

Feed your Soul

WELCOME

Traditionally, vicarages were built to house the local minister and his family. Safe in the knowledge that his family had a roof over their heads, clothes on their backs and food on their table, the Vicar was then free to devote his attention to the spiritual needs of his congregation.

The Old Vicarage is no longer home to a minister and his family, but its purpose is still very much the same - to look after, and nurture, the local flock. It's a relaxed environment where down-to-earth people create fresh, local, NZ fare.

A place where stories are told, laughter is shared, and memories are made.

Today it's a beautiful homely space with a distinctive ambience; a warm and inviting venue where scents and sounds drift from room to room; where infectious laughter spreads like wildfire and enticing aromas inspire and delight.



**THE OLD
VICARAGE**

CAFE RESTAURANT BAR

BRUNCH

Served Until 2:30pm

EGGS BENEDICT

Gluten Free Option

Grizzly Milk Loaf, House Made Potato Rosti, Poached Eggs & House Made Hollandaise,

With your choice of:

Spinach **25.0** / Bacon **25.0** / Mushroom **25.0**

Fried Chicken **25.0** / Pulled Pork **25.0** / Salmon **28.0**

AVOCADO TOAST

Gluten Free Option - Dairy Free Option - Vegan Option

Buttered Grizzly Midnight Rye, Avocado, Basil & Cashew Pesto, Whipped Lemon Ricotta, Chilli

Oil, Dukkah & Poached Egg - **23.0**

Add: Mushroom (+7) Bacon (+7) or Salmon (+9)

BLUEBERRY DUTCH BABY PANCAKE

Gluten Free - Vegan Option

Oven Baked Blueberry Pancake, Fresh Fruit, Lemon Curd, Maple, Vanilla Ice Cream - **21.0**

BREAKFAST BURGER

Gluten Free Option

Sesame Seeded Bun, Streaky Bacon, House Made Rosti, Fried Egg, Tomato Relish, Hollandaise - **22.0**

VICAR'S BREAKFAST

Gluten Free Option

Grizzly Milk Loaf, Poached Eggs, Bacon, Texan Chilli Beef Sausage, Potato Rosti, Mushroom, Tomato Relish - **30.0**

EGGS YOUR WAY

Gluten Free Option

Eggs Your Way, Buttered Grizzly Milk Loaf OR Grizzly Midnight Rye - **13.5**

SIDES:

Roasted Field Mushrooms - **7** / Buttered Baby Spinach - **7** / Potato Hash - **6** / Pulled

Pork - **8** / Streaky Bacon - **7** / Texan Sausage - **6** / Avocado - **7** / House Smoked

Akaroa Salmon - **9** / Free Range Egg - **3** / Hollandaise - **3** / Tomato Relish - **3**

(Build a Meal Base Charge - **4**)

Please note a credit card surcharge applies

BRUNCH

Served Until 2:30pm

BEEF BOLOGNAISE BRUSCHETTA

Gluten Free Option - Dairy Free Option

Toasted Grizzly Baguette, Rich Savoury Beef Mince, Red Wine & Tomato Gravy,
Green Peas, Poached Egg, Parmesan, Herbed Olive Oil - **26.0**

BEEF & BACON BURGER

Gluten Free Option - Dairy Free Option

Grizzly Bun, House Made Beef Pattie, Streaky Bacon, BBQ Caramelised Onions,
Smoked Cheddar Cheese, Pickle, Mesclun, Fries - **27.0**

CHICKEN PARMIGIANA SANDWICH

Gluten Free Option

Ciabatta Roll, Breaded Chicken Thigh, Marinara, Mozzarella,
Parmesan, Shaved Ham, Fries - **28.0**

FISH & CHIPS

Gluten Free - Dairy Free

Beer Battered Tarakihi, Salad, Fries, Tartare, Lemon - **28.0**

STEAK & CHIPS

Gluten Free - Dairy Free Option

150g Steak, Fried Egg, Mushroom Sauce, Garden Salad, Fries - **29.0**

BURRITO BOWL

Gluten Free - Dairy Free Option - Vegan Option

Brown Rice & Quinoa, Black Beans, Pico de Gallo, Avocado, Charred Corn,
Mozzarella, Fresh Lime, Coriander, Zesty Sour Cream, Fried Tortilla - **24.0**

Add: Fried Chicken (+8) Pulled Pork (+8) Tofu (+7) Savoury Beef Mince (+8) or Salmon (+9)

ROASTED VEGETABLE ANTIPASTO SALAD

Gluten Free - Dairy Free Option - Vegan Option

Roasted Seasonal Root Vegetables, Roasted Red Pepper, Salad Greens,
Capers, Olives, Pickles, Feta, Creamy Italian Dressing - **24.0**

Add: Fried Chicken (+8) Pulled Pork (+8) Tofu (+7) Salmon (+9)

SMALL PLATES

Available All Day

SOUP OF THE DAY

Gluten Free Option

Ever-Changing, Ask your friendly waitstaff - P.O.A

GARLIC BREAD

Grizzly Mini Milk Loaf, Rosemary Garlic Butter - **19.0**

PUMPKIN & SPINACH ARANCINI

Gluten Free - Dairy Free - Vegan

Fennel & Onion Pickle, Creamy Chipotle - **20.0**

PORK BELLY BITES

Gluten Free - Dairy Free - Vegan Option (with tofu)

Soy & Garlic Marinade, Crispy Rice & Herb Salad, Peanuts, Sesame Dressing - **22.0**

SQUID & PRAWN

Gluten Free - Dairy Free

Flash Fried, Ginger & Garlic Marinade, Vermicelli Noodle, Fresh Herb Salad,
Toasted Nuts - **24.0**

KOREAN FRIED CHICKEN

Gluten Free

Buttermilk Thigh, Gochujang Sticky Sauce, Kewpie Mayo, Spring Onion, Sesame - **23.0**

CHICKEN LIVER PARFAIT

Gluten Free Option

Fig Jam, Pickled Vegetables, Crackers - **20.0**

BBQ PULLED PORK FLATBREAD

Dairy Free Option

BBQ Pulled Pork, Red Onions, Jalapeno, Mozzarella, Caramelised Onion, Aioli - **22.0**

ROAST VEGETABLE FLATBREAD

Dairy Free Option - Vegan Option

Roasted Vegetable, Pumpkin Hummus, Pesto, Cherry Tomato, Mozzarella, Aioli - **22.0**

DINNER

Served from 5pm

PORK BELLY

Gluten Free - Dairy Free Option

Twice Cooked Rolled Pork Belly, Duck Fat Roasted Potatoes,
Honey & Carrot Apple Puree, Sauteed Seasonal Vegetables,
Crackling, Sage Stock Gravy - **43.0**

BEEF CHEEKS

Gluten Free - Dairy Free Option

Slow Braised Red Wine Beef Cheeks, Truffle Pomme Purée,
Roasted Baby Carrots, Gremolata, - **43.0**

FISH

Gluten Free - Dairy Free

Coconut Poached Market Fish, Green Curry Broth, Garlic Prawn,
Bok Choy, Crispy Shallot Rice, Fresh Herbs, Lime & Chilli - **42.0**

STEAK

Gluten Free - Dairy Free Option

200 gram Fillet, Boulangère Potatoes, Sweet Onion & Mustard Marmalade,
Sauteed Seasonal Vegetables, Mushroom Gravy - **49.0**

SPINACH & 'RICOTTA' CANNELLONI

Gluten Free Option - Dairy Free - Vegan Option

Spinach & 'Ricotta' Cannelloni, Tomato Marinara, Mozzarella,
Salad Greens, Crusty Bread - **35.0**

ROAST VEGETABLE & HALOUMI SALAD

Gluten Free - Dairy Free Option - Vegan Option

Seasonal Roasted Vegetables, Haloumi, Salad Greens, Grains,
Toasted Cajun Pumpkin Seeds, Cherry Tomato, Cucumber
Ribbons, Creamy Italian Dressing - **33.0**

Add: Fried Chicken (+8) Tofu (+7) Pulled Pork (+8) Akaroa Salmon (+9)

DINNER SIDES

DUCK FAT ROASTED POTATOES

Gluten Free - Dairy Free

Rosemary, Flakey Sea Salt ~ 13.0

GREENS

Gluten Free - Dairy Free Option

Seasonal Greens, Hollandaise, Dukkah ~ 13.0

ROASTED ROOT VEGETABLES

Gluten Free - Dairy Free - Vegan Option

Seasonal, Crispy Shallots, Creamy Italian Sauce ~ 13.0

GARDEN SALAD

Gluten Free - Dairy Free

Mesclun, Cucumber, Red Onion, Carrot, Cherry Tomato, Spring Onion, Cajun Pumpkin

Seeds, Italian Dressing ~ 10.0

DESSERTS

Available All Day

DOUBLE CHOCOLATE & WHISKY CHEESECAKE

Gluten Free

Brownie Base, Thunderdonk Salted Caramel Whisky, Whipped Cream, Caramel Sauce ~ 17.0

HOT CROSS BREAD & BUTTER PUDDING

Chocolate Chips, Dried Fruit, Runny Cream ~ 17.0

CITRUS CURD PARFAIT

Gluten Free Option

Lemon Mousse, Passionfruit Curd, Granola, Pistachio Biscotti ~ 17.0

BANANA SPLIT ICECREAM SUNDAE

Gluten Free - Dairy Free Option - Vegan Option

Vanilla Ice Cream, Fresh Bananas, Toasted Peanuts, Waffle Cone Chips,

Your Choice of Sauce: Chocolate, Caramel or Mixed Berry ~ 16.0

Please note a credit card surcharge applies

DRINKS LIST

Cocktails

TITO'S MANGO MOSCOW MULE

Tito's Vodka, Fresh Chilli, Mango, Ginger Beer, Lime - 19.0

CHILLI MARGARITA

Chilli Infused Tequila, Triple Sec, Agave, Lime, Chilli Lime Rim - 19.0

SUNKIST GIN

Dancing Sands Gin, Strawberry, Mint, Soda - 19.0

SIX NINETY

Lychee Liqueur, Peach Liqueur, Cranberry Juice, Pineapple Juice - 18.0

SAILORS SUMMER PUNCH

Sailor Jerry Rum, Sailor Jerry Savage Apple, Apple Juice, Passionfruit, Lime - 19.0

PIMM'S NO1 CUP

Pimm's, Lemonade, Ginger Ale, Cucumber, Citrus, Orange, Mint - 18.0

ESPRESSO MARTINI

Espresso, Vodka, Coffee Liqueur, Simple Syrup, Cinnamon - 19.0

COCKTAIL OF THE MONTH

Ask your friendly waitstaff for this month's special - POA

Mocktails

RASPBERRY GINGER FIZZ

Raspberry, Ginger, Lime,
Mint - 13.0

PASSIONFRUIT SPRITZ

Passionfruit, Mint, Lime,
Lemonade, Soda - 13.0

SURFER GIRL

Cranberry, Pineapple,
Lemonade, Lime - 13.0

NO-JITO

Mint, Lime, Agave,
Soda - 13.0

Wine List

Red Wines

PINOT NOIR

		150ML	250ML	BOTTLE
The Maker	Marlborough	12.0	20.0	55.0
Horizon Du Sud	France	13.0	21.0	60.0
Devils Staircase	Central Otago	15.0	25.0	70.0
Nga Waka	Martinborough	---	---	89.0

