



# LAKE HAWEA HOTEL

NEW ZEALAND

## ALL DAY MENU 11.00am - 5.00pm

### MENU

<b>Bread and Dips</b> Crispy ciabatta thins with salsa verde, babaganoush and hummus (v)	13.5
<b>Seafood Chowder</b> Creamy seafood chowder with toasted ciabatta	16.5
<b>Arancini Balls</b> Mushroom and stringy mozzarella risotto balls with garlic aioli (v)	12.5
<b>Dumplings</b> Gyoza veggie dumplings with a chilli, soy dipping sauce (v)	11.5
<b>Pate</b> Smooth chicken liver pate, red onion relish, cornichons and truffle oil with toasted ciabatta	17.5
<b>Fish and Chips</b> Hoki Fillets in our homemade beer batter, chips, salad, tartar sauce & lemon wedge	24.5
<b>Moule Mariniere</b> 500gms of green lip mussels in garlic white wine cream sauce, with toasted ciabatta (GF OPTION)	19.5
<b>Cardrona Gin Gravlax Salmon</b> Cured and washed Cardrona Gin salmon, fennel and pickled cucumber salad, crème fraiche and crostini's	27.5
<b>Salmon Light Lunch</b> 140gms seared high country salmon served on a citrus couscous, with seasonal green veg and cucumber yoghurt dressing	27.5
<b>Stags Head Burger</b> Beef patty, bacon, cheese & red onion relish, chipotle aioli, lettuce, tomato in a toasted burger bun with fries	21
<b>Satay Chicken Burger</b> Chicken breast coated in our crispy corn and panko crumb, peanut satay sauce, lettuce, tomato, aioli, in a toasted burger bun with fries	20
<b>Veggie Burger</b> Field mushroom, grilled cheese, beetroot relish, lettuce, tomato, aioli in a toasted burger bun with fries (v)	19.5
<b>Chicken Wrap</b> Marinated grilled chicken, hummus, couscous, minted yoghurt, cucumber, tomato and salad greens	17.5
<b>Steak and Chips</b> Flame grilled ribeye steak, fries, salad and garlic butter	31.5
<b>Pasta Basilica</b> Fresh fettuccine, champagne ham, cherry tomatoes, fresh basil in a cream sauce	25.5

### SALADS

<b>Crispy Pork Belly Asian Salad</b> Crunchy Asian slaw, with peanuts, fresh herbs, and crispy pork belly tossed in a sesame and coriander dressing	23.5
<b>Garden Salad</b> Seasonal mixed leaves, garden veggies, seeds, all tossed in a house vinaigrette (V & GF)	14.5

### SIDES

<b>Bowl of fries with aioli (v)</b>	6
<b>Wedges (v)</b> with sour cream & sweet chilli sauce	10
<b>Side salad (v)</b>	6
<b>Rice (v)</b>	5

### EXTRAS

<b>Extra sauce</b> Aioli, sweet chilli, tomato, chipotle aioli	1
<b>Gluten free</b> Buns and Bread available	1.5

### PIZZA MENU

Our pizza is Italian style made with our homemade pizza dough cooked directly on hot stone. All pizza have a traditional Napoli sauce base & Italian mozzarella.

<b>“ Classic ” Margarita</b> Tomato base, Italian mozzarella and basil (v)	19.5
<b>Bambino</b> Champagne ham and Italian mozzarella	21.5
<b>Pepperoni</b> Hot venison pepperoni, red onion and chilli jam	22.5
<b>Fungi</b> Mushrooms, parmesan and truffle oil (v)	22.5
<b>Bianco Verde</b> Spinach & garlic, feta cheese and crispy bacon	23.5
<b>Vegetarian</b> Mushroom, capsicum, red onion, spinach and garlic (v)	21.5
<b>Four Cheeses</b> Gorgonzola, parmesan, cheddar and Italian, mozzarella (v)	24.5
<b>Prosciutto</b> Tomato base, Italian mozzarella, basil and freshly sliced prosciutto	24.5
<b>Salmon</b> Hot smoked salmon, crème fraiche and salsa verde	29.5
<b>Calzone (folded pizza)</b> Ham, mushroom, Italian mozzarella and tomato	24.5
<b>Add Egg</b>	2
<b>Extra Toppings:</b>	
Mozzarella, feta, venison pepperoni, ham, bacon	3
Prosciutto, smoked salmon	5
Pineapple, olives, mushroom, red onion, capsicum	2
Gluten free base	3

