THATCHER & SMALL

84 Revell Street, Hokitika, New Zealand
www.thatcherandsmall.co.nz
Bar Snacks from 2:30pm | Dinner from 5:30pm

DINNER

ENTRÉE

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

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

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

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)

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