



MAIN
SELECTION



STICKY FINGERS
RESTAURANT & BAR

Sticky's Lunch



Available 11:00-16:00

Thai Fish Cakes \$18.50

Fillets of fresh fish with spicy chilli and coriander served with a Sticky's green salad and sweet thai chilli dipping sauce.

Sticky's Steak Sandwich \$18.50

Grilled minute steak and garden greens on toasted ciabatta with caramelised onion and aioli

Butter Chicken \$18.50

Tender pieces of braised chicken in mixed spices, finished with creamy yoghurt & jasmine rice

Chilli Squid \$18.50

Grilled tender marinated chilli squid on a warm salad of carrot, mung beansprout & Asian greens

Chicken Pad Thai \$18.50

Stir fried marinated chicken with garlic, chilli, bean sprouts, peanuts & thai rice noodles

Roast Moroccan Lamb Salad \$18.50

Roasted leg of lamb, crispy iceberg lettuce, red bell peppers, cucumber, red onion, Sticky's dressing & red wine jus



The Pizza Oven



Medium (240mm pan) / Mega (450mm pan)

Norwester \$26.00 / \$54.50

Smoked chicken, cranberry, brie, cashews & mozzarella

Sicilian \$26.00 / \$54.50

Salami, bacon, ham, chicken, red peppers & chilli

Marinara \$26.00 / \$54.50

Prawns, mussels, smoked hoki, shrimp & olives with mozzarella

Margarita \$22.00

Fresh basil, tomato & Italian mozzarella

Moroccan lamb \$26.00 / \$54.50

Moroccan spiced lamb, mango chutney, spinach,
red bell peppers & mint yoghurt

Tuscany \$25.00 / \$54.50

Artichoke, olives, capsicum, feta, spinach & eggplant puree with aioli

Platters to Share



Seafood

Grilled scallops, prawns, mussels, calamari & smoked salmon
served with dips & breads 2 people \$35.00 / 4 people \$69.00

Anitpasta

Cured meats, artichokes, olives, sundried tomatoes & char-grilled vegetables
with a selection of NZ seafood & cheeses accompanied by a bread selection.
2 people \$33.00 / 4 people \$65.00



Pasta & Risotto



Penne novello \$21.00

Smoked chicken, bacon, mushroom & spring onion in a white wine cream sauce

Pappardelle lamb ragout \$21.00

Braised lamb, chilli, cherry tomatoes & shaved parmesan

Fettuccini puttanesca \$21.00

Roasted pumpkin, olives, capsicums, capers, garlic, fresh parsley & olive oil

Linguini gamberi \$27.00

Prawns, garlic, chilli, pine nuts & basil with extra virgin olive oil

Spaghetti pescatore \$23.50

Mussels, calamari, scallops, prawns & white fish in a provencal sauce

Risotto of chicken & mushroom \$23.50

Roasted chicken, Portobello & button mushrooms in a creamy white wine risotto finished with shaved parmesan



Salads



Caesar 19.50

Cos lettuce, croutons, bacon, parmesan, Anchovies & a soft poached egg (choice of smoked salmon, garlic prawns or chicken breast \$25.50)

Salmon Salad \$23.50

Smoked salmon with red onion, capers, tomato, cucumber with a red wine vinaigrette

Cajun spiced chicken \$22.50

Strips of cajun spiced chicken, capsicum, cashew nuts, mango & crispy noodles with a lemon, lime & chilli dressing

Warm vegetarian \$21.00

Falafel balls, cous cous, roasted Mediterranean vegetables & fresh salad greens with mint yoghurt fresh basil, tomato & Italian mozzarella

Sides



Small \$6.50 or large \$9.50

Seasonal vegetables
French fries
Seasoned wedges
Side salad
Roasted gourmet potatoes
Creamy mashed potatoes



Appetisers



Soup of the day \$12

Served with sliced fresh baguette, our team will advise you of today's option

Seafood chowder \$16

Prawns, mussels, shrimp, calamari, white fish & baby octopus in seafood velouté & served with fresh sliced baguette

Garlic bread \$9

Sliced continental baguette spread with garlic butter

Bread selection \$13

Trio of crusty bread with balsamic olive oil, roast capsicum, hummus & basil pesto dips

Coarse pork & game terrine \$18

Pork, venison & duck terrine with pickles, roasted vegetable chutney & crusty bread

Chilli squid \$18

Grilled marinated tender chilli squid with a mixed sprout green salad & lime

Antipasto for one \$18

A selection from our larger platter

Sticky's seafood symphony \$22

Crab & prawn in aioli, wrapped cucumber, Akaroa salmon marinated in pernod, dill & a 42 Below Vodka bloody mary shot

