

gump•tion

RESTAURANT
& BAR

SOUP AND SALADS

Soup of the Day

(gf*) 16

Seasonal vegetable soup served with grilled sourdough bread

French Onion Soup

(gf*) 19

Slow cooked onions in a rich beef broth, topped with an aged cheddar cheese crouton

Caesar Salad

(gf) small 19 large 28

Shredded cos lettuce mixed with a creamy Caesar dressing and bacon pieces, served with anchovy fillets, parmesan cheese and topped with a soft poached egg and croutons

Gumption Salad

(gf, vg) small 15 large 22

Mixed market lettuce tossed in a citrus dressing with cherry tomatoes, cucumber, carrot, pickled onion, chia seeds, pumpkin seeds, sunflower seeds

add freshly grilled chicken thigh 8

add freshly grilled beef 8

add smoked salmon 8

Grilled Dukkah Lamb & Chickpea Salad

(gf) 25

Backstrap of lamb, coated with Dukkah, resting on chickpea, spinach, tomato compote and mint leaf salad dressed with a vibrant citrus yoghurt dressing

STARTERS & LIGHT MEALS

Cheesy Garlic Bread

(v) 16

Baked garlic baguette topped with mozzarella cheese and served with a fresh tomato sauce

Bread Board

(gf*, v) 20

Fresh sourdough breads grilled with infused olive oil, whipped butter, 'Kiwi onion dip', cherry tomato & basil compote

Wedges

15

Spiced potato wedges, deep fried, served with a smoked tomato & chipotle sauce and sour cream

Crispy Dumplings

18

Your choice of

Vegetable dumplings (vg)

or

Pork dumplings

Fried crispy and served on a bed of roasted sesame coleslaw and paired with sweet chilli & a citrus infused soy sauce

Cured Salmon Gravavlax

18

Fresh cured Mount Cook salmon, served with micro grated egg, red onions, dill cream, blinis, fresh lemon and a small salad

House-made Salt & Pepper Squid

18

Crispy fried squid seasoned with salt and pepper and served with your choice of mayonnaise, black garlic aioli or tartare sauce, complemented with a lemon wedge and a small salad

Crispy Buttermilk Fried Chicken Thigh Pieces

18

Marinated in buttermilk and spices, tossed in our special coating then fried to crispy and served on a jalapeno coleslaw topped with a rich ranch dressing

Chicken Spring Rolls

18

Freshly prepared spring rolls with chicken, vermicelli noodles and vegetables, deep fried and resting on a sesame coleslaw and paired with a ginger soy sauce and sweet chilli sauce

Tomato and Feta Bruschetta

v, gf* 18

Tomato, basil, onion and garlic marinated in olive oil and lemon juice served on chargrilled ciabatta and finished with balsamic reduction, parmesan and feta cheese

Please let your server know of any dietary requirements or allergies before ordering.

While we do our absolute best to accommodate these requirements, please be aware that there may be allergens present in the kitchen which means we cannot fully guarantee that cross-contamination will not occur.

BURGERS AND SANDWICHES

Grilled Sandwich

(gf*) 19

Choose 3 fillings:

Ham, chicken, cheddar cheese, tomato, avocado, onion, bacon, egg, served on rustic rye white bread, fries and sauce

Beef Burger

(gf*, vg*) 28

120g beef patty chargrilled and topped with belly bacon, melted American cheddar cheese, caramelised onions, fresh tomatoes, iceberg lettuce finished with gherkin mayo, tomato relish with your choice of fries or garden salad

add beef patty 10

add fried, free-range egg 5

Buttermilk Fried Chicken Burger

(gf*) 28

24 hour marinated chicken thigh tossed in our special coating then fried, served with coleslaw, pickles, tomato, bacon, cheese, ranch dressing and green tomato relish with your choice of fries or garden salad

Fish Burger

(gf*) 28

Choice of Gurnard or Snapper, battered and deep-fried or pan seared, paired with iceberg lettuce, cheese, tomato and tartare sauce with your choice of fries or garden salad

MAINS

Gumption All Day Breakfast

(gf*) 32

Fried, poached or scrambled eggs on either white or grain toast with grilled bacon, hashbrowns, beef sausage, grilled tomato, baked beans and sauteed mushrooms

Hemp Confit Cauliflower

(vg, gf) 35

Cauliflower slowly cooked in hemp oil finished on the chargrill and served on a base of truffle scented tomato & lentils sauteed with spinach and mushrooms paired with a sharp pimento puree

Battered Fish & Chips 🌱

Choice of battered or pan-seared fish on a pea puree and served with fries, house-made tartare sauce, malt vinegar spray and tomato sauce

Hoki 32

Snapper 36

Gurnard 38

Seafood Chowder 🌱

(gf*) small 35 large 42

A creamy clam chowder, topped with grilled tiger prawns and fish, poached mussels served with chargrilled house baked rye bread

Green Lipped Mussels

(gf*) 36

500g of New Zealand green lipped mussels cooked in your choice of sauce and served with crusty bread rolls:

Your choice of

Garlic, onions, thyme and white wine

Or

Thai green coconut curry sauce

Vegetable Risotto

(gf) 35

Served with zucchini, peas and mushrooms, finished with cream fraiche and pecorino cheese

Beef Bolognese Pappardelle Pasta

36

Thick ribbon pappardelle pasta tossed with a vibrant Bolognese sauce topped with parmesan cheese

Creamy Chicken and Mushroom Penne Pasta

(v) 37

Mushrooms cooked with garlic and onions deglazed with white wine and finished with cream and parmesan cheese

Vegetarian option 30

Pork Cooked on The Bone

(gf) 39

Centre of the shank slow cooked and served on mashed potato with sauteed spinach, butter roasted carrots apple sauce and gravy

Marlborough Wild Goat Curry

(gf*) 39

Korma-inspired goat curry served moderately spicy, steamed basmati pilaf, garlic naan, mango lassi shooter

🌱 local seafood may be subject to seasonality and availability

df - dairy-free gf - gluten-free n - contains nuts v - vegetarian vg - vegan * - on request

FROM THE GRILL

choose your main, two sides & a sauce to complete your meal

Mount Cook Salmon (180g) 45

Raised in the icy water coming off Mount Cook this fresh, flavoursome salmon is seared on the grill and finished in the oven with crispy skin - served medium

Prime Steer Eye Fillet (200g) 46

Grass fed prime steer fillet, cooked on the chargrill to your liking topped with compound herb butter

Beef Rib Eye (250g) 46

Grass fed beef ribeye has medium marbling and a clean flavour cooked to your liking on the chargrill and finished in the oven

Backstrap of Lamb (200g) 45

Grass fed backstrap of lamb, we recommend it cooked to pink

Pork cooked on the bone (230g) 39

Slow cooked juicy and tender center of the pork shank finished in our oven and falling off the bone

Cervena Venison Rump (180g) 48

New Zealand farmed Cervena venison rump, cooked on the chargrill and finished in the oven this is a tender and juicy cut and we recommend it cooked to pink

SIDES

additional side 9

Garden salad with citrus vinaigrette (vg, gf)

Golden fries w/ tomato sauce (v)

Mashed potato (v, gf)

Creamy garlic mushrooms & spinach (v, gf)

Sauteed broccolini with smoked pork belly (gf)

Steamed seasonal vegetables in nut brown butter (vg, gf)

Two fried, free-range eggs

Green peas with fresh mint butter (v, gf)

Carrots roasted in brown butter w/ crumbled feta and balsamic reduction (v, gf)

SAUCES

additional sauce 5

Port wine jus (gf, df)

Green peppercorn jus (gf)

Creamy mushroom gravy (gf)

Tart apple sauce (gf)

House-made peri peri sauce (v, gf, df)

Mint jelly (v, gf, df)

Dill & lemon cream (v, gf)

DESSERTS

Chocolate and Hazelnut Parfait (gf, n) 18

Silky hazelnut milk chocolate cream served with a raspberry meringue and fresh berries

Chocolate Brownie À la Mode 18

Warmed chocolate brownie with vanilla ice cream and topped with chocolate sauce

Summer Berry Tart 18

Fresh seasonal berries on a pastry cream tart and paired with a berry sorbet

Traditional Pecan Pie (n) 18

Pecans baked in thick caramel with sweet crust pastry and served with vanilla ice cream

Fresh Fruit Platter (vg, gf) 15

Seasonal selection of fresh fruit cut to order and served with organic coconut yoghurt

Selection of Sorbet and Ice Cream (gf) 15

Two ice creams and one sorbet with a side of whipped cream

COFFEE

Hot Drinks

	<i>Regular</i>	<i>Large</i>
Short Black / Long Black / Americano	5	-
Short Macchiato / Long Macchiato	5.5	-
Cappuccino / Flat White	6	6.5
Latte	-	6.5
Mochaccino	6	6.5
Hot Chocolate	6	6.5
Chai Latte	6	6.5

Coffee Additions

add \$1

Alternative Milk – Oat, Soy, Almond, Coconut

Coffee Syrup – Caramel, Vanilla, Hazelnut

Extra Shot, Whipped Cream

Black Tea

Dorchester Breakfast, Organic Breakfast, Earl Grey, Darjeeling, Lapsang Souchong, Scottish Morn 5

Herbal & Fruit Tea

Chamomile, Lemon Herbal, Organic Ginger & Lemon, Organic Rooibos, Organic Peppermint, Orange Passionfruit 5

Green Tea

Japanese Sencha, Dragon Pearl Jasmine 6

CHEESEBOARD

(gf*, nut-free on request) 32

All cheeses come from NZ's award-winning cheese makers at Kāpiti Cheese and served with a selection of crackers, toasted breads & condiments.

Includes a tasting of Traditional Brie, Aged Cheddar & Creamy Blue.

SWEET & DESSERT WINES

All bottles are 375ml unless otherwise stated.

New Zealand

Lake Hayes 'Noble' 2019	Marlborough	42
Grava 'Late Harvest' 2017	Martinborough	68
Pegasus Bay 'Noble Encore' 2016	Canterbury	80

PORT (60ml)

Niepoort 'Ruby' Port	9
Warre's 'Optima 10' Tawny Port	15
Taylor's 30 Year Tawny	42

BRANDY/COGNAC (30ml)

St Remy VSOP	10.5
Hennessy VS	13.5
Remy Martin VSOP	18
Remy Martin XO Excellence	42

DIGESTIFS (30ml)

Pisco	10
Jaegermeister	10
Broken Heart Quince Liqueur	12
Baileys	10