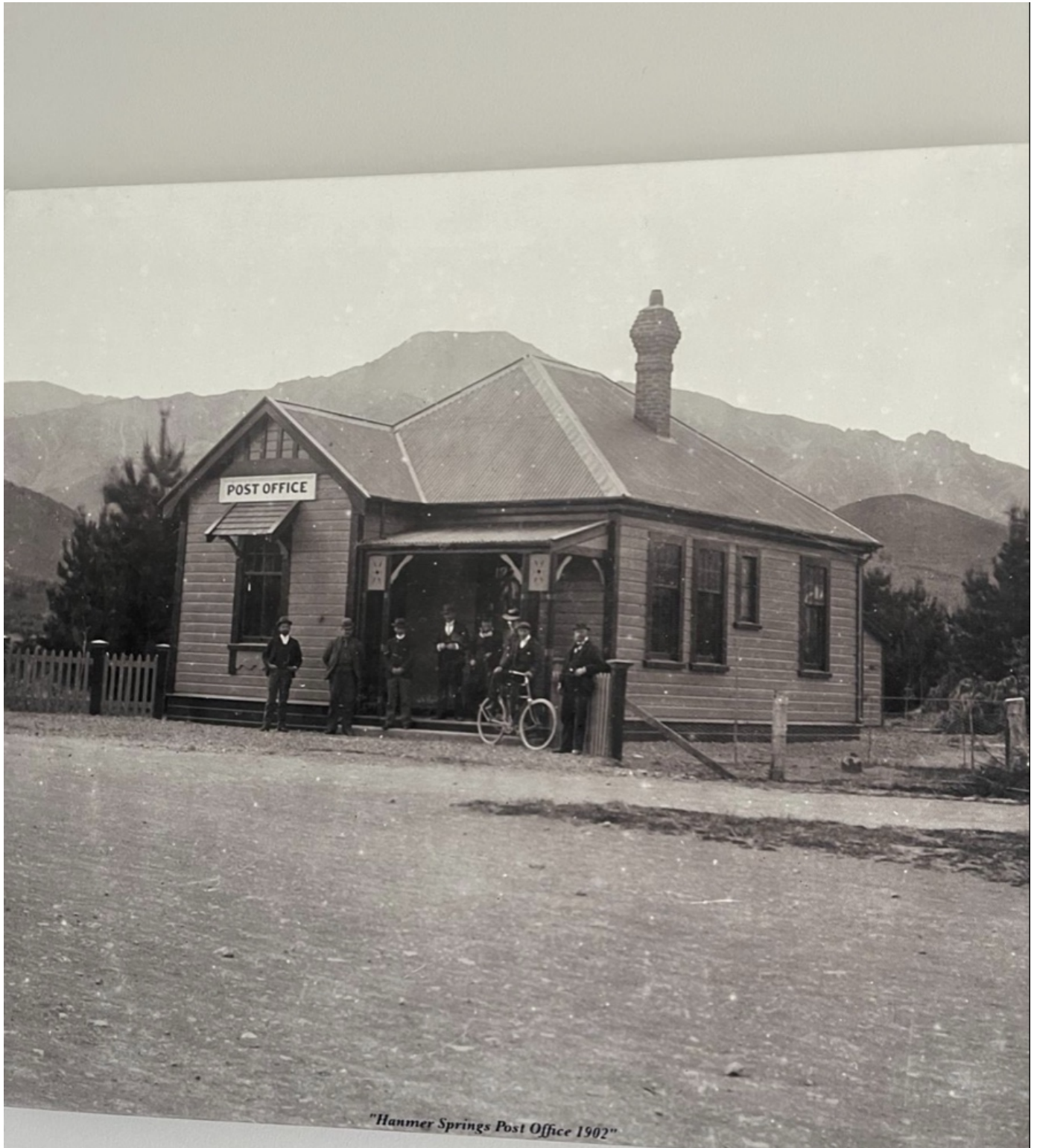


THE VINTAGE BAR & BISTRO

HANMER SPRINGS, NEW ZEALAND



"Hanmer Springs Post Office 1902"

THE VINTAGE BAR & BISTRO

HANMER SPRINGS • NEW ZEALAND

TAKEAWAY & ORDERS

Majority of our menu is available for Takeaway.

