

The Evening Chronicle

Whangarei, New Zealand

The official Evening Menu of the Dickens Inn Larder & Cellar Co.
Published to inform our patrons of the establishments daily fare, offering the best in food, ales, wine & fellowship.

Why the Dickens Inn?

A family legacy of over two centuries!
When Graeme and Vicki Cundy, the owners of the Dickens Inn, decided in 1995 to establish an English Tavern on the corner of Cameron Street and the Old English styled precinct of Quality Street in the centre of Whangarei they needed to come up with a theme and a name. Vicki suggested that they should use the family name of Dickens. Graeme's genealogy on his mother's side can be traced back many centuries. His grandmother was a Dickens and his Great Grandfather was John Dickens, having the same name as the writer Charles Dickens father. Many of the Dickens family Christian names are prominent throughout Graeme's family history, including that of Charles. It was decided to call the new establishment the Dickens Inn and to build a theme around the great writers works.



Dickens House Museum London

Drinking and eating houses were close to Charles Dickens heart and they featured prominently in many of his works so it is a very appropriate theme. The Dickens House Museum in London opened their files and supplied reproductions of the original drawings used to illustrate Charles Dickens books. These etchings and prints now adorn the walls around the Dickens Inn.

A Historic Site

There has been a hotel on this site, in various guises since 1891. In the early days the stage coach stopped and there were stables at the rear. There were rooms to let that were frequented by ladies of ill repute, travellers, gum diggers and loggers, who worked the gum fields and the Kauri forests of Northland.

In the early 1900's the hotel was completely destroyed by fire and was replaced with what was known as the Whangarei Hotel. Located in the position of the Dickens Inn main bar was a bar known as Lofty's bar. Lofty Blomfield the proprietor was an ex professional wrestler, a larger than life figure. He operated for 20 years from the late 1950's and was famous for the penny coin stack on the bar where punters left the pennies from their change. The stack got so big the bar had to be strengthened, finally weighing in at more than 6 tons when it was demolished in 1961 and donated to IHC raising £1710, well over \$4000.

In 1994 the old Whangarei was completely demolished to make way for the Quality Street development and the Dickens Inn. Features such as the brick wall in the restaurant and the old polished Kauri panel doors were recycled from the old pub. The lead lights at the top of the stairs and over the restaurant were salvaged from Drummonds Ironmongers building which was demolished in the early 1980's to make way for The Strand at the top of Cameron Street. These date from the mid 1800's. Many of the features in the Dickens Inn date back to the era of Charles Dickens including the colour scheme such as the English library reading room red feature walls.

The Dickens Inn opened on the 1st December 1995 and has been open every day since with only one or two exceptions.



Our first beer delivery—opening day 1st December 1995

Over 130 years brewing great beer.

Significantly John Dickens was a brewer who was born in 1840 in Leicestershire, England. In fact John Dickens named his son Charles after the Charles Dickens, considered by many to be the greatest English writer ever.

John Dickens emigrated to Holland and married there in August 1871. This was during the period that the then fledgling Heineken Brewery was being established in Amsterdam by Gerard Adriaan Heineken and the brewing of Heineken, the worlds leading lager, began in 1873.

The Dickens Inn is proud to serve Heineken on tap.



The world's best lager beer brewed to the original recipe since 1873.

IN OUR 24th YEAR SERVING NORTHLAND

We have served over 1.22 Million Meals
200,000 Glasses of Wine, 850,000 Handles of Beer
195,000 Cups of Coffee
26 tonnes of Beef (104,000 Steaks),
25 tonnes of Chicken, 23 tonnes of Bacon,
18.5 tonnes of Pork Ribs, 7 tonnes of Prawns,
13 tonnes of Fresh Fish,
425,000 Eggs, 70 tonnes of Chips.

The Dickens Inn Ghost!

The porter at the old Whangarei hotel used to talk of seeing a ghost and the ghost is still with us today. He is a friendly fellow making his presence known from time to time in the wee small hours. You know he is about when you hear him move or there is a sudden chill and the hairs on your arms stand up! Sometimes things get misplaced and the staff blame it on the ghost—not quite fair really. The clock, an old family heirloom, at the top of the stairs, whilst it works perfectly elsewhere, just stops dead at 11:24. We are left wondering if there is any significance.

Mix, match & share

Snacks, Entrées & Sharing Plates—
Each dish is divided allowing you to mix dishes to share and enjoy!

Our steaks are Prime New Zealand Steer, naturally grazed & tender aged for 3 weeks.

ASK ABOUT OUR PRIVATE FUNCTION ROOMS

Business meetings, Seminars, Product presentations, Workshops—
With our facilities, in house catering, equipment & dedicated staff we will make your event a success.

Having a Celebration or Work Function

Our private air conditioned rooms, bar & lounge can cater for your every need.

We offer a range of menus—

Finger Food, Set Menus, Buffets—breakfast, lunch, dinner & in between.

Engagements, Wedding receptions, Birthdays, Anniversaries, Work parties



Dickens Inn™

LARDER & CELLAR Co.

Est. 1995

PURVEYORS OF GREAT FOOD, ALES & FINE WINES

EVENING MENU

SERVED FROM 5:00PM 'TIL LATE DAILY

CHILDREN'S MENU AVAILABLE
MENU ITEMS & PRICES SUBJECT TO CHANGE

Cold Beverages

Pure Juice & Water	Small	Large
Apple, Orange, Cranberry, Pineapple & Tomato.	\$4.5	\$5.5

Kiwi Blue Water—Still OR Sparkling \$7

Soft Drinks Small Large

Coca-Cola, Diet Coca-Cola, Schweppes, Ginger Ale, L&P, Soda Water, Tonic Water.	\$4	\$5
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House Specialities

Iced Tea	\$4.5
Iced Coffee OR Chocolate	\$8
Iced Mochaccino	\$8

Cocktails

Mojito—Refreshing blend of rum, mint & lime. \$18.5

Margarita—Tequila, triple sec, lime juice, served straight or frozen. \$17

Tokyo Ice Tea—A refined version w Midori charged w pineapple. \$18.5

Pina Colada—A blend of rums, coconut & pineapple. \$18.5

Cosmopolitan—Vodka, triple sec, lime & cranberry topped w flamed orange zest. \$17

Tolberone—Kahlua, Crème De Cacao, Baileys Irish cream, milk & chocolate. \$20

Mocktails

Virgin Mojito—A blend of apple juice, mint & lime without the kick. \$12.5

Beach Hut — pineapple juice blended w coconut cream & ice cream. \$14.5

Hot Beverages

Tea

English Breakfast \$4.5

Earl Grey \$4.5

Herbal—Ask about our selection. \$4.5

Hot Chocolate

w a swirl of chocolate sauce & marshmallows. 5.2

Espresso Coffee

Americano \$4.3

Espresso—Long OR Short Black. \$4.3

Flat White—Short w creamy milk. \$4.8

Cappuccino—Short w creamy frothy milk. \$4.8

Latte—Long w creamy milk. Cup \$5.3 Bowl \$6.3

Vienna—Long black, whipped cream, garnished w chocolate. \$4.8

Mochaccino—Short w chocolate & creamy frothy milk. \$5.2

Chai Latte—Creamy milk flavoured w Chai. \$5

Kids Fluffy \$2.5

Extras

Flavour—Vanilla, Caramel, Hazelnut, Irish Cream. \$0.5

Soy Milk \$0.8

Extra Shot \$0.8

Decaffeinated \$0.8

Take-away \$0.6

Dickens Inn Larder & Cellar Co.—On Cameron Street at Quality Street Mall, Whangarei City Centre.
Café—Bars—Restaurant—Function Rooms

Website: www.dickensinn.co.nz Phone 09 4300 405 Email: info@dickensinn.co.nz

Dickens' Evening Menu 5:00pm 'till late

Snacks, Entrées & Sharing Plates

Nancy's Bread Selection™

Grilled Garlic & Fresh Herb Ciabatta	(v) \$12
Fresh Baked Sourdough Cobb Loaf—Warm from the oven <u>w</u> —butter, olive oil & balsamic	(v) \$13
OR—butter, chicken liver pâté.	\$16

Soup of the Day — Please see the blackboard
Chef's choice, made from seasonal produce. \$14

Dickens' Seafood Chowder—stocked w FRESH fish, mussels, squid, cockles, prawns. \$18.5

FRESH Oysters—Subject to availability Priced each Min. order 3
Natural on the ½ shell w shallot red wine dip. (df) (gf) \$4
Monteith's beer battered w tangy tartare sauce. (df) \$4.5

Prawn Cocktail—prawns, cos lettuce, avocado, Marie-rose. (gf) \$20

Calamari—w golden crumb crust & mango sweet chili dip. \$18

Sliders—three mini buns w FRESH fish in Golden Beer batter & our apple cider slaw. \$18

Garlic Prawns—in virgin olive oil w toasted Ciabatta. (df) (gf) \$19

Honey Soy Chicken Wings w sesame seeds, spring onion. (df) \$17

Caprese Salad—sliced tomato, FRESH basil, Buffalo Mozzarella, balsamic & virgin olive oil. (v) (gf) \$18

Vitello Tonnato—thinly sliced beef w caper berries, red onion, basil & boiled egg, drizzled w a creamy tuna sauce. (df) (gf) \$19

Lamb Koftas—Skewers of lamb w coriander & pinenuts; pita bread triangles & Tzatziki. \$19

Spud in a Bucket™
Chunky chips, tomato sauce, our chili mayo. (v) (df) (gf) \$10

Oliver's Potato Wedges™ chunky & spicy w sour cream
OVER—**Tomato salsa & guacamole** (v) \$18
OR—**Bacon & cheese** \$17

Fat Boy Burger™

On our house baked bun w chunky chips & tomato sauce

Fat Boy Unplugged™
Our house made prime beef pattie, chicken thigh & a grilled free range egg w apple cider slaw, cos lettuce, tomato, beetroot, guacamole, Edam, our famous Monteith's Ale braised onions, Dijon mayo. \$26
ADD — **Streaky bacon** \$5

Gourmet Pizzas

	Regular	Large
Kiwi —Smoked venison sausage, bacon, garlic, potato, braised Monteith's Dark Ale onions, Mozzarella, rosemary sour cream.	\$24	\$29

Cajun Chicken — <u>w</u> coriander, sun-dried tomato, olives, Feta & Mozzarella. Drizzled <u>w</u> smoked aioli.	\$24	\$29
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Prosciutto Bianco —Prosciutto <u>w</u> mushroom, rocket, Kalamata olives, Buffalo Mozzarella, Pecorino, virgin olive oil.	\$24	\$29
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Vegetarian —char-grilled capsicum, red onion, olives, rocket, basil, Buffalo Mozzarella & Parmesan. (v)	\$22	\$27
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Pasta

Chicken Fettuccine —Chicken, bacon, mushroom, garlic, onion & parsley in a creamy white wine & Parmesan sauce.	\$24
Skip the Chicken & Bacon	(v) \$18

Seafood Pasta —Bounty of seafood, sautéed, tossed <u>w</u> fresh herbs, cherry tomatoes, chili & olive oil. Dressed <u>w</u> Pecorino.	\$27
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Salads

Dickens' Caesar— Our take
Cos lettuce, streaky bacon, anchovies, shaved Parmesan, croutons & our Caesar dressing. Topped w a soft boiled free range egg. \$20
ADD — **Chicken** \$5

Mediterranean Lamb—w leaves of coriander & mint, fresh fennel, grapes, roasted beetroot, honey glazed baby carrot & Fetta. Drizzled w harissa & virgin olive oil. (gf) \$26
— **Skip the Lamb** (v) (gf) \$21

Seared Scallop & Bacon — <u>w</u> avocado, red onion, tomato, mesclun & warm Maple vinaigrette.	(df) (gf) \$27
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Specialities of the Inn

From the Grill

We serve PRIME New Zealand STEER naturally grazed & tender aged.

Steaks of the Establishment

Your choice:	200gm Eye Fillet	\$38
	250gm Scotch Fillet	\$38
	300gm Sirloin	\$37

Cooked to your preference & served w
Rocket, seeded mustard & your choice of sauce & potato dish.
Garlic butter (gf) Dijon potato mash (gf)
Peppercorn jus (df) (gf) Thyme, garlic baked potatoes (df) (gf)
Mushroom & Monteith's beer sauce
ADD—**Large Aussie Garlic Prawn** (gf) \$6 each
ADD—**FRESH Oyster Natural on the ½ shell** (df) (gf) \$4 each

Signature Dish

PRIME BEEF SHORT RIB slow braised on the bone for 12 hours!
Absolutely delicious—
Served w vine tomato, green beans & your choice of
Dijon potato mash **OR** thyme & garlic baked potatoes. (df) (gf) \$38

Seafood Mains

Fish & Chips
Market FRESH fillets in our crispy Monteith's Golden Beer batter w chunky chips, garden salad, charred lemon & tartare sauce. \$29

