

Cold Beverages

Pure Juice & Water

Apple, Orange, Cranberry, Grapefruit, Pineapple & Tomato.	\$4.50
No Ice	\$5.50
Evian still & San Pellegrino sparkling water.	\$4.20

Soft Drinks

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

House Specialities

Iced Tea	\$4.00
Iced Coffee or Chocolate	\$6.30
Iced Mochaccino	\$6.60

Beers

Heineken
Amstel Light
Export Gold
Export 33
Sol
Budejovicky Budvar
Tiger



Monteith's Original Ale
Monteith's Black Beer
Monteith's Golden Lager
Monteith's Celtic Red Beer
Monteith's Pilsner Beer
Monteith's Radler
Monteith's New Zealand Lager



Cocktails

Sea Breeze

A zesty combination of Cranberry and grapefruit juices infused with Smirnoff Vodka.

Frozen Margarita

The cool citrus flavour of Mexican Tequila, Triple Sec, Lemon and lime juice blended till smooth.

Long Island Ice Tea

Bacardi, Vodka, Gin and Triple Sec shaken with citrus juices and topped with Coke and Lemon juice.

Pina Colada

Rich and creamy with Bacardi and Malibu Coconut Liqueur for that Island style kick.

Martini

The classic after 5—Vodka or Gin served with Dry Vermouth, shaken not stirred with an olive.

Brandy Alexander

Brandy, Crème De Cacao, creamy vanilla ice cream, blended and topped with chocolate or cinnamon.

Mocktails

Beach Hut

Pineapple juice, coconut cream and ice cream, blended until smooth and yummy.

Cape Codder

Cranberry and grapefruit juice with a dash of lime-Zesty without the kick.

Hot Beverages

Tea

English Breakfast	\$3.00
Earl Grey	\$3.00
Herbal	\$3.00
Ask about our selection of herbal teas.	

Hot Chocolate

With a swirl of chocolate sauce and marshmallows.

Coffee

Filter Coffee \$3.30

Espresso Coffee

Espresso \$3.50
Long or short black.

Flat White

Short with creamy milk. \$3.80

Cappuccino

Short with creamy frothy milk. \$3.80

Latte

Long with creamy milk. \$4.00

Vienna

Long black, whipped cream, garnished with chocolate. \$4.00

Macchiato

Long or short with a dollop of frothy milk. \$3.80

Mochaccino

Short with chocolate and creamy frothy milk. \$4.20

Ristretto

Extra strength long or short black. \$4.00

Flavoured Espresso

Long black flavoured with: Vanilla, Caramel, Hazelnut or Irish Cream. \$4.00

Flavoured Cappuccino

Short with creamy frothy milk, flavoured with: Vanilla, Caramel, Hazelnut or Irish Cream. \$4.00

Flavoured Latte

Long with creamy milk, flavoured with: Chocolate, Vanilla, Caramel, Hazelnut or Irish Cream. \$4.50

Chai Latte

Creamy milk flavoured with Chai. \$4.50

Kids Fluffy

\$1.50

Extras

Soy Milk \$0.50

Extra Shot \$0.40

Decaffeinated \$0.20



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

www.dickensinn.co.nz

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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	\$9.00
Fresh Baked Sourdough Cobb Loaf Warm from the oven with butter, olive oil, smoked aubergine salsa.	\$10.00
Pizza Breads - Straight from the oven	
Monteith's Dark Ale roasted onions, blue cheese.	\$9.00
OR	
Pesto, Rock Salt & Olive Oil.	\$9.00
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Soup of the Day - Please see the blackboard. Chef's choice made from seasonal produce.	\$9.00
Dickens' Seafood Chowder Stocked with FRESH fish, mussels, cockles, calamari & prawns.	\$15.00
Spud in a Bucket™ Chunky chips with tomato sauce & our chilli mayo.	\$7.50
Oliver's Potato Wedges™ Chunky and spicy finished with sour cream OVER - Tomato Salsa.	\$13.00
OR	
Bacon and Cheese.	\$14.60
Gourmet Nachos Plate Corn chips piled high with spiced ground beef, salsa, cheese, guacamole and sour cream.	\$15.00
Mussel & Corn Fritters Served with mascarpone, sprinkled with fried capers & garnished with chives.	\$16.00
Ham Hock & Pork Terrine With spiced peach chutney & crostini.	\$15.00
Prawn Cocktail Tiger prawns, cos lettuce & cucumber topped with our Marie-Rose & avocado.	\$17.00
Char-grilled Summer Vegetable Terrine With a Fetta & pistachio salsa & microgreen salad.	\$14.00

Platters to Share

Brewers Platter Ham hock & pork terrine, double brie risotto cake, Kalamata olives, Spanish chorizo, pickled vegetables & aged cheddar with golden chunkies & smoked aubergine dip.	ONLY \$36.00
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Fat Boy Burger™

On a toasted oven fresh bun with golden fries on the side.