Call ahead: (03) 315 7631

FUNCTIONS & BOOKINGS

Set Menus available for big groups & functions.

Email: info@vintagebarbistro.com

Bookings: (03) 975 1137

Please inform our staff about your dietary needs or any allergies: **GFO** Gluten Free Option | **VGO** Vegan Option | **DFO** Dairy Free Option

OUR KITCHEN IS NOT ALLERGEN OR GLUTEN FREE. EVERY CARE WILL BE TAKEN.

NON-ALCOHOLIC DRINKS

HOT DRINKS

ITEM	REG	LRG
Flat White	5.00	6.00
Latte	5.00	6.00
Cappuccino	5.00	6.00
Hot Chocolate	5.00	6.00
Mochaccino	5.50	6.50
Chai Latte	5.50	6.50
Pot of Tea (English, Peppermint, Green)	-	6.50

SOFT DRINKS

ITEM	GLS	HDL
Coke / Coke Zero	7.00	9.00
Coke Raspberry	7.00	9.00
Lemonade / Raspberry	7.00	9.00
Dry Ginger Ale	7.00	9.00
Ginger Beer	-	9.00
Lemon Lime Bitters	7.00	9.00
Sprite Zero	-	7.00

JUICE

FLAVOR	GLASS	HANDLE
Orange, Apple, Tomato, Pineapple, Cranberry	7.00	9.00

COCKTAIL MENU

Mojito 21 <i>Rum, fresh Lime, Mint, Sugar syrup, Soda water</i>	Espresso Martini 23 <i>Vanilla Vodka, Kahlua, Frangelico, Double espresso, Sugar syrup</i>
Classic Margarita 21 <i>Blue agave Tequila, Triple sec, Lime juice, Sugar syrup</i>	Passionfruit Martini 24 <i>Vanilla Vodka, Passionfruit liquor, Pineapple Juice, Lime juice, Sugar syrup</i>
Blue Lagoon 20 <i>Blue curacao, Vodka, Lime juice</i>	Aperol Spritz 19 <i>Aperol Aperitif, Prosecco, and Soda</i>
East Side 23 <i>Strange Nature Gin, Cucumber, Mint, Lime, Sugar syrup</i>	Daiquiri 20 <i>Strawberry or Mango, Rum, Lime, Sugar syrup</i>

WHITE WINES & SPARKLING

SAUVIGNON BLANC

WINERY & REGION	GLASS	BOTTLE
Mt Difficulty Roaring Meg - Otago	16.00	70.00
Main Divide - North Canterbury	15.00	65.00
Wither Hills - Marlborough	14.00	60.00
Giesen Marlborough	13.00	55.00

PINOT GRIS

WINERY & REGION	GLASS	BOTTLE
Mt Difficulty Roaring Meg - Otago	16.00	70.00
Main Divide - North Canterbury	15.00	65.00
Giesen Marlborough	13.00	55.00

CHARDONNAY

WINERY & REGION	GLASS	BOTTLE
Main Divide - North Canterbury	15.00	65.00
Giesen Marlborough	13.00	55.00

ROSE & RIESLING

WINERY & REGION	GLASS	BOTTLE
Stoneleigh Wild Valley Rose - Marlborough	15.00	65.00
Wither Hills Rose - Marlborough	14.00	60.00
Main Divide Riesling - Waipara Valley	15.00	65.00
Giesen Blush Riesling - Marlborough	13.00	55.00

SPARKLING WINES

SELECTION	GLASS	BOTTLE
Jacobs Creek Prosecco	15.00	65.00
Lindauer Fraise (200mL Btl)	-	15.00
Lindauer Brut (200mL Btl)	-	15.00
Lindauer Pinot Gris (200mL Btl)	-	15.00

