

# Cold Beverages

## Pure Juice & Water

Apple, Orange, Cranberry, Grapefruit, Pineapple and Tomato.	\$5.00
No Ice	\$6.00

Still & Sparkling water.

## Soft Drinks

Coca-Cola, Diet Coca-Cola, Ginger Ale, Lemonade, L&P, Soda Water, Schweppes Tonic Water, Tropicana Orange.	\$4.50
No Ice.	\$5.50

## House Specialities

Iced Tea	\$4.20
Iced Coffee or Chocolate	\$6.50
Iced Mochaccino	\$6.80

## Beers & Cider

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



## Cocktails

### Mojito

The Cuban classic— Refreshing blend of rum, mint & lime. Served tall.

### Margarita

Mexico's finest export— Tequila, Triple Sec & lime juice served straight or frozen.

### Tokyo Ice Tea

A refined version w Midori charged w pineapple juice.

### Pina Colada

The quintessential summer drink— A blend of rums, coconut cream & pineapple juice.

### Cosmopolitan

The modern classic — Vodka, Triple Sec, lime & cranberry topped a flamed orange zest.

### Brandy Alexander

The grandest of our selection— Brandy, Crème De Cacao, cream & fresh nutmeg.

## Mocktails

### Virgin Mojito

Refreshing blend of apple juice, mint & lime without the kick.

### Beach Hut

Blended until smooth & yummy - Pineapple juice, coconut cream & ice cream.

# Hot Beverages

## Tea

English Breakfast	\$3.20
Earl Grey	\$3.20
Herbal	\$3.20

Ask about our selection of herbal teas.

## Hot Chocolate

With a swirl of chocolate sauce and marshmallows.	\$4.20
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## Coffee

Filter Coffee	\$3.50
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## Espresso Coffee

Espresso	\$3.80
Long or short black.	\$3.80

Flat White	\$4.00
Short with creamy milk .	\$4.00

Cappuccino	\$4.00
Short with creamy frothy milk.	\$4.00

Latte	\$4.40
Long with creamy milk. Glass	\$4.40 Bowl \$5.20

Vienna	\$4.20
Long black, whipped cream, garnished with chocolate.	\$4.20

Macchiato	\$4.00
Long or short with a dollop of frothy milk.	\$4.00

Mochaccino	\$4.50
Short with chocolate and creamy frothy milk.	\$4.50

Ristretto	\$4.20
Extra strength long or short black.	\$4.20

Flavoured Espresso	\$4.20
Long black flavoured with: Vanilla, Caramel, Hazelnut or Irish Cream.	\$4.20

Flavoured Cappuccino	\$4.40
Short with creamy frothy milk, flavoured with: Vanilla, Caramel, Hazelnut or Irish Cream.	\$4.40

Flavoured Latte	\$4.80
Long with creamy milk, flavoured with: Chocolate, Vanilla, Caramel, Hazelnut or Irish Cream. Glass	\$4.80 Bowl \$5.60

Chai Latte	\$4.60
Creamy milk flavoured with Chai.	\$4.60

Kids Fluffy	\$2.00
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## Extras

Soy Milk	\$0.80
Extra Shot	\$0.50
Decaffeinated	\$0.50



# Dickens Inn™

Café • Bars • Restaurant • Function Rooms

**Dickens Inn™**  
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](http://www.dickensinn.co.nz) Email: [info@dickensinn.co.nz](mailto:info@dickensinn.co.nz)

For your next function check out our private function rooms

[www.dickensinn.co.nz](http://www.dickensinn.co.nz)

# Evening Menu

Served from 5.00pm 'til late

# Dickens' Evening Menu 5.00pm 'til Late.

## Snacks, Starters & More

### Nancy's Bread Selection™

<b>Grilled Garlic &amp; Fresh Herb Ciabatta</b>	<b>\$9.50</b>
<b>Fresh Baked Sourdough Cobb Loaf</b> Warm from the oven w butter, roast garlic, olive oil & balsamic.	<b>\$10.50</b>
<b>Pizza Breads—Straight from the oven</b>	
<b>Monteith's Dark Ale roasted onions, blue cheese.</b>	<b>\$9.00</b>
OR	
<b>Pesto, Rock Salt &amp; Olive Oil.</b>	<b>\$9.00</b>

**Soup of the Day** - Please see the blackboard.  
Chef's choice made from seasonal produce. **\$10.00**

**Dickens' Seafood Chowder**  
Stocked w FRESH fish, mussels, squid & prawns. **\$15.00**

**Spud in a Bucket™**  
Chunky chips w tomato sauce & our chilli mayo. **\$7.50**

**Oliver's Potato Wedges™**  
Chunky & spicy finished w sour cream  
OVER—**Tomato Salsa & Guacamole** **\$14.60**  
OR  
**Bacon & Cheese.** **\$14.60**

