

Cold Beverages

Pure Juice & Water

Apple, Orange, Cranberry, Grapefruit, Pineapple and Tomato.	Small \$4.50	Large \$5.00
No Ice	Small \$5.50	Large \$6.50
Kiwi Blue water - Still OR Sparkling.	Bottle \$7.00	

Soft Drinks

Coca-Cola, Diet Coca-Cola, Ginger Ale, Lemonade, L&P, Soda Water, Schweppes Tonic Water, Tropicana Orange.	Small \$4.00	Large \$5.00
No Ice.	Small \$5.00	Large \$6.00

House Specialities

Iced Tea	\$4.40
Iced Coffee OR Chocolate	\$6.80
Iced Mochaccino	\$7.00

Beers & Ciders

Monteith's Original Ale	Heineken
Monteith's Black	Export Gold
Monteith's Golden Lager	Export 33
Monteith's Celtic Red	Amstel
Monteith's Pilsner	Amstel Light
Monteith's Radler	Tui
Monteith's Seasonal	Tui Blond
Monteith's Crushed Apple Cider	Murphy's
Monteith's Crushed Pear Cider	Sol
Budejovický Budvar	Tiger

Cocktails

Mojito The Cuban classic— Refreshing blend of rum, mint & lime. Served tall.	\$18.50
Margarita Mexico's finest export— Tequila, Triple Sec & lime juice served straight or frozen.	\$16.80
Tokyo Ice Tea A refined version w/ Midori charged w/ pineapple juice.	\$18.50
Pina Colada The quintessential summer drink— A blend of rums, coconut cream & pineapple juice.	\$18.50
Cosmopolitan The modern classic — Vodka, Triple Sec, lime & cranberry topped a flamed orange zest.	\$17.00
Tolbarone The grandest of our selection— Kahlua, Crème De Cacao, Baileys Irish cream, milk & chocolate ice cream.	\$20.00
Mocktails	
Virgin Mojito Refreshing blend of apple juice, mint & lime without the kick.	\$12.50
Beach Hut Blended until smooth & yummy - Pineapple juice, coconut cream & ice cream.	\$14.50

Hot Beverages

Tea

English Breakfast	\$3.40
Earl Grey	\$3.40
Herbal - Ask about our selection of herbal teas.	\$3.40

Hot Chocolate

Finished w/ a swirl of chocolate sauce & marshmallows.	\$4.50
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Coffee

Filter Coffee	\$3.80
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Espresso Coffee

Espresso Long OR Short Black.	\$4.00
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Flat White

Short w/ creamy milk.	\$4.20
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Cappuccino

Short w/ creamy frothy milk.	\$4.20
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Latte

Long w/ creamy milk.	Glass \$4.80	Bowl \$5.60
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Vienna

Long black, whipped cream, garnished w/ chocolate.	\$4.40
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Macchiato

Long OR short w/ a dollop of frothy milk.	\$4.20
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Mochaccino

Short w/ chocolate & creamy frothy milk.	\$4.70
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Ristretto

Extra strength long OR short black.	\$4.40
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Flavoured Espresso

Long black flavoured w/ Vanilla, Caramel, Hazelnut or Irish Cream.	\$4.40
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Flavoured Cappuccino

Short w/ creamy frothy milk, flavoured w/ Vanilla, Caramel, Hazelnut or Irish Cream.	\$4.60
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Flavoured Latte

Long w/ creamy milk, flavoured w/ Chocolate, Vanilla, Caramel, Hazelnut or Irish Cream.	Glass \$5.00	Bowl \$5.80
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Chai Latte

Creamy milk flavoured w/ Chai.	\$4.80
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Kids Fluffy

	\$2.50
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Extras

Soy Milk	\$0.80
Extra Shot	\$0.60
Decaffeinated	\$0.60
Take-a-way	\$0.60



Dickens InnTM
Café • Bars • Restaurant • Function Rooms

Dickens InnTM
Café - Bars - Restaurant - Function Rooms
On Cameron Street at Quality Street Mall,
Whangarei City Centre.
Phone 09 4300 405 Fax 09 4300 703
Website: www.dickensinn.co.nz Email: info@dickensinn.co.nz

For your next function check out our private function rooms

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Evening Menu

Served from 5.00pm 'til late

Dickens' Evening Menu 5.00pm 'til Late.