RED WINES & SPIRITS

RED WINES

VARIETAL / WINERY	REGION	GLASS	BOTTLE
Pinot Noir - Mt Difficulty Roaring Meg	Otago	17.00	75.00
Pinot Noir - Main Divide	Waipara Valley	16.00	70.00
Pinot Noir - Giesen	Marlborough	14.00	60.00
Merlot - Main Divide	Waipara Valley	15.00	65.00
Merlot - Giesen	Hawke's Bay	13.00	55.00
Shiraz - Grant Burge	Australia	16.00	65.00
Cabernet Sauvignon - Grant Burge	Australia	16.00	65.00

SPIRITS

PREMIUM SELECTION

Single 13.00 | Double 16.00

The Glenlivet, Glenfiddich 12 Year Old, Johnnie Walker Black Label, Strange Nature Gin

STANDARD SPIRITS

Single 12.00 | Double 14.00

Whiskey: Jameson, Canadian Club, Jim Beam Bourbon, Jack Daniels, Chivas Regal

Rum: Bacardi, Malibu, Captain Morgan's Spiced, Appleton Estate, Coruba

Gin: Bombay Sapphire Gin, Gordon's Gin, Malfy Pink Gin, Gordon's Pink Gin

Vodka: Absolute, Smirnoff, Absolute Vanilla

Liqueurs & Spirits: Pimm's, Bailey's, Kahlua, St-Remy Brandy, Frangelico

SHOTS

10.00

Jose Cuervo Especial Tequila, Jagermeister

** All Spirits served with your choice of mixers: Soda Water, Lemonade, Dry Ginger Ale, Tonic Water or Coke*

BEERS & CIDERS

TAP BEER

SELECTION	GLASS	HANDLE
Heineken Silver (Low carb 4%)	10.00	14.00
Monteith's Lager 4.3%	10.00	14.00
Monteith's Hazy 5.5%	12.00	15.00
Monteith's Apple Cider 4.5%	10.00	14.00
Cassels Milk Stout 5.2%	12.00	15.00
Cassels Nectar IPA 6.1%	12.00	15.00

BOTTLED BEER

BRAND	PRICE
Corona	12.00
Steinlager Classic	12.00
Summit Ultra (Low Carb)	11.00
Heineken	12.00
Heineken Zero	10.00
Monteith's Light	10.00
Speights	10.00
DB Export Citrus	10.00
Tiny IPA 0%	10.00

CRAFT BOTTLED BEER

SELECTION	PRICE
Tuatara Hazy Pale Ale	14.00
Panhead Super Charger	14.00
Cassels Pilsner	14.00
Three Boys Pilsner	14.00
Three Boys IPA	14.00

CIDERS

SELECTION	PRICE
Orchard Thieves Red Berries 500ml	17.00
Orchard Thieves Peach & Passionfruit 500ml	17.00

ENTREES

Cheesy Garlic Bread 16.00

A crispy, golden ciabatta baguette infused with garlic butter and topped with a generous layer of melted cheese.

Southern Fried Chicken 22.00

Crispy buttermilk fried chicken, served with slaw, pickles, and buffalo mayo.

Chilli Garlic Prawns (GFO) 23.00

Sautéed in garlic butter and chillies, served on toasted garlic bread and fresh salad.

Satay Chicken (GF) 22.00

Tender chicken skewers, coated in satay sauce for the perfect balance of taste and texture served with a fresh salad.

Thai Mussels (GFO) 25.00

Green lipped mussels in shells cooked in creamy white wine sauce accompanied by garlic bread.

MAINS (FROM 5PM)

Chicken Schnitzel 32.00 Beef Schnitzel 32.00

Crispy, golden chicken schnitzel, served with chips and salad, and a side of homemade gravy.

Crispy crumbed beef schnitzel served with chips and salad, and homemade gravy on the side.

Fettuccine Pasta 32.00 Pan-Seared Salmon (GFO) 38.00

Fettuccine tossed in a creamy white wine sauce with sautéed mushrooms, caramelized onions, and garlic. Add Chicken: 4.90

Pan-seared salmon fillet served with creamy mashed potato, seasonal vegetables & cream caper sauce.

Pork Belly (GFO) 37.00 Chef's Prime Roast (GFO) 33.00

Slow-cooked pork belly served with creamy potato mash, apple puree, seasonal greens and rich jus.

Chef's choice roast meat, served with mash, seasonal roast vegetables and rich savoury gravy.