Fat Boy—Unplugged

Our prime beef pattie, chicken & a grilled egg with lettuce, beetroot, gherkin, tomato, avocado, cheese & our herb mayo.
PLUS - Our famous Monteith's Dark Ale roasted onions. **\$19.80**

Gourmet Pizzas

Kiwi

Venison sausage, bacon, garlic, potato, Monteith's Ale onions & Mozzarella with rosemary sour cream. **\$25.00**

Ocean Taster

Fish, calamari, prawns, mussels, tomato, Mozzarella & salsa verde. **\$26.00**

Margherita

Tomato, onions, olives, basil pesto & Mozzarella. Finished with shaved Parmesan. **\$22.00**

Smoked Salmon & Caper

With Mozzarella, roasted red capsicum, onion, chives & hollandaise. **\$24.00**

Mexican

Spiced chicken, jumbo shrimp, coriander, olives, jalapenos & Mozzarella. **\$24.00**

Sides

Truffle Mashed Potato	\$7.00
Golden Crisp Potato Chunkies	\$7.00
Fresh Garden Salad	\$7.50
Steamed Summer Vegetables	\$7.50
Onion & Potato Gratin	\$7.00
Sautéed Button Mushrooms	\$8.00
Six Garlic Tiger Prawns	\$14.00

Seafood Platter

Featuring FRESH N.Z. seafood with slipper lobster, smoked salmon, steamed mussels, natural & battered oysters, garlic tiger prawns, squid & baby octopus salad with wasabi mayo & tartare sauce.
Minimum two to share \$48.00 pp.

Specialities of the Inn

Seafood

The Fish Board

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

Market Price

Market FRESH Fish & Chips

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

FRESH Pacific Oysters (Subject to availability)	½ doz.	1 doz.
Natural - Balsamic, lemon & crostini.	\$14.00	\$26.00

Monteith's Beer Battered - with golden chunky fries & tangy tartare sauce.	\$16.00	\$30.00
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FRESH NZ Greenlip Mussels (Subject to availability)	½ doz.	1 doz.
Sweet & Spicy - with Asian greens.	\$16.00	\$25.00

Steamed - Sauv Blanc, basil, butter broth.	\$14.00	\$23.00
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N.Z. Scallops (Subject to availability)	Entrée	Main
Dickens' Style - Cauliflower puree, crispy pork, green beans, saffron butter sauce.	\$18.00	\$32.00

Monteith's beer battered - on greens with tangy tartare sauce.	\$16.00	\$28.00
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Salads

Billingsgate

Black tiger prawns, seared scallops, avocado, melon, tomato, honey maple vinaigrette. **\$22.00**

Dickens' Caesar

Our take
Cos lettuce, crispy bacon, shaved Parmesan, tossed with pasta shells & our Caesar dressing. Topped with a soft poached free range farm egg. **\$16.00**
Add chicken **\$20.00**

Pasta

Linguine Marinara

Fresh fish, calamari, NZ greenlip mussels, black tiger prawns & baby clams steamed in white wine bound in olive oil, chilli, garlic & fresh herbs. **\$26.00**

Mushroom Fettuccine

Button & field mushrooms, spring onions & flat-leaf parsley bound in creamy sauce. Tossed through egg fettuccine & finished with shaved Parmesan. **\$19.00**

From the Grill

Steaks of the Establishment

Your choice:
200gm Beef Eye Fillet **\$32.00**
250gm Scotch Fillet **\$31.00**
300gm T-Bone **\$30.00**

Cooked to your preference with your choice:

Red wine jus & café de paris butter

Peppercorn jus

Mushroom jus

Served with onion & potato gratin & salad garnish.

PLUS two **Garlic Tiger Prawns** **ADD \$5.00**

Other Mains

BBQ Pork Spare Ribs	Entrée	Main
Roasted until tender with our BBQ sauce. - Messy but oh so tasty!	\$16.00	\$28.00

Roast Chicken Breast

Free range, corn fed with truffle potato mash, wilted spinach & roasted vine tomato coulis. **\$27.00**

Twice Cooked Pork Belly

Sautéed mushrooms, roast kumara & Asian greens with a soy & palm sugar dressing. **\$27.00**

Roast Lamb Rump

Rosemary infused with onion potato gratin, smoked aubergine, basil mint puree & red wine jus. **\$29.00**

Double Brie Risotto Cake

Served over a caprese salad with olive tapenade & lemon oil. **\$23.00**

Old Bill Barley's Bangers & Mash

Gourmet venison sausages with truffle mash & Monteith's Dark Ale roasted onions. **\$24.00**

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