

# FOOD MENU

## ★ CRISPY CHICKEN WAFFLE

\$25.00

Two warm Belgian waffles with crispy chicken, sriracha mayonnaise and a maple syrup drizzle.

## FISH AND CHIPS

\$25.00

Battered Hoki fish with fries and a side salad, served with tartare and tomato sauce.

- Add on an extra piece of fish + \$2.00

## CHICKEN AND CHIPS

\$25.00

Crispy chicken with fries and a side salad, served with aioli and tomato sauce.

## BUDDHA BOWL VGO | GFO

\$24.00

With seasonal greens and vegetables, beans, quinoa, crispy chickpeas, pumpkin seeds and teriyaki sauce.

Choose from: Falafel | Shredded Chicken | Cold Smoked Salmon

## ★ SPRINGS SALAD VGO | GFO

\$25.00

Seasonal greens and slaw tossed in a homemade vegan dressing topped with crispy chickpeas, roasted pumpkin seeds and a balsamic glaze.

Choose from: Shredded Chicken | Crispy Chicken | Falafel | Cold Smoked Salmon

## QUESADILLA

\$24.00

A toasted tortilla with onion, red pepper, corn, coriander and shredded cheese.

Served with a side salad, roast capsicum salsa and sour cream.

Choose from: Shredded Chicken | Pulled Pork

## SPRINGS STACK VGO | GFO

\$24.00

Potato rosti topped with spinach, mushroom, tomato, avocado and halloumi.

Choose your style: Vegetarian | Crispy Chicken | Cold Smoked Salmon

## PIZZA VGO

\$29.00

Choose from: Barbecue Meat | Barbecue Chicken | Hawaiian | Margherita | Veggie

## PLATTERS

## ★ GRAZING PLATTER

\$68.00

Aged cheddar, brie, crackers, sourdough bread, grapes, salami, chorizo, warm smoked salmon, baby cucumbers, hot honey cheese bites, pesto, hummus, and a sundried tomato olive chutney.

## BREAD & DIPS VG

\$22.00

Toasted sourdough bread, carrot and cucumber sticks, pesto, hummus, and an olive oil and balsamic vinegar dip.



# FOOD MENU

## SNACKS

★ <b>VEGETABLE SPRING ROLLS</b>	VG	\$10.00
10 pieces, served with aioli and sweet chilli sauce.		
<b>SALT &amp; PEPPER SQUID</b>		\$14.00
<b>FRIES</b>	VG	\$10.00
Served with aioli and tomato sauce.		
<b>WEDGES</b>	VG	\$13.00
Served with sweet chilli sauce and sour cream.		
<b>LOAD THEM UP</b>		
Either fries or wedges with pulled pork and melted cheese.		
- Fries		\$19.50
- Wedges		\$22.50
<b>GARLIC BREAD</b>	VG	\$10.00
Add cheese + \$3.00		

## SIDES

<b>HOT DOG STICKS (2)</b>	GFO	\$7.50
<b>CHICKEN TENDERS (2)</b>		\$7.50
<b>FISH BITES (4)</b>		\$7.50
<b>BROCCOLI CHEESE BITES (3)</b>	VG	\$7.50
<b>FALAFEL (3)</b>	VG	\$7.50

## SWEETS & CABINET FOOD

<b>ICE CREAM WAFFLE</b>	\$14.00
A warm Belgian waffle with vanilla ice cream, whipped cream and a drizzle of maple syrup.	
★ <b>HOME MADE CARROT CAKE</b>	\$12.00
With whipped cream.	
<b>BROWNIE</b>	\$12.00
Warm brownie with vanilla ice cream, whipped cream and a drizzle of chocolate syrup.	

