

O L D

E L E P H A N T

H O U S E



DINING

Grilled artisan breads, smoked sea salt, olive oil, brown butter	\$8.00
Chard-cauliflower soup, remoulade of smoked line caught fish, grilled rewana	\$14.00
Winter salad, artichoke, parsnip, shaved brussels, winter leaves, herb dressing	\$13.00
Kale slaw, beetroot, citrus dressing, soft boiled egg, crispy kumara	\$10.00
Hangi style Freedom Farms pork terrine, watercress mustard, house-made pickles	\$14.00
Slow cooked Hawkes Bay lamb, horopito, beetroot jam, crispy pita	\$14.00
Light-cured trevally, kawakawa syrup, mandarin textures, black garlic mayo	\$15.00
Pea and bean risotto, whipped goats curd, fresh lemon	\$22.00
Spiced cauliflower, paratha roti, butternut hummus, roquette, crispy onion	\$20.00
Line caught Leigh fish, miso roasted fennel, pickled radish, cucumber sunomono	\$25.00
Grass-fed beef rib sticky glaze, truffle pommes puree, chard onions, collard greens	\$25.00
Free-range Waikato buttermilk chicken burger, scamorza, cauliflower quince relish	\$24.00
Charcuterie platter, terrine, cured and braised meats, pickles, relish, butter, breads	\$45.00
Hand cut agria potatoes, smoked sea salt, house-made ketchup	\$8.50

KIDS MENU

Fish 'n' chips with tomato sauce	\$15.00
Buttermilk chic 'n' chips with mayonnaise	\$15.00
Cheesy potato bake with bacon (choose cauliflower for a vegetarian option)	\$15.00
Mini chicken burger with fries	\$15.00
Kids platter with vegetable and cheese sticks, sliced glazed ham and fresh fruit	\$15.00

Please speak to your server if you have any special dietary requirements or preferences. Our chefs are happy to accommodate your needs where possible.

Our commitment to a sustainable future

At the Old Elephant House, we pride ourselves in producing modern bistro cuisine using the best locally-sourced and sustainable ingredients that are free-range and cruelty-free.

Our fish are line-caught in Leigh and come to us whole the next day – this is the freshest fish you can get next to catching it yourself.

Our Te Mana high-country lamb is the best we've come across, high in omega-3 and finished on chicory pastures for 30 days which helps give it its unique flavour.

Our beef is slowly matured on luscious New Zealand grass to produce tender, flavoursome meat.

Our pork comes from Freedom Farms, with not a cage, crate, or pen in sight.

Our chickens are free-range and raised in the Waikato. They're free to peck and forage from spray-free pastures, just as nature intended.

Our chefs are trained to know about our products and treat them with the utmost respect and care.

We love what we do and believe this shows in the products we choose to use and the techniques we use to deliver them to your table.

BEER & CIDER BOTTLES

Steinlager Pure	\$9.00
Steinlager Tokyo Dry	\$9.00
Steinlager Mid-Low Alcohol	\$9.00
Macs Hoprocker	\$9.00
Panhead Supercharge APA	\$9.00
Little Creatures Pale Ale	\$9.00
Hallertau Apple Cider	\$9.50
Hallertau No. 1 Lager	\$9.50
Hallertau No. 2 Pale Ale	\$9.50
Hallertau No. 4 Black	\$9.50
Hallertau No. 5 Pilsnah	\$9.50

COFFEE

Black Coffee	\$4.50
White Coffee	\$5.00 \$5.50
Hot Chocolate Mocha	\$5.00 \$5.50
Chai	\$5.00 \$5.50
Tea	\$4.00
Fluffy	\$1.60
Extras	\$0.50
<i>Milk alternatives – Soy / Almond / Coconut</i>	

COCKTAILS

Espresso Martini <i>vodka, kahlua, coffee, sugar syrup</i>	\$17.00
Corps Reviver <i>gin, cointreau, Coochi Americano, lemon, Pernod</i>	\$17.00
Aperol Spritz <i>aperol, prosecco, soda, orange garnish</i>	\$17.00
Zombie <i>gold rum, dark rum, pineapple, lime, mango, passion, angostura, mint</i>	\$17.00
Gilda <i>tequila, lime, pineapple, cinnamon syrup</i>	\$17.00
Safari Breeze <i>vodka, grapefruit, sugar syrup, lime, peychauds bitters, maraschino</i>	\$17.00

FRESHLY SQUEEZED JUICES

Juicy Lucy range – 400ml serve

Orange	\$6.50
Apple	\$6.50
Pineapple	\$6.50
Cranberry	\$6.50
Tomato	\$6.50
Feijoa	\$6.50
Kids Juice	\$3.00

SOFT DRINKS

Phoenix premium range – 400ml serve

Tonic Water	\$6.50
Lemonade	\$6.50
Ginger Ale	\$6.50
Cola	\$6.50
Lemon, Lime and Bitters	\$6.50
Sparkling Water 750ml	\$7.00
Sparkling Water 300ml	\$5.00

SPARKLING

	<i>Glass</i>	<i>Bottle</i>
Morton Estate Brut NV <i>(House Pour)</i>	\$10.00	\$40.00
Bandini Prosecco <i>Italy</i>	\$13.00	\$50.00
Babydoll Sparkling Blush <i>Marlborough</i>		\$48.00
Lanson Black Label NZ Champagne <i>France</i>		\$85.00
Bollinger Special Cuvee <i>France</i>		\$120.00

SAUVIGNON BLANC

	<i>Glass</i>	<i>Bottle</i>
The Good Company Sauvignon Blanc <i>Marlborough (House Pour)</i>	\$9.00	\$40.00
Peter Yealands Low Alcohol <i>Marlborough</i>	\$10.00	\$40.00
Babydoll <i>Marlborough</i>	\$10.00	\$44.00
Dog Point <i>Marlborough</i>		\$55.00

CHARDONNAY

	<i>Glass</i>	<i>Bottle</i>
The Good Company <i>Marlborough (House Pour)</i>	\$9.00	\$40.00
Huntaway Reserve <i>Gisborne</i>	\$10.00	\$43.00
Crossroads Milestone <i>Hawke's Bay</i>		\$49.00

AROMATICS & ROSÉ

	<i>Glass</i>	<i>Bottle</i>
The Good Company Pinot Gris <i>Marlborough (House Pour)</i>	\$9.00	\$40.00
Amisfield Pinot Gris <i>Central Otago</i>		\$55.00
Good Company Rosé <i>Marlborough (House Pour)</i>	\$9.00	\$40.00
RMW One Off Sangiovese Syrah Rosé <i>Hawke's Bay</i>		\$50.00

RED

	<i>Glass</i>	<i>Bottle</i>
The Good Company Pinot Noir <i>Marlborough (House Pour)</i>	\$11.00	\$45.00
Babydoll Pinot Noir <i>Marlborough</i>		\$52.00
Rocky Point Pinot Noir <i>Central Otago</i>		\$60.00
Te Awanga Estate Syrah <i>Hawke's Bay</i>		\$56.00
Alpha Domus Pilot Merlot Cabernet <i>Hawke's Bay</i>		\$60.00
RMW One Off 'The Banger' Cabernet Syrah <i>Hawke's Bay</i>	\$14.00	\$60.00