Moroccan Lamb Shank (GFO) 40.00 Prosciutto Chicken (GF) 35.00

Braised lamb shank with herbs and spices, served on creamy mash with seasonal vegetables, shallot crisps and lamb jus.

Boneless Chicken Leg stuffed with Spinach and Goat cheese served on potato mash with greens and Creamy Cranberry sauce.

1/2kg Pork Ribs (GFO, DFO) 35.00 Fish & Chips (GFO, DFO) 36.00

Sticky sauce glazed ribs with crispy potato chips, coleslaw. Add Potato Wedges: 3.00

Beer-battered fish, served with crispy chips, green salad, and tartare sauce. Pan-Fried Extra: 4.50

Grilled Steaks (GFO, DFO) Sirloin 250g: 44.00 | Ribeye 250g: 48.00

All Steaks cooked as per your liking served with Chips and salad, sauce of your choice: Mushroom sauce, Pepper sauce, Red wine jus, Garlic butter, Gravy.

ADD SIDES

Creamy Mash - 6.00 Pan-Fried Mushrooms - 5.00 Green Salad Bowl - 7.00 Seasonal Vegetables - 6.00
2 x Fried Eggs - 6.00

BURGERS

Buffalo Chicken Burger

27.50

Crispy chicken thigh in a toasted brioche bun with bacon, ranch slaw, pickles, lettuce, cheddar cheese and buffalo mayo, served with fries.

Angus Beef Burger (GFO)

27.50

Angus Beef Pattie, Bacon, Red Onion, Tomato, Lettuce, cheddar cheese, Pickles, Garlic Aioli and Onion marmalade, served with fries.

Vege Burger (GFO, VG, DF)

26.00

A crispy black bean patty in a toasted brioche bun with ranch slaw, tomato, lettuce, cheddar cheese, mild buffalo sauce and buttermilk dressing, served with fries.

SALADS

Falafel Salad (GF, VG)

31.00

Falafel, Green leaves, Cucumber, Red Onions, roast red peppers, Olives, Cherry tomatoes, fried Shallots, beetroot hummus and herb dressing.

Tuscan Salad (GFO, DFO)

32.00

Tuscan Chicken, mesclun, Cucumber, Red Onion, Cherry tomato, Feta, Sun-dried Tomatoes, Olives, toasted pumpkin seeds, Coriander ginger & lime dressing.

Duck Salad (GFO, DFO)

32.00

Slow cooked duck breast, green leaves, cherry tomato, onion, cucumber, Roasted Peanuts and Coriander, ginger & lime dressing.

Salmon Salad (GFO, DFO)

34.00

Pan-seared salmon, mesclun, cucumber, red onion, cherry tomatoes, goat feta, roasted red peppers, toasted pumpkin seeds and lemon & herb dressing.

KIDS MENU

Fish & Chips (GFO) - Fish of the day served with fries (Pan-Fried Extra 3.00)

17.00

Mini Hotdog - Served with fries

15.90

Chicken Nuggets (GFO) - Served with fries

15.90

Cheese Burger (GFO) - Beef Pattie, cheese, tomato sauce

17.90

Kids Pasta - Fettuccine tossed in a creamy sauce with sautéed mushrooms and garlic

16.90

DESSERTS

Crème Brûlée (GFO)

18.00

Served with Whipped cream & berry compote.

Chocolate Brownie (GFO)

17.00

Served with hot chocolate sauce, vanilla ice cream & berry compote.

Sticky Date & Fig Pudding

18.00

Served with hot caramel sauce and vanilla ice cream.

Dessert of the Day

16.00

Chef's dessert of the day.

Baileys Affogato

18.00

Vanilla ice cream, espresso, and Baileys—simple, rich, indulgent.

Ice Cream Sundae (GFO)

Sml 8.00 | Lrg
15.00

Vanilla ice cream topped with whipped cream, Sprinkles, wafer and choice of sauce: Chocolate, Caramel or Strawberry.

Penfolds Father Grand Tawny Port

10.00

Thank you for dining with us at The Vintage Bar & Bistro.
Please inform our team if you have any feedback or special dietary requirement!