Snacks, Starters & More

Nancy's Bread Selection™	
Grilled Garlic & Fresh Herb Ciabatta	\$10.00
Fresh Baked Sourdough Cobb Loaf Warm from the oven w butter, roast garlic, olive oil & balsamic.	\$11.00
Pizza Breads—Straight from the oven	
Monteith's Dark Ale roasted onions, blue cheese.	\$10.00
OR	
Pesto, Rock Salt & Olive Oil.	\$10.00
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Soup of the Day - Please see the blackboard. Chef's choice made from seasonal produce.	\$10.50
Dickens' Seafood Chowder Stocked w FRESH fish, mussels, squid & prawns.	\$16.00
Spud in a Bucket™ Chunky chips w tomato sauce & our chilli mayo.	\$8.00
Oliver's Potato Wedges™ Chunky & spicy finished w sour cream OVER— Tomato Salsa & Guacamole OR Bacon & Cheese.	\$16.00
Prawn Cocktail Tiger Prawns, cos lettuce & cucumber topped w our Marie-Rose dressing & avocado.	\$18.00
Mahogany Salmon & Avocado Stack Layered between sweetcorn fritters.	\$16.00
Whitebait Fritters w fried capers, mascarpone & charred lemon.	\$16.50
Ham Hock & Pork Terrine w spiced peach chutney & crostini.	\$15.60
Salt & Pepper Squid Served w rocket, virgin olive oil & aioli dip.	\$16.00
Honey Soy Chicken Wings Basted & sprinkled w sesame seeds. Served w golden potato chunkies.	\$14.00
Brewers Antipasto Platter—To Share Ham hock & pork terrine, honey soy chicken wings, salt & pepper squid, Kalamata olives, Spanish chorizo & Pepperoni, pickled vegetables, aged cheddar & Brie w dips & toasted wedges of our Sourdough bread.	\$38.00

Fat Boy Burger™

On a toasted house baked bun w chunky chips & tomato sauce.
Fat Boy—Unplugged™
 Our prime Wagyu/Angus Beef pattie w grilled egg & chicken thigh— PLUS lettuce, beetroot, avocado, gherkin pickle, tomato, Gruyere, w our herb mayo & our famous Monteith's Dark Ale braised onions. \$24.00

Gourmet Pizzas

Kiwi - Local wild boar sausage, bacon, garlic, potato, Monteith's Dark Ale braised onions & Mozzarella w rosemary sour cream.	\$25.00
Sesame BBQ Prawn - w our spicy BBQ sauce, roasted capsicum, spring onions, & Mozzarella. Sprinkled w sesame seeds.	\$26.00
Margherita - Tomato, red onions, olives, basil pesto & Mozzarella. Finished w shaved Parmesan.	\$23.00
Cajun Chicken - Feta, Mozzarella, coriander, olives & sun dried tomato, drizzled w sour cream.	\$25.00

Salads

Seared Scallop & Bacon A warm salad of scallops, crispy bacon w avocado, red onion, tomato & mesclun. Drizzled w our warm Maple vinaigrette.	\$21.00
Dickens' Caesar - Our take Cos lettuce, crispy bacon, shaved Parmesan, tossed w pasta shells & our Caesar dressing. Topped w a soft boiled free range farm egg. WITH — Chicken ADD \$4.00	\$16.50
Roasted Baby Beetroot & Carrot w Feta, crisp apple, rocket & roasted pine nuts. Dressed w pepper infused extra virgin olive oil.	\$19.60

Pasta

Seafood Linguine Prawns, squid & New Zealand greenlip mussels, steamed in white wine w tomato, chilli, garlic, fresh herbs & butter.	Medium	Large	\$17.00	\$26.00
Beef Short Rib Linguine Slow braised w Portobello mushrooms, tossed through linguine & finished w shaved Parmesan.			\$16.50	\$23.00
Chicken Fettuccine Chicken w cherry tomato, garlic, spinach & pinenuts through egg fettuccine in extra virgin olive oil.			\$18.00	\$24.50
Skip the Chicken			\$15.00	\$21.00

Seafood

The Fish Board

Please see the blackboard for our daily Market FRESH fish selection.

Fish & Chips

Market FRESH fillets in our crispy Monteith's Golden Beer batter w chunky chips, charred lemon & tartare sauce. \$26.50

FRESH Pacific Oysters

Natural -Shallot red wine dip. 1/2 doz. 1 doz. \$20.00 \$36.00

Monteith's Beer Battered - w golden chunky fries, salad & tangy tartare sauce. \$21.00 \$38.00

Steamed FRESH NZ Mussels

3/4 doz 1 1/2 doz.

Marinières —
White wine, cream, onion & herbs. \$15.00 \$25.00

Thai Green Curry —
Coconut cream, coriander & lemon grass. \$17.00 \$27.00

Platter of Summer Mussels —
Served chilled on the 1/2 shell w tomato, spring onion, olive oil & fresh herbs. \$15.00 \$25.00

Scallops — Dickens' Style
Lightly seared & finished w fresh rosemary thyme & vine tomato dressing beside mixed lentils. 1/2 doz. 1 doz. \$18.00 \$32.00

Monteith's beer battered —w golden chunky fries, salad & tangy tartare sauce. \$16.00 \$28.00

Ocean Taster—To Share

Hot & Chilled Seafood Selection:
Slipper lobster, Mahogany salmon w seared FRESH fish, salt & pepper squid, scallops, garlic tiger prawns, whitebait fritter, summer mussels & natural oysters w a trio of dips. \$86.00

Sides

Truffle Mashed Potato	\$7.50
Hand Cut Chunkies	\$8.00
Fresh Garden Salad	\$8.00
Steamed & Buttered Seasonal Vegetables	\$8.00
Onion & Potato Gratin	\$8.00
Sautéed Mushrooms in Thyme Jus	\$8.50
Six Garlic Tiger Prawns	\$18.00

Specialities of the Inn

From the Grill

We serve **PRIME STEER** from Silver Fern Farms. Naturally grazed on selected Northland farms & tender aged for a minimum of 3 weeks.

Steaks of the Establishment

Your choice:	200gm Beef Eye Fillet	\$34.00
	250gm Scotch Fillet	\$33.00
	300gm Sirloin	\$32.00
	400gm Rump	\$33.00

Cooked to your preference & served w—
Rocket, condiments & your choice of sauce & potato dish.
 Garlic butter knob Potato gratin
 Peppercorn jus Truffle potato mash
 Mushroom jus Hand cut chunky fries
 PLUS two **Garlic Tiger Prawns** ADD \$6.00

Signature Dish

PRIME BEEF SHORT RIB
 Slow braised on the bone until tender.
Absolutely delicious—Served w vine tomato, green beans & your choice of truffle potato mash, potato gratin OR potato chunkies. \$33.00

Other Mains

BBQ Pork Spare Ribs Roasted until tender with our BBQ sauce. — Messy but oh so tasty!	Medium	Large	\$18.00	\$29.00
Roast Chicken Breast Free range corn fed - resting on a pea & fresh lemon risotto, finished w fresh parmesan.				\$28.50
Steak & Oyster Pot Pie Tender beef & salty oysters in a Monteith's oozy-boozy sauce makes this crisp pastry-topped pie a winner. Set beside buttered kumara mash & minted baby peas.				\$26.00
Rosemary Roast Lamb Rump w potato gratin, smoked aubergine puree & vine tomato finished w red wine jus.				\$30.00
Old Bill's Wild Boar Bangers & Mash Gourmet local wild boar sausages w truffle mash & Monteith's Dark Ale roasted onions.				\$28.00

Desserts

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

Evening Menu

All our meals are freshly cooked to order.
 If you are in a hurry please advise when ordering as some dishes take longer to prepare than others.
 Satisfaction is our goal. If you are not satisfied please immediately advise your service person.
 15% Surcharge applies on public holidays.