Steamed FRESH NZ Mussels
Mussels Marinières— ½ kg. 1 kg.
White wine, cream, onion, garlic & herbs. (gf) \$19 \$29

Mussels Thai Green Curry— ½ kg. 1 kg.
Coconut cream, coriander, lemon grass. \$20 \$30

Scallops—Seven in our crispy Monteith's Golden Beer batter w salad, chunky chips, charred lemon & tartare. (df) \$33

Grilled Salmon—w sage butter, hot Quinoa, beetroot cream & fresh buttered green beans. \$32

Summer Seafood Plate—pan fried market FRESH fish, NZ mussels & oysters, steamed Aussie prawns, calamari, cold smoked salmon, trio of dips, charred lemon. \$68

More Mains

BBQ Pork Spare Ribs—Braised in our BBQ sauce. Regular Large
Served w thyme & garlic baked potatoes. \$24 \$34

Grilled Chicken—rubbed w spices & served w our house made BBQ sauce, sautéed greens & potato croquets. \$34

Rump of Lamb—w Dijon potato mash, honey glazed baby carrots & balsamic minted sauce. (gf) \$34

Pork Fillet—stuffed w red onion marmalade, wrapped w bacon, roasted & served w Dijon potato mash, buttered kale, red wine jus. (gf) \$33

Confit Duck—w braised red cabbage, spiced plums & Puy lentils. (gf) \$36

Stuffed Courgettes—w Quinoa salad, topped w fresh goat cheese & roasted. Served on Puy lentils finished w harissa & virgin olive oil. (v) \$27

Sides

Dijon mashed potato	(v) (gf) \$8
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Thyme & garlic baked potatoes	(v) (df) (gf) \$8
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Fresh garden salad <u>w</u> honey mustard dressing	(v) (df) (gf) \$8
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Steamed, buttered seasonal vegetable of the day	(v) (gf) \$9
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Sautéed mushrooms	(v) (gf) \$9
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Desserts

Please see our blackboard & table talkers for the daily selection.

Tea & Coffee selection — Please see the other side.
Please see the blackboard & table talkers for daily additions.
15% Surcharge applies on public holidays
(v) vegetarian, (df) dairy free, (gf) gluten free



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PURVEYORS OF GREAT FOOD, ALES & FINE WINES

Pure Juice & Water

	Small	Large
Apple, Orange, Cranberry, Pineapple & Tomato.	\$4.5	\$5.5
Kiwi Blue Water—Still OR Sparkling	Bottle	\$7

Tap Beers

	Glass Standard	Glass Large
Heineken	\$10	\$12
Heineken Light	\$9	\$11
		Handle
Lagunitas	\$10	\$12
Tiger	\$10	\$12
Tuatar Hefeweizen	\$10	\$12
Tuatar Motueka Pilsner	\$9	\$11
Monteith's Black	\$8	\$10
Monteith's Golden	\$8	\$10
Monteith's Original	\$8	\$10
Monteith's Radler	\$8	\$10

Tap Cider

	Glass	Pitcher
Monteith's Crushed Apple Cider	\$10.5	\$36

Wines by the glass

	Glass 150ml	Glass 250ml
The Maker 'Knighthood' Chardonnay—Gisborne	\$10	\$16.5
Matawhero Chardonnay—Gisborne	\$11.5	\$18.5
Allan Scott Reisling—Marlborough	\$10.5	\$17.5
The Maker 'Fleur de Lis' Sauvignon Blanc—Marlborough	\$10	\$16.5
Lake Chalice Sauvignon Blanc—Marlborough	\$11	\$18.5
The Maker 'Divinity Cross' Pinot Gris—Gisborne	\$10	\$16.5
Lake Chalice Pinot Gris—Marlborough	\$11	\$18.5
Pask Instinct "Berry Blush" Rosé—Hawke's Bay	\$10.5	\$17.5
Akarua Rua Pinot Noir—Central Otago	\$12.5	\$21
Torea Pinot Noir—Marlborough	\$11.5	\$19
Pask 'Roy's Hill' Merlot/Cab/Sauv—Hawke's Bay	\$10	\$16.5
Deakin Estate Shiraz—Victoria Australia	\$10.5	\$17.5
Dessert Wine Lake Chalice 'Sweet Beak' Late Harvest Riesling—Marlborough	60ml Glass	\$8.5