Duck liver parfait \$20

Smooth parfait with pickles, red current jelly & thinly sliced toasted ciabatta

Steamed mussels \$22

Steamed green lip mussels in creamy white wine & garlic sauce with crusty bread



Main affair



Canterbury beef fillet \$40.00

250gm prime beef fillet with crispy saq neuf potatos, summer salad & rich roast Portobello mushroom sauce

Hallmark chateau briand for two \$79.00

500gm of best end prime beef fillet, dauphinoise potato, green beans, roast Portobello mushrooms, red wine jus & béarnaise sauce

Mountain river venison \$36.00

Peppered venison Denver leg with roasted kumara, sweet tomato & beetroot chutney, covered in pan thickened jus

Canterbury lamb rack \$38.00

Succulent Canterbury lamb rack with summer vegetables, creamy mashed potato & rich port wine jus

Free farmed murrellen pork belly \$34.00

Spiced pork belly & braised red cabbage with black pudding & cider cream

Rangitikei free range chicken \$36.00

Corn fed chicken breast filled with red bell pepper tapenade, resting on orzo, cranberry & rocket

Confit of duck supreme \$33.00

Double cooked duck supreme on a garlic potato rosti & tomato ratatouille with a red wine jus

Sticky's salmon \$34.00

Grilled Akaroa salmon, hollandaise coated asparagus, cucumber spaghetti & paprika aioli

Vegetarian steak \$26.00

Roasted spicy chickpea steak, dauphinoise potato, summer salad, Portabello mushroom & finished with bell pepper coulis

Fish of the day

Our team will advise you of today's whole fish and fish fillet options, priced daily



Sticky finale



Ice cream trio \$11.50

Wait staff will advise of today's selection

Sticky date pudding \$12.50

With Manuka honey & chestnut ice cream with a rich butterscotch sauce

Cheesecake of the day \$13.50

Our staff will advise

Poached pear \$12.50

Port wine poached pear with blue cheese & vanilla figs

Chocolate mud cake \$13.50

Chocolate mud cake with berry compote, chocolate ice cream & Chantilly cream

Pannacotta \$11.50

Vanilla pannacotta with champagne fruit salad

Cheese board \$16.00

A selection of local cheeses with crusty bread, crackers, grapes, figs & apple slices

Dessert Cocktails



Baileys Dream \$14.50

Baileys, 42 Below Manuka Honey Vodka, cream, chocolate sauce, shaken with ice & cream

Crème Elegance \$13.50

Using a blend of liqueurs and chocolate, topped with cream & chocolate sprinkles

Frangelico Affogato \$12.50

A simple dessert using vanilla ice-cream, espresso & Frangelico

Tiramisu \$13.50

A potent blend of liqueurs finished with cream & chocolate creating a glass of your favourite dessert



Kids menu



Grilled chicken breast \$12.50

Grilled chicken breast served with fries & tomato sauce

Beef meatballs \$12.50

Beef meatballs in tomato sauce with linguini & cheese

Fish & chips \$12.50

Tempura fish with chips & tomato sauce

Hawaiian pizza \$12.50

Ham & pineapple with a tomato base & lots of cheese

Mini burger \$12.50

Beef pattie, melted cheese, lettuce & tomato with fries

Kids desserts



Kids sundae \$6.50

Vanilla ice-cream with the choice of chocolate, strawberry or caramel sauce, whipped cream & ice-cream wafer

Banana split \$6.50

Banana with vanilla ice-cream, chocolate sauce, whipped cream & crushed nuts

Kids' crepes \$6.50

Kids' crepes with whipped cream, berries & shaved chocolate



Sticky's Christmas Menu



To start the Christmas revelry a complimentary glass of Te Hana Curvée
& Christmas trinketts

Entrée

Duck liver parfait with crusty bread & pickles



A mains choice of either

A Sticky Fingers Christmas trio of meats, including lamb cutlets, sliced ham off the bone and roast beef served with Christmas stuffing, cranberry jus, roast potatoes & steamed vegetables at your table or

Roast chicken breast stuffed with cranberry on a rocket salad drizzled with red wine vinaigrette or

White fillet of fish on a tomato & basil salad, topped with herb infused oils & pomegranate

Or a vegetarian option available on request



Followed by a choice of dessert including

Sticky's Christmas pudding served with custard or

Summer berries & ice cream

Or pavlova topped with fresh kiwifruit



Group Reservation Essential
\$65.00 pp