MERLOT

		150ML	250ML	BOTTLE
The Maker	Gisborne	12.0	20.0	55.0
Trinity Hill	Hawkes Bay	14.0	23.0	65.0

SHIRAZ / SYRAH

		150ML	250ML	BOTTLE
19 Crimes Shiraz	South East, Australia	13.0	21.0	60.0
Cote Mas Syrah	France	14.0	23.0	65.0
Claymore "Dark Side of the Moon"	Clare Valley	16.0	26.0	75.0

RED BLENDS

		150ML	250ML	BOTTLE
19 Crimes Cabernet Sauvignon	South East, Australia	13.0	21.0	60.0
St Hallett Shiraz Grenache Touriga	Barossa, Australia	13.0	21.0	60.0

RED WINE FLIGHT

Not sure what to choose? Try a Wine Flight!

Three 75ml tastes of our more unique wines - perfect for discovering a new favourite

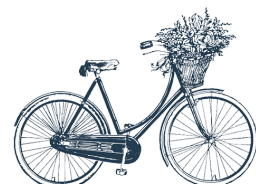
Only \$20 per flight

Horizon Du Sud Pinot Noir - St Hallett SGT - Cote Mas Syrah



WINE OF THE MONTH

Ask your friendly server for details - POA



Please note a credit card surcharge applies

White Wines

SPARKLING

		GLASS	BOTTLE
Henkell Troken Brut (200ml)	Wiesbaden	---	17.0
Henkell Troken Rose (200ml)	Wiesbaden	---	17.0
Canti Prosecco (200ml)	Piedmont	---	17.0
Edenvale Blanc de Blanc 0% (200ml)	South Australia	---	15.0
Mionetto Prestige Prosecco	Veneto, Italy	12.0	65.0
Allan Scott Cecilia Brut	Marlborough	14.0	75.0
Cloudy Bay Pelorus	Marlborough	16.0	79.0
Drappier	Urville, France	---	120.00

SAUVIGNON BLANC

		150ML	250ML	BOTTLE
The Maker	Marlborough	12.0	20.0	55.0
Lake Challice The Falcon Lighter 9.5%	Marlborough	13.0	21.0	60.0
Squealing Pig	Marlborough	13.0	21.0	60.0
Jules Taylor	Marlborough	15.0	25.0	70.0

CHARDONNAY

		150ML	250ML	BOTTLE
The Maker	Gisborne	12.0	20.0	55.0
Matawhero	Gisborne	14.0	23.0	65.0
Lake Challice	Marlborough	15.0	25.0	70.0

AROMATICS

		150ML	250ML	BOTTLE
The Maker Pinot Gris	Marlborough	12.0	20.0	55.0
Devil's Staircase Pinot Gris	Central Otago	14.0	23.0	65.0
Main Divide Riesling	Waipara	14.0	23.0	65.0

ROSE

		150ML	250ML	BOTTLE
Bijou	France	12.0	20.0	55.0
Squealing Pig	Marlborough	13.0	21.0	60.0
Jules Taylor	Marlborough	15.0	25.0	70.0

Beers On Tap

	SMALL	LARGE
Peroni 4.7%	12.0	14.0
Pure Blonde Low Carb Lager 4.2%	11.0	13.0
BRB Hazy Pale Ale 5.0%	10.0	12.0
BRB Light 2.5%	9.0	11.0
Wild Buck Ale 4.0%	8.0	10.0
Somersby Apple Cider 4.5%	11.0	13.0
Three Boys Pilsner 5.5%	12.0	14.0
Cassels APA 5.4%	12.0	14.0
Cassels Milk Stout 5.2%	12.0	14.0
Guest Tap 1	POA	POA
Guest Tap 2	POA	POA

In The Fridge

Asahi	11.0
Corona	11.0
Speights Summit Ultra	11.0
Heineken	11.0
Scotts Gluten Free Pale Ale	12.0
Panhead Supercharger APA	13.0
Rekorderlig Raspberry & Lime	18.0
Rekorderlig Watermelon & Strawberry	18.0
Pals - Everchanging, ask your waitstaff for today's flavour	10.5

Low Alcohol / No Alcohol

BEER	SMALL	LARGE	JUG
BRB Light 2.5% (On Tap)	9.0	11.0	21.0
Export Citrus 2% 330ml	9.0	---	---
Peroni 0% 330ml	9.0	---	---
SPARKLING WINE			200ML
Edenvale Blanc de Blanc Alcohol Removed			15.0
WHITE / ROSE	150ML	250ML	BOTTLE
Lake Chalice The Falcon Lighter Sauvignon Blanc 9.5%	13.0	21.0	60.0

Please note a credit card surcharge applies

S P I R I T S

VODKA

Finlandia	12.0	Grey Goose	13.0
Tito's	12.5		

GIN

Haymans	12.0	Scapegrace Original	14.0
Bombay	13.0	Scapegrace Black	15.0
Tanquray	13.0	Hendricks Original	15.0
Malfy Grapefruit Gin	14.0		
Dancing Sands Sunkist	13.0		

TEQUILA

El Jimador	12.0	1800 Resperado	13.0
		Agavero	14.0

WHISKEY

Whyte & Mackay	12.0	Jameson	13.0
Aerstone Land Cask	12.5	Monkey Shoulder	13.5
Canadian Club	12.5	Glenfiddich 12 Year	14.0
Southern Comfort	12.5	Balvenie 14 Year	18.0
Jack Daniels	12.5		

BOURBON

Early Times	12.0	Makers Mark	13.0
Jim Beam	12.0		

RUM

Mount Gay	12.0	Flor de Cana	12.0
Captain Morgan Spiced	12.0	Bacardi	12.5
Sailor Jerry's Savage Apple	12.5	Malibu	12.5
Sailor Jerry's Spiced	12.5		
Kraken	14.0		

OTHER

Limencello	11.0	Galliano Orginial	11.0
Aperol	11.0	Galliano Black	11.0

Non - Alcoholic

SOFT DRINKS

Coke, Sugar Free Coke, Lemonade
Sugar Free Sprite, Ginger Ale,
Tonic, Lemon Lime & Bitters

Soda 4.5

BOTTLED

Bundaberg Ginger Beer 8.0
Red Bull, Sugar Free Red Bull 7.0
Raspberry Lemonade Kombucha 8.0
Ginger Lemon Kombucha 8.0
Voyage Sparkling Water 500ml 8.0
Voyage Sparkling Water 1L 10.0

JUICE

6.0 Homegrown Orange, Homegrown Apple 6.0
Pineapple, Cranberry, Tomato

SMOOTHIE

Berry & Banana 9.8
Mango, Pineapple & Passionfruit 9.8

ICED DRINKS

Iced Coffee 9.8
Iced Mocha 9.8
Iced Chocolate 9.8
Iced Latte 6.3

Coffee & Tea

SWITCH ESPRESSO

	SMALL	LARGE
Short Black	5.2	---
Long Black	5.2	---
Americano	---	5.2
Flat White	5.8	6.3
Latte	5.8	6.3
Cappuccino	5.8	6.3
Mocha	5.8	6.3
Spiced Chai, Vanilla Chai	5.8	6.3
Hot Chocolate	5.8	6.3
Matcha	6.5	7.5

EXTRAS

Coffee - Decaf, Extra Shot	+ 1.0
Shots - Caramel, Vanilla, Hazelnut	+ 1.0
Milk - Oat, Coconut, Almond, Soy	+ 1.0

TEA TOTAL LOOSE LEAF TEA

English Breakfast, Earl Grey	6.0
Mango Star, Otago Summer Fruits	
Japanese Lime Green, Citrus Lemon	
Pure Peppermint, Pure Chamomile	

Please note a credit card surcharge applies