

# THE APOTHECARY

• LICENSED •  
• EATERY •

• DINNER MENU •





PRIVATE FUNCTIONS

We offer a competitive package for private functions. Let us host your next event. Ask our team for details.

CHECK OUT OUR BLACK BOARD SPECIALS!

DINNER MENU

From 5PM

GIFT VOUCHERS

The perfect gift! Our vouchers are available online or at reception.

ENTRÉE	
Cheesy Garlic Pizza Bread	\$22
GF base available + \$5	
French Onion Soup	\$24
Served with cheesy sourdough	
Seared Crumbed Scallops GI	\$26
Served on mesclun salad with a light tartare sauce	
Devilleed Chicken DF	\$24
Served on a sizzling skillet, onion, capsicum and tomato, with homemade sweet chilli sauce	
Prawn Cocktail GI/DF	\$24
Juicy prawns tossed in Marie Rose sauce, served with chilli on a bed of crisp lettuce, garnished with lemon	
Lamb Bites GI	\$24
One pan garlic butter herb lamb bites and potatoes	

SALADS	
Caesar Salad	\$27
Served with lettuce, croutons, parmesan, bacon, sundried tomatoes, anchovies and Caesar dressing	
Add Smoked Chicken   \$8	
Add a Poached Egg   \$4	
Grilled Chicken Salad GI/DF OPTION	\$28
Soy marinated chicken, halloumi, peach, onion, tomato, served with a sweet chilli and lemon coriander dressing	
Pear and Rocket Salad GI/V OPTION	\$24
Rocket, fresh pear, mixed nuts, Italian red wine dressing, sun-dried tomatoes and parmesan	
Add Bacon   \$8	
Add Salmon   \$8	
Add Smoked Chicken   \$8	

PASTA	
Bacon and Mushroom Carbonara	\$33.5
Tender spaghetti tossed with crispy bacon, sautéed mushrooms, and a rich egg sauce, finished with shaved parmesan and black pepper	
Fettuccine Mushroom and Truffle v	\$32
Fettuccine tossed with sautéed mushrooms in a light and creamy sauce, finished with parsley and shaved parmesan	
Penne Smoked Chicken	\$33.5
Smoked chicken, penne pasta, with blended herbs, tossed in a creamy sauce, finished with parsley and shaved parmesan	
Linguine Scallops	\$38
Succulent scallops sautéed, served with garlic-infused linguine, cherry tomatoes and a lemon butter sauce, finished with parsley and shaved parmesan	
Fettