

# HOTEL BRISTOL

## SNACKS

### GARLIC BREAD v

Confit garlic butter, grilled cheese 12

### KRISPY KOREAN CHICKEN gf / df

With Nguyen sauce and Xiannaïse, topped with sesame seeds and spring onion 18

### LOADED FRIES v\*

Shoestring fries, sour cream, spring onion, cheddarnaise, crispy bacon 14

**SMOKED MOZZARELLA & TOMATO ARANCINI** v  
Pesto aioli 17

### CRISPY FRIED CHICKEN WINGS

With a choice of sauce 17

Cheddarnaise ◊  
Buffalo ◊◊  
Sriracha Mayo ◊◊◊  
Nam Jim ◊◊◊◊  
Dragon's Breath ◊◊◊◊◊

**CRISPY FRIED SQUID RINGS** df  
Wasabi mayo 17

### PIBIL PORK BELLY TACOS

Chipotle slaw, pickled pineapple, pink onions, crackling dust 17

### HALLOUMI FRIES v

With pomegranate yoghurt dip and fresh mint 17

**FRIED CAULIFLOWER** v | ve  
Vegan harissa mayo, romesco sauce and crispy shallots 17

### SHOESTRING FRIES

Confit garlic aioli 11

## \$20 BURGERS ALL SERVED WITH FRIES

### BUTTERMILK CHICKEN BURGER

Fried buttermilk chicken breast, chipotle rainbow slaw, pickles, American cheese and chipotle mayo

### BRISTOL CHEESEBURGER

150gm 100% beef patty, pickle American cheese, burger sauce, , red onion, bacon and Whitlock's smoky BBQ sauce

### CUBA ST BURGER

100% NZ grass-fed beef, burger sauce, dill pickles, American cheese, shaved red onion, Heinz ketchup

### SEOUL BURGER

Korean fried chicken thigh, spice dust, ranch slaw, pickles, American cheese, Frank's Red Hot Mayo

### MOANA BURGER gf

Gluten free turmeric battered fish, chunky tarragon and pickle tartare, shredded iceberg, American cheese and shaved red onion

### EL DIABLO BURGER v / ve / df

Hemp and chipotle patty, jalapeños, coriander 'mayo', pickled onions, vegan cheddar and lettuce

## \$20 MAINS

### CURRY OF THE WEEK v

Please ask your server for details.

### 250G DRY AGED

#### SIRLOIN STEAK gf\* / df\*

Served with Anna potatoes, ratatouille and your choice of;

🌿 Green peppercorn sauce

🌿 Garlic Butter

### PASTA CARBONARA

Smoked bacon, pappardelle and parmesan

### FISH & CHIPS gf / df

Our secret gluten free recipe battered fish and chips, house-made chunky tarragon and pickle tartare. Served with lemon and rainbow slaw

### SMOKED LAMB RIBS gf

Asian pepper glaze on mash potato & corn salsa

### COTTAGE PIE

Braised beef & smoked brisket topped with creamy mash, cheese

### CHICKEN PARMIGIANA

Tomato ragout, mozzarella & parmesan with shoestring fries

### PORK BELLY SALAD df\*

Deep fried pork belly, cos, nuoc cham and ginger chilli dressing, mung beans, herbs, crispy noodles

### BANGERS & MASH v\*

Gourmet sausages on mash with onion gravy. (Vege sausages available).

## \$10 BREAKFAST SPECIAL

### BACON & EGG BUTTY

Bacon & free range egg in sliced white bread with a splash of Heinz ketchup 10

AVAILABLE  
11AM - 3PM

## \$6 SIDES

CREAMY MASH POTATO

GARDEN SALAD

FRIED CHICKEN

CORN ON THE COB

CAULIFLOWER CHEESE

ONION RINGS

BREADED MUSHROOMS

POTATO SALAD

FRIED EGGS

BRAISED SEASONAL VEGETABLES

FRIED PICKLES

CREAMED CABBAGE

## DESSERT

### DEEP-FRIED CHEESECAKE

With caramel sauce and ice cream 11

### CHOCOLATE BROWNIE SLAB

With chocolate mousse, roasted white chocolate and berry compote 11

gf gluten free / df dairy free  
v vegetarian / ve vegan / \* on request

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# WINE

## BUBBLES

	G	B
<b>TE HANA SAUVIGNON</b> Gisborne	10	45
<b>RICCADONNA RUBY</b> Italy	10.5	45
<b>DANIEL LE BRUN</b> Marlborough	-	80
<b>MUMM</b> France	-	99

## SAUVIGNON BLANC

<b>FOUR BANDITS</b> Hawkes Bay	10	45
<b>GRAHAM NORTON</b> Marlborough	11	50

## CHARDONNAY

<b>FOUR BANDITS</b> Hawkes Bay	10	45
<b>KAHURANGI ESTATE</b> Nelson	13	60

## PINOT GRIS

<b>INVIVO</b> Nelson	10.5	47.5
<b>THE NED</b> Hawkes Bay	11.5	52.5

## ROSÉ

	G	B
<b>PASK</b> Hawkes Bay	10	45
<b>TRINITY HILL</b> Hawkes Bay	11	50
<b>MT DIFFICULTY BANNOCKBURN</b> Central Otago	14	65

## PINOT NOIR

<b>THE RAPTOR</b> Marlborough	12	55
<b>AKARUA</b> Central Otago	14	65

## OTHER REDS

<b>FOUR BANDITS MERLOT</b> Hawkes Bay	10	45
<b>PASK CABERNET MERLOT</b> Hawkes Bay	11	50
<b>GRANT BURGE CAMERON VALE CAB SAUV</b> Australia	12	55
<b>TYRRELL'S SHIRAZ</b> Australia	14	65

# ON TAP

## BEER

<b>BRISTOL BREW</b> House Beer	9.5	13
<b>SPEIGHTS GOLD MEDAL ALE</b> Ale / 4.5%	9.5	21
<b>MAC'S GOLD</b> Lager / 4%	10	22
<b>MAC'S HOP ROCKER</b> Pilsner / 5%	10	22
<b>MAC'S ROTATIONAL</b>	10	22
<b>STEINLAGER PURE LIGHT</b> Light Lager / 2.5%	10	22
<b>EMERSON'S PILSNER</b> Pilsner / 4.9%	12	26
<b>EMERSON'S ORANGE ROUGHY</b> Hazy Tropical Pale Ale / 4.2%	12.5	27
<b>PANHEAD SUPERCHARGER</b> APA / 5.7%	12.5	27
<b>PANHEAD QUICKCHANGE</b> XPA / 4.6%	12.5	27
<b>PANHEAD RAT ROD</b> Hazy Pale Ale / 6.5%	13	28
<b>FORTUNE FAVOURS THE WELLINGTONIAN</b> NZIPA / 6%	12.5	27
<b>FORTUNE FAVOURS LEEDS ST</b> Rotational Tap	12.5	27
<b>KILKENNY</b> Irish Cream Ale / 4.3%	13.5	-
<b>GUINNESS</b> Stout / 4.2%	13.5	-
<b>CIDER &amp; SELTZER</b>		
<b>MAC'S CLOUDY APPLE</b> Cider / 4.7%	11	24
<b>ZEFFER RED APPLE</b> Cider / 5%	12	26
<b>LUCKIES SELZTER</b> See staff for today's flavour	11	-

# BOTTLED

## BEER

<b>STEINLAGER CLASSIC</b> Lager / 5%	9.5
<b>STEINLAGER PURE</b> Lager / 5%	9.5
<b>LION RED</b> Lager / 4%	13
<b>LION BROWN</b> Ale / 4%	13
<b>WAIKATO DRAUGHT</b> Lager / 4%	13
<b>MAC'S MID VICIOUS</b> Pale Ale / 2.5%	10
<b>PANHEAD PORT ROAD</b> Pilsner / 5.2%	11.5
<b>PANHEAD BLACKTOP</b> Oatmeal Stout / 5.5%	11.5
<b>CORONA</b> Pale Lager / 4.6%	9.5
<b>STELLA ARTOIS</b> Pilsner / 5%	9.5
<b>BECKS</b> Lager / 5%	9.5
<b>PURE BLONDE</b> Low Carb Lager / 4.6%	9.5

TUESDAY FROM 5PM  
**\$10 CLASSIC CRATE BEERS**

HAPPY EVERYDAY  
**HOUR \$5 CORONA  
4-6PM \$7 HOUSE WINE  
2 FOR 1 TAPTAILS**

**CRATE BEERS!**

## HANDMADE

### FIZZ FOUNTAIN

Hayman's Sloe gin, citrus, albumen, sugar, soda 15

### CUBAPOLITAN

Absolut Citron vodka, De Kuyper Triple Sec, grapefruit 18

### ZIGGY STARDUST

Stolen vanilla rum, Kahlua, espresso 18

### MARION STREET RENDEZ-VOUS

Maker's Mark, Hawkes Bay Merlot, Marachino 14

### PEACHES & CREAM

Absolut peach vodka, Frangelico, cream 16

### RAINBOW ROAD

Bacardi, Malibu, De Kuyper Blue Curacao, orange, pineapple, grenadine 18

CLASSIC  
COCKTAILS  
AVAILABLE  
ON REQUEST

## TAPTAILS

### CLASSIC

Gin, Creme de Cassis, lemon 12

### RETRO

Vodka, Blue Curacao, lemon 12

### TWISTED

Tequila, ginger beer, lime, grenadine 12

### SPRITZ

Gin, elderflower, lemonade 12

# COCKTAILS

## NON-ALCOHOLIC

### FIZZY

Coca-Cola 6

Coke - No Sugar 6

Lemonade 6

Ginger Beer 6

Tonic 6

### StrangeLove®

Double Ginger BEER 7

Ginger Ale 4

Light Tonic 4

Very Mandarin 7

Holy Grapefruit 7

### BOTTLED FIZZY

Fanta 6

L&P 6

### JUICE

Orange 6

Apple 6

Cranberry 6

Pineapple 6

Tomato 6

### NO UGLY TONICS

Hydrate Plum Wellness 7

Skin Pineapple 7

Detox Citrus 7

Focus Blackcurrant 7

### RED BULL

Classic 6.5

Sugar Free 6.5

## WEDNESDAY FROM 5PM

### \$5 TAP BEERS & CIDERS & HOUSE SPIRITS

## THURSDAY FROM 5PM

# \$8 CRAFT PINTS

### EMMERSONS | PANHEAD | FORTUNE FAVOURS

## FRIDAY FROM 5-7PM

# MATES RATES

### 2 PINTS FOR \$14 | 2 JUGS FOR \$30

\*SELECTED BEERS ONLY



# HOTEL BRISTOL

# DRINKS