### KIDS MENU

<b>Cheese Burger and Chips</b> Beef patty with grilled cheese & tomato sauce	11.5
<b>Spaghetti Bolognese</b>	11.5
<b>Fish Bites and Chips</b>	9.5
<b>Chicken Nuggets and Chips</b>	9.5

### KIDS PIZZA

<b>Margarita (v)</b> Tomato base, mozzarella & basil	10.5
<b>Bambino</b> Tomato base, champagne ham, mozzarella	11.5
<b>Ham and Pineapple</b> Tomato base, champagne ham, pineapple, mozzarella	12.5

### DESSERT

<b>Chocolate Brownie</b> Rich callebaut chocolate and roasted almond brownie with mango and passion fruit frozen yoghurt	14.5
<b>Vanilla Cheese Cake</b> Vanilla bean cheese cake with raspberry coulis	12.5
<b>Lemon Posset</b> Creamy lemon posset with a berry compote	12.5
<b>Affogato</b> Vanilla bean ice cream with a shot of espresso Add a liquor	7.5 15.5

### KIDS DESSERTS

<b>Ice Cream</b> 1 scoop of vanilla, strawberry or chocolate	3
<b>Strawberry sundae</b> Strawberry ice cream with strawberry sauce, whipped cream & sprinkles	6.5
<b>Chocolate sundae</b> Chocolate ice cream with chocolate sauce, whipped cream & sprinkles	6.5
<b>Caramel sundae</b> Vanilla ice cream with caramel sauce, whipped cream & sprinkles	6.5

<b>Wanaka Pure Ice Cream &amp; Sorbet</b> Ask your waiter for flavours	4
2 scoops	7.5



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## DRINKS MENU

### SPARKLING

Verve Cliquot	152.5
Maude Bubbles NV WANAKA, CENTRAL OTAGO	89
Gold Diggers Frizzante Sparkling Pinot Gris, 330ml	19.5
Proseco SANTO, ITALY	44.5
Lindauer Brut Cuvee, sauvignon Blanc or Fraise 200ml/750ml	10.5 / 39.5

### HOUSE WINES

House Rose Cote Du Rhone FRANCE	10.5 / 39.5
House Sauvignon Blanc MARLBOROUGH, NZ	9.5 / 39.5
House Pinot Gris MARLBOROUGH, NZ	9.5 / 39.5
House Chardonnay MALBOROUGH, NZ	10.5 / 39.5
House Pinot Noir MALBOROUGH, NZ	10.5 / 39.5
House Shiraz HUNTER VALLEY, AUSTRALIA	10 / 39.5

### MAUDE WANAKA, CENTRAL OTAGO

Sauvignon Blanc 2016	12.5 / 52.5
Pinot Gris 2017	12.5 / 52.5
Chardonnay 2016	13.5 / 59.5
Riesling 2015	12.5 / 52.5
Pinot Noir 2016	14.5 / 63.5

### ROSE

Maori Point Pinot Noir Rose 2017 TARRAS, CENTRAL OTAGO	11.5 / 52.5
Terra Sancta Estate Pinot Noir Rose 2017 BANNOCKBURN, CENTRAL OTAGO	58.5

### WHITE BY THE BOTTLE

TED, by Mount Edward Pinot Blanc 2016 LOWBURN, CENTRAL OTAGO	47.5
Dog Point Sauvignon Blanc 2015 MARLBOROUGH	55.5
Mount Edward, Riesling 2017 CROMWELL	57.5
Tiki Single Vineyard Pinot Gris 2015 MARLBOROUGH	53.5
Prophet's Rock Pinot Gris 2015 BENDIGO, CENTRAL OTAGO	59.5
Main Divide Chardonnay 2016 WAIPARA VALLEY	49.5
Mt Difficulty Chardonnay 2014 BANNOCKBURN, CENTRAL OTAGO	84.5

### RED BY THE BOTTLE

Alpha Domus The Pilot Merlot/Cab Sauv 2014 HAWKES BAY	39.5
Mojo Shiraz 2016 BAROSSA VALLEY, AUSTRALIA	49
Rocky Point 2016 BENDIGO, CENTRAL OTAGO	53.5
Alpha Domus Barnstormer Syrah 2016 HAWKES BAY	68.5
Tiki Koro Pinot Noir 2015 WANAKA, CENTRAL OTAGO	65.5
Mondillo Pinot Noir 2014 BENDIGO, CENTRAL OTAGO	89
Amisfield Pinot 2015 LOW BURN, CROMWELL	84.5

### DESSERT WINE

Mondillo Sweet Riesling Sticky 2015 BENDIGO, CENTRAL OTAGO	10.5 / 49.5
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### LIBRARY WINES

Maori Point Pinot Noir 2011 TARRAS, CENTRAL OTAGO	14.5 / 69.5
Pisa Range Pinot Noir Poplar Estate Block 2012 CROMWELL BASIN, CENTRAL OTAGO	99
Three Miners "ounce of Gold" Pinot Noir 2011 ALEXANDRA, CENTRAL OTAGO	109
Kalex Pinot Noir 2011 GIBBSTON VALLEY, CENTRAL OTAGO	119
Prophet's Rock Pinot Noir 2011 BENDIGO, CENTRAL OTAGO	139.5
Mt Difficulty Pinot Noir 2012 BANNOCKBURN, CENTRAL OTAGO	145

### BOTTLED BEERS

Emerson's Pilsner 500ml	14.5
Emerson's Bird Dog 500ml	14.5
Steinlager Pure/ Classic/ Mid	9
Speights Old Dark	9
Speights Mid Ale	9
Heineken /Corona	9
Scotts Brewery 1905 Golden Ale Boulder, IPA (GF) & Porter	9.5

### CIDERS

Thomas Rose Apple & Ginger/ Strawberry & Lime	13.5
Mac's Cider Chili & Lime	13.5

### 12OZ HANDLE PINT

Speights Gold Medal Ale	6	7.5	9.5
Mac's Gold Lager	6	7.5	9.5
Steinlager Super cold	7	8.5	10
Emerson's Pilsner	7	9.5	11.5
Pan Head APA	7	9.5	11.5
Emerson's Bird Dog	8.5	10.5	12.5
Mac's Cloudy apple cider	7.5	9.5	11.5

### COCKTAIL

Hawea Old Fashioned Rye Bourbon, Bitters, sugar & a muddled orange slice	19.5
Fiery Manhattan Fireball, Sweet Vermouth & Orange Bitters	17.5
Apple Pie Martini Vodka, Vanilla Galliano, Apple Sourz, Apple Cider, garnished with cinnamon	16
Espresso Martini Broken Shed Vodka, Kahlua, a shot of espresso, sugar syrup and shaken	15.5
Toblerone Baileys, Kahlua, Frangelico, cream garnished with a chocolate drizzle	17.5
Cardrona Mule The Reed Vodka, Bundaberg Ginger Beer and fresh mint leaves	16
The Source G & T Cardrona Distilled Source Gin and Fever Pitch Tonic with freshly squeezed lemon	16
Summer Spirits Sparkling wine with a splash of Aperol, fresh orange slice, dash of soda water and all served over ice	16.5

### SOFT DRINKS

Coke, Coke Zero, L&P, Ginger ale, Lemonade & Tonic	4.5
Lemon, Lime & Bitters	5
Bundaberg Ginger Beer	6.5
Bundaberg Old Fashioned Lemon Soda	6.5
Mac's Fizz	6.5
Good Buzz Kombucha Lemon & Ginger	8
Benjer Local Juices Apple, Apple & Raspberry, Apple and Mango, Orange	6.5
Keri Juices Orange, Apple, Pineapple, Tomato & Cranberry	4.5
Te Waihou Sparkling Water 750ml	11.5
Te Waihou Sparkling Water 500ml	6.5

### HOT DRINKS

Flat White	4.5/5
Cappuccino	4.5/5
Mochaccino	4.5/5
Latte	4.5/5
Chai Latte	4.5/5
Long Black	4
Espresso	3.5
Americano	4
Macchiatto	4.5
Tea	4
Hot Chocolate	5
Add Soy, Rice, Almond or Coconut milk	+1
Flavour Shots Hazelnut, vanilla, caramel	0.50