



— THATCHER & SMALL —



84 Revell Street, Hokitika, New Zealand

www.thatcherandsmall.co.nz

Bar Snacks from 2:30pm | Dinner from 5:30pm

DINNER

ENTRÉE

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| Chicken Liver Parfait - With spiced apple chutney and toasted bread (GFO) | \$19.00 |
| Meatballs - Beef meatballs, napoli sauce, raita yoghurt (GF, DFO) | \$19.00 |
| Bao - Buttermilk chicken, pickled vegetables, carrot and chilli mayo | \$14.50 |
| Salt & Pepper Squid - Seasoned crispy squid with house tartare and lemon wedge | \$19.00 |
| Toasted Flat Bread - Warm housemade bread topped with goats cheese and seasonal pickled vegetables (DFO, VO) | \$23.20 |
| Arancini - Bacon and chorizo arancini with parmesan and romesco mayo | \$19.00 |
| Garlic Bread - Housemade garlic butter, sweet chilli and grilled cheese | \$17.00 |
| Grilled Mussels - Café Paris butter, lemon and croutons (GF) | \$14.50 |
| Seafood Chowder - A creamy chowder loaded with treats from the sea, and garlic bread (GFO) | \$20.00 |

MAINS

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| Risotto - Roasted pumpkin risotto with feta, edamame, parmesan and dukkah (GF, DFO, VO) | \$25.80 |
| Buttermilk Chicken Burger - With sweet chilli jam, chipotle mayo slaw, toasted garlic butter bun and fries | \$26.80 |

The following meals are accompanied by your choice of salad and chips or vegetables

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| Beef Wellington - Beef fillet with mushroom duxelles and dijon mustard, bound in flaky pastry, served with roasted pumpkin puree and jus | \$40.00 |
| Lamb Shoulder - Slow cooked lamb shoulder, minted pea puree, raita yoghurt and lamb jus (GF, DFO) | \$38.00 |
| Cajun Chicken Schnitzel - Panko crumbed cajun chicken breast with honey mustard sauce and tomato chutney | \$35.90 |
| Beef Sirloin - Cooked to your liking with a choice of mushroom sauce, garlic butter or jus (GFO, DFO) | \$36.50 |
| Twice Cooked Pork Belly - Served with spiced apple chutney, roasted pumpkin puree and jus (GFO, DFO) | \$35.50 |
| Fish - Local catch of the day, either pan fried or beer battered with house tartare and lemon (GFO, DFO) | \$33.50 |



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Available from 5:30pm

DESSERT

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| Ginger and Almond Cake - Served warm with a coconut butterscotch sauce, ginger and coconut crumb and ice cream (GF, DFO, VO) | \$17.00 |
| Chocolate Ganache Tart - With berry compote and ice cream (GF, DFO, VO) | \$17.50 |
| Brownie Cheesecake - Our waitstaff will advise tonight's creation (GF) | \$18.00 |
| Crème Brulee - Vanilla baked custard topped with a layer of hard caramel. Served with orange, pistachio and white chocolate shortbread (GF) | \$18.00 |
| Blueberry and Lemon Pudding - With blueberry compote, ice cream and crème anglaise | \$18.00 |
| Churros - Mexican style fried dough coated in cinnamon sugar, served with spiced caramel dipping sauce (VO) | \$15.00 |
| Skillet Cookie - Ideal for sharing. A warm white chocolate and macadamia nut cookie, topped with ice cream and spiced caramel sauce | \$24.20 |

CHILDREN'S MENU (under 12 only)

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| Meatballs - Beef meatballs with Napoli sauce, over spaghetti, with cheese (DFO) | \$16.50 |
| Fried Chicken - With fries or veges | \$16.50 |
| Nachos - Beef mince, sour cream and grilled cheese (GFO) | \$11.30 |
| Battered Fish - With fries or veges (GFO, DFO) | \$14.40 |
| Ice Cream Sundae - Vanilla ice cream with a choice of chocolate, caramel or strawberry sauce and whipped cream (GF, DFO) | \$7.20 |

Dietary Requirements:

GF: Gluten Free. GFO: Gluten Free Option. DF: Dairy Free. DFO: Dairy Free Option.
VegO: Vegetarian Option VO: Vegan Option