**Prawn Cocktail**  
Tiger Prawns, cos lettuce & cucumber topped w our Marie-Rose dressing & avocado. **\$17.00**

**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. **\$15.00**

**Salt & Pepper Squid**  
Served w rocket, virgin olive oil & aioli dip. **\$14.00**

**Honey Soy Chicken Wings**  
Basted & sprinkled w sesame seeds.  
Served w golden potato chunkies. **\$12.00**

**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. **\$36.00**

### 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. **\$22.80**

### 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. **\$22.00**

**Cajun Chicken** - Feta, Mozzarella, coriander, olives & sun dried tomato, drizzled w sour cream. **\$24.00**

### Salads

**Seared Scallop & Bacon**  
A warm salad of scallops, crispy bacon w avocado, red onion, tomato & mesclun. Drizzled w our warm Maple vinaigrette. **\$20.00**

**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. **\$16.00**  
WITH — **Chicken** ADD **\$4.00**

**Roasted Baby Beetroot & Carrot**  
w Feta, crisp apple, rocket & roasted pine nuts.  
Dressed w pepper infused extra virgin olive oil. **\$19.00**

### Pasta

**Seafood Linguine** **Medium Large**  
Prawns, squid & New Zealand greenlip mussels, steamed in white wine w tomato, chilli, garlic, fresh herbs & butter. **\$17.00 \$26.00**

**Beef Short Rib Linguine**  
Slow braised w Portobello mushrooms, tossed through linguine & finished w shaved Parmesan. **\$15.00 \$22.00**

**Chicken Fettuccine**  
Chicken w cherry tomato, garlic, spinach & pinenuts through egg fettuccine in extra virgin olive oil. **\$18.00 \$24.00**

**Skip the Chicken** **\$15.00 \$20.00**

## Specialities of the Inn

### Seafood

#### The Fish Board

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

Market Price

#### Fish & Chips

Market FRESH fillets in our crispy Monteith's Golden Beer batter w chunky chips, charred lemon & tartare sauce. **\$26.00**

#### FRESH Pacific Oysters

**Natural** -Shallot red wine dip. **1/2 doz. 1 doz. \$18.00 \$33.00**

**Monteith's Beer Battered** - w golden chunky fries, salad & tangy tartare sauce. **\$19.00 \$35.00**

**Steamed FRESH NZ Mussels** **3/4 doz 1 1/2 doz. \$14.00 \$23.00**

**Marinières** —  
White wine, cream, onion & herbs. **\$14.00 \$23.00**

**Thai Green Curry** —  
Coconut cream, coriander & lemon grass. **\$15.00 \$24.00**

**Platter of Summer Mussels** —  
Served chilled on the 1/2 shell w tomato, spring onion, olive oil & fresh herbs. **\$14.00 \$23.00**

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

**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. **\$72.00**

### Sides

**Truffle Mashed Potato** **\$7.00**

**Hand Cut Chunkies** **\$7.00**

**Fresh Garden Salad** **\$7.50**

**Steamed & Buttered Seasonal Vegetables** **\$7.50**

**Onion & Potato Gratin** **\$7.00**

**Sautéed Mushrooms in Thyme Jus** **\$8.00**

**Six Garlic Tiger Prawns** **\$14.00**

### 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

<b>Your choice:</b>	<b>200gm Beef Eye Fillet</b>	<b>\$34.00</b>
	<b>250gm Scotch Fillet</b>	<b>\$33.00</b>
	<b>300gm Sirloin</b>	<b>\$31.00</b>
	<b>350gm T-Bone</b>	<b>\$33.00</b>

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 <b>Garlic Tiger Prawns</b>	ADD <b>\$5.00</b>

#### 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. **\$30.00**

### Other Mains

**BBQ Pork Spare Ribs** **Medium Large**  
Roasted until tender with our BBQ sauce.  
— Messy but oh so tasty! **\$17.00 \$28.00**

**Cider Braised Chicken Breast**  
Free range, corn fed, braised in Monteith's apple cider, spiced w cinnamon, cloves & allspice berries.  
Served w peal barley & green beans. **\$28.00**

**Steak and Oyster Pie**  
A deep golden crusted pie of steak and oysters flavoured with Monteith's Original. Set beside buttered kumara mash and minted baby peas. **\$24.00**

**Rosemary Roast Lamb Rump**  
w potato gratin, smoked aubergine puree & vine tomato finished w red wine jus. **\$29.00**

**Old Bill's Wild Boar Bangers & Mash**  
Gourmet local wild boar sausages w truffle mash & Monteith's Dark Ale roasted onions. **\$27.00**

### Desserts

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

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.

# Evening Menu