**Check our cabinet for our other fresh daily options of savoury and sweet snacks.**



# DRINKS MENU

## HOT DRINKS

			
Short Black   Espresso	\$4.20		
Long Black	\$4.80		
Americano		\$5.00	
Flat White	\$5.20	\$5.70	\$6.20
Latte	\$5.20	\$5.70	\$6.20
Cappuccino		\$5.70	\$6.20
Mochaccino		\$6.00	\$6.50
Hot Chocolate		\$5.70	\$6.20
Chai Latte		\$6.00	\$6.50
Dirty Chai		\$7.00	\$7.50
Short Macchiato	\$5.20		
Long Macchiato	\$5.20		
Piccolo	\$5.20		
Fluffy	\$2.50		

## TEAS

		
	\$4.90	\$8.50

## EXTRAS

Extra Espresso Shot	\$1.00
Decaf Espresso	\$1.50
Flavoured Shots: Caramel, Hazelnut, Vanilla	\$1.00
Alternative Milk: Soy, Almond, Oat	\$1.20
Takeaway Cup	\$0.70

## COLD DRINKS

Iced Americano	\$7.00
720 double espresso, water and ice	
Iced Chocolate	\$8.00
Chocolate syrup, milk and ice	
* Add whipped cream + \$1.00	
Iced Latte	\$8.00
720 double espresso, milk and ice	
Iced Chai	\$8.00
Chai flavouring, milk and ice	
Iced Mocha	\$8.50
720 double espresso, chocolate syrup milk and ice	
 Ice-cream Coffee	\$9.50
720 double espresso, vanilla ice cream and milk	
Milkshake	\$9.50
Vanilla OR Chocolate OR Strawberry OR Oreo	
Iced Ginger Beer	\$8.50
b.alive Jasmine Kombucha (b.effect Wanaka)	\$12.50

## SMOOTHIES

Berry Good: Blueberry, banana and almond milk	\$12.50
 Vitamin Go: Mango, banana and orange juice	\$12.50
Green Goodness: Spinach, banana, mango and almond milk	\$12.50

## THE BAR

### LOCAL CRAFT BEERS

 House of Hop Kiwi Hazy IPA	ABV% / ML
House of Hop Pilsner	5.6 / 425 \$18.00
	5.2 / 425 \$17.00

### BOTTLED BEERS & CIDERS

Emerson's Pioneer Pilsner	ABV% / ML
 Emerson's Orange Roughy Hazy Tropical Pale Ale	4.9 / 330 \$12.00
Emerson's Little Bird Alcohol Free IPA	4.2 / 330 \$12.00
Emerson's Day Tripper Low Carb Hazy IPA	0 / 330 \$12.00
 Crimson Badger Ginger Bear (alcoholic ginger beer)	5.4 / 330 \$12.00
Crimson Badger Dark & Grizzly (alcoholic ginger beer, spiced rum and lime)	4.0 / 330 \$12.00
Monteith's Hazy Lemonade	5.8 / 330 \$12.00
Somersby Apple Cider	4.2 / 330 \$12.00
Speight's Summit Ultra Low Carb Lager   Sol   Speight's Gold Medal Ale	4.5 / 330 \$10.00
b.effect Wānaka Light	4.2 - 4.6 / 330 \$10.00
	2.5 / 330 \$12.00

### WINES

	Glass	Bottle
Babich - Sauvignon Blanc   Chardonnay	\$14.00	\$45.00
Babich Cabernet Merlot	\$14.00	\$50.00
 Straight 8 - Riesling   Rose	\$12.00	\$45.00
Carrick Unravelled Pinot Noir	\$17.00	\$65.00
Veuve Du Vernay Brut (200ml)	\$18.00	
The Uncommon Sauvignon Blanc (250ml can)	\$16.00	

### SPRING SPECIALS

Iced Irish Coffee	\$18.00
Bailey's Ice Cream Coffee	\$18.00
Bailey's Iced Chocolate	\$18.00
Tekapo Sunset	\$18.00
Turquoise Dream	\$18.00
Malibu and Pineapple Juice	\$16.00
Mojito	\$18.00
Mint Julep	\$18.00