gentle fruit flavours of apples & peaches, lovely full weight & great body, with a lingering citrus finish*
- Rua (Akarua) Pinot Noir \$9.00**  
*well defined Central Otago Pinot Noir exhibiting spice & dark berry fruits, layers of savoury highlights and a soft, yet bright finish*
- Yalumba Y Series Cabernet Sauvignon \$9.00** deep & dense cherry red in colour, with a nose of berries & plum with toasty oak. The palate is of vibrant, sweet berry fruit, finishing with a firm tannin structure

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## RTD'S

- Jim Beam & Cola \$8.00
- Smirnoff Black Ice \$8.00
- Coruba & Cola \$8.00
- Jack Daniels & Cola \$8.00

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## COFFEE

- Flat White \$4.00
- Latte \$4.50
- Cappuccino \$4.00
- Moccacino \$4.50
- Decaf or Soy .50 extra

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## TEA / HOT DRINKS

- Pot of Tea for one \$3.00
- Herbal Tea - Selection available \$3.50
- Blackcurrant \$3.00
- Hot Chocolate \$4.00

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# WINE

## WHITE WINE

**The Pass** \$40.00

*Marlborough Sauvignon Blanc*

**Roaring Meg** \$45.00

*Mt Difficulty Central Otago Sauvignon Blanc*

**Seresin Estate** \$55.00

*Marlborough Sauvignon Blanc*

**Babich Lone Tree** \$40.00

*Hawkes Bay un-oaked Chardonnay*

**Clearview Beachhead** \$45.00

*Hawkes Bay Chardonnay*

**Marisco King Series 'Bastard'** \$52.00

*Marlborough Chardonnay*

**Gibbston Greenstone** \$40.00

*Central Otago Pinot Gris*

**Man O'War Exiled** \$48.00

*Waiheke Island Pinot Gris*

**Palliser Estate** \$40.00

*Martinborough Riesling*

**Amisfield Dry Riesling** \$48.00

*Central Otago Riesling*

## BUBBLES

*Champagne, Method Traditionelle & Sparkling*

**Moet & Chandon** \$95.00

*France*

**Lindauer Special Reserve 300ml**

\$12.00

*Marlborough*

**Lindauer Special Reserve 750ml**

\$35.00

*Marlborough*

**Amisfield Arcadia NV Brut** \$48.00

*Central Otago*

## DESSERT WINE

**Lake Hayes Noble** \$35.00

*Central Otago*

## RED WINE

**Mission - Reserve** \$40.00

*Hawkes Bay - Merlot*

**Clearview Cape Kidnappers** \$50.00

*Hawkes Bay - Merlot/Malbec*

**Te Mata Woodthorpe** \$50.00

*Hawkes Bay - Merlot/Cabernet*

**Grant Burge 'The Holy Trinity'** \$55.00

*Borossa, Australia - Grenache/Shiraz/Mourvedre*

**Yalumba Y Series** \$40.00

*South Australia - Cabernet Sauvignon*

**Grant Burge Cameron Vale** \$55.00

*Borossa, Australia - Cabernet Sauvignon*

**Peter Lehman 'Mentor'** \$80.00

*Borossa, Australia - Cabernet Sauvignon*

**Mission Estate 'Vineyard Selection'**

\$40.00

*Hawkes Bay - Syrah*

**Te Mata Woodthorpe** \$45.00

*Hawkes Bay - Syrah*

**Aurora** \$68.00

*Central Otago - Syrah*

**Rua (Akarua)** \$45.00

*Central Otago - Pinot Noir*

**Chard Farm River Run** \$52.00

*Central Otago - Pinot Noir*

**Mondillo** \$62.00

*Central Otago - Pinot Noir*

**Pisa Range** \$65.00

*Central Otago - Pinot Noir*

**Amisfield** \$75.00

*Central Otago - Pinot Noir*

**Felton Road** \$98.00

*Central Otago Pinot Noir*

**Felton Road 'Cornish Point'** \$110.00

*Central Otago Pinot Noir*

**Chard Farm 'Tiger'** \$120.00

*Central Otago - Pinot Noir*

**Amisfield 'Rocky Knoll'** \$140.00

*Central Otago Pinot Noir*

**Gibbston Valley 'Reserve'** \$145.00

*Central Otago Pinot Noir*

## WINES BY THE GLASS

### White Wine

**The Pass - Sauvignon Blanc** \$9.00

**Babich Lone Tree - Chardonnay**  
\$9.00

**Gibbston Greenstone - Pinot Gris**  
\$9.00

### Red Wine

**Yalumba Y Series - Cabernet Sauvignon** \$9.00

**Rua - Akarua - Pinot Noir** \$9.00

## WINE LIST

### Cellar Selection

**Chard Farm 'Tiger 2007'** \$120.00  
*Central Otago - Pinot Noir*

**Amisfield 'Rocky Knoll 2006'** \$140.00  
*Central Otago - Pinot Noir*

**Gibbston Valley 'Reserve 2006'**  
\$145.00  
*Central Otago - Pinot Noir*

**Yalumba 'Menzies 2003'** \$70.00  
*Coonawarra, Australia - Cabernet Sauvignon*

**Rockford '2003'** \$80.00  
*Borossa, Australia - Cabernet Sauvignon*

**Rockford '1997'** \$110.00  
*Borossa, Australia - Cabernet Sauvignon*

**Jim Barry 'First X1 2005'** \$90.00  
*Coonawarra, Australia - Cabernet Sauvignon*

**Rockford 'Basket Press 2001 & 2003'** \$130.00  
*Borossa, Australia - Shiraz*

**Rockford 'Basket Press 2004'**  
\$120.00  
*Borossa, Australia - Shiraz*

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