

2

DINNER







BAR SNACKS

Baked Brie warmed brie topped with toasted walnuts, apricots, honey and rosemary. Served with crackers (GFO) | \$23.00

Chicken Wings coated in Korean style wing sauce and toasted sesame seeds | \$21.00

Trio of Dips toasted flat bread with roasted capsicum dip, basil pesto and olive oil with balsamic vinegar

(VO, GFO) | \$22.50

Chicken Liver Pate with pickled vegetables, pear and fig chutney, toasted ciabatta (GFO) | \$18.50

Nachos with beef and beans, topped with grilled cheese, sour cream and guacamole (VO) | \$22.50

Pork Croquettes with cheese, potato and herbs, served with aioli and Oko sauce | \$19.50

Jalapeno Poppers with housemade sweet chilli sauce (Veg) | \$16.00

Buttermilk Chicken with sweet chilli mayo | \$18.00

Loaded Fries topped with pulled pork, smoked cheese sauce,
jalapenos and coriander | \$16.50

Thrice Cooked Fries with garlic aioli | \$11.00

Garlic Bread toasted ciabatta with smoked garlic butter, basil pesto, sweet chilli and cheese | \$17.50

Cheese Platter with creamy brie, Kapiti blue, honey comb, quince paste, fruit and crackers | \$31.00

ENTRÉE

Saganaki grilled haloumi with honey, oregano and metaxa, accompanied with toasted flat bread (Veg, GFO) | **\$24.50**

Pan Seared Fish our waitstaff will advise today's local catch, with sambal sauce and coconut sambal, fried curry leaves and toasted flat bread (GFO, DF) | \$19.50

Bao Buttermilk chicken with pickled red onion, carrot, iceberg, aioli and Oko sauce | \$14.00

Trio of Dips Toasted flat bread with roasted capsicum dip, basil pesto and olive oil with balsamic vinegar (GFO, VO) | **\$22.50**

Thai Beef Salad marinated beef, iceberg, capsicum, red onion, herbs, housemade thai dressing and roasted peanuts.

(GF, DF, VO) | \$18.50

Chicken Liver Pate with pickled vegetables, pear and fig chutney, toasted ciabatta (GFO) | \$18.50

Garlic Bread toasted ciabatta with smoked garlic butter, basil pesto, sweet chilli and cheese | \$17.50



MAINS



Gnocchi with spiced pumpkin puree and walnut butter, spinach and sage, topped with crème fraiche and toasted walnuts

(Veg) | \$24.50

Wagyu Beef Burger housemade beef patty, smoked cheddar, pickled chutney, caramelised onions, mushroom sauce, lettuce in a toasted brioche bun, topped with a pickle, served with thrice cooked fries | \$32.50

The following mains are served with your choice of seasonal vegetables, or thrice cooked fries and seasonal salad, or duck fat potatoes and seasonal salad.

Lamb Shoulder slowly cooked on a bed of smashed minted peas, pomegranate molasses jus and labneh (GFO, DFO) | \$37.00

Pork Belly with crispy skin, kumara puree, apple gel and jus

(GFO, DFO) | \$37.00

Chicken Breast stuffed with cherries and cream cheese, bound in bacon and cherry and red wine jus (GFO) | \$34.00

Scotch Fillet 200g, cooked to your liking, served with a choice of mushroom sauce, smoked garlic butter or red wine jus

(GFO, DFO) | \$45.00

Catch of the Day our waitstaff will advise todays local catch, panseared fish served with creamy pea risotto, lemon hollandaise and gremolata crumb (GFO)

Hot Smoked House Salmon with creamy green pea puree and lemon and thyme butter sauce (GFO) |\$42.00





9 Tainui St, Greymouth 7805, New Zealand www.sevenpenny.co.nz

Bar Snacks from 2.30pm | Dinner from 5.30pm







CHILDREN'S MENU



MAIN

Buttermilk Chicken Strips with mayo and fries | \$15.90

Nachos with beef, topped with grilled cheese and sour cream (VO) | \$10.00

Mini Hotdogs with fries | \$10.00

DESSERT

Ice Cream Sundae with a choice of raspberry coulis, caramel or warm chocolate sauce and whipped cream (GF, DFO) | \$8.50

Doughnuts a trio of doughnuts with nutella for dipping | \$8.50



DESSERT



Something Small \$7.00

Cookie sandwich – our waitstaff will advise todays flavour Ice cream sandwich with chocolate and toasted almond shell

Chocolate Torte with orange compote and vanilla bean ice cream (GF, DFO) | \$17.00

Spiced Apple Pudding served warm with honey caramel, pistachio and vanilla bean ice cream | \$17.50

Lemon Crème Brulee a creamy set custard with hints of lemon, caramelised sugar and shortbread

(GF) | \$17.50

Chocolate Tahini Parfait a smooth creamy parfait topped with ice cream and candied walnuts (GF, DF, VO) | \$16.50

Mini Doughnuts with warm spiced salted caramel sauce and ice cream | \$18.00