

O L D
ELEPHANT
H O U S E

MENU

Free range eggs benedict – streaky bacon spinach – hollandaise	\$20.00
Granola – roast peaches – ricotta – yoghurt (v)	\$14.50
Free range eggs – wholemeal bruschetta chipotle salsa (v, df)	\$14.50
Chorizo – peppers – scrambled eggs – spinach crispy onion (gf)	\$16.50
Smoked Akaroa salmon salad – watercress – croutons poached egg – salsa macha (df)	\$20.00
Bruschetta – summer tomatoes – goats’ curd macadamia crumble (v, vegan available)	\$19.50
Fried cauliflower – kale – poached egg smoked paprika potato crispy (v, gf, vegan available)	\$18.50
Braised pork tacos – cabbage – Pico De Gallo smoked chilli mayo (df, vegan option available)	\$16.00
Onion crusted pork schnitzel – chunky chips apple–cress salad	\$24.50
Roast chicken salad – glazed peaches – pinenuts romaine wedge – pecorino (gf)	\$23.00
Chunky cut chips – truffle oil – parmesan	\$8.50

(v) vegetarian – (vg) vegan – (df) dairy free – (gf) gluten free

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

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DESSERT

Tiramisu - vanilla ice cream (v)	\$12.00
Roast peaches - dulce de leche - sponge fingers Chantilly (v)	\$12.00
Plum granita - mascarpone - almond crumble (v, gf)	\$12.00

KIDS

Mini pancakes - flamed banana - grilled bacon maple syrup	\$12.00
Scrambled eggs and bacon on toast	\$12.00
Chicken - tomato spaghetti with cheese	\$12.00
Spaghetti - tomato sauce - cheese (v)	\$12.00
Bacon and egg roll with chips	\$12.00

CEREAL MILKSHAKES

Coco pops - rata honey - chocolate ice cream dark chocolate shavings	\$12.50
Cornflakes - maple syrup - banana - vanilla ice cream cornflake crunchies	\$12.50
Fruit loops - mango sorbet - pineapple lump crumble	\$12.50
Nutri grain - Nutella - banana - vanilla ice cream hazelnut chocolate	\$12.50

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KARMA JUICE

Apple	\$5.50
Orange	\$5.50
Carrot, Orange & Turmeric	\$5.50
Apple, Black Current & Raspberry	\$5.50

OTHER JUICE

Tomato	\$6.50
Cranberry	\$6.50
Coconut water	\$5.50

SOFT DRINKS

Tonic water	\$6.50
Lemonade	\$6.50
Ginger ale	\$6.50
Ginger beer	\$6.50
Cola	\$6.50
Lemon lime and bitters	\$6.50
Sugar free cola	\$6.50
Raspberry hibiscus	\$6.50

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CHARDONNAY

	Glass	Bottle
The Grayling	\$8.50	\$33.50
Tuki Tuki Chardonnay (Boundary Vineyards)		\$38.00

SAUVIGNON BLANC

The Grayling	\$8.50	\$33.50
Stoneleigh Lighter (low alcohol)	\$9.50	\$36.00
Triplebank Awatere Valley		\$39.00

PINOT GRIS

The Grayling	\$8.50	\$33.50
Triplebank Awatere Valley		\$39.00

PINOT NOIR

The Grayling	\$8.50	\$33.50
Triplebank Awatere Valley		\$39.00

SYRAH

Church road		\$39.00
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CHAMPAGNE AND MÉTHODE CHAMPENOISE

Mumm Grand Cordon		\$95.00
Deutz		\$70.00
Mionetto Prosecco	\$15.00	\$52.00

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BEERS

Heineken	\$9.00
Heineken Light 2.5%	\$9.00
Corona	\$9.50
Panhead Supercharge APA	\$9.50
Somersby apple cider	\$9.50

COCKTAILS

Bloody Mary	\$15.00
Peach Bellini	\$15.00
Aperol Spritz	\$15.00
Martini Espresso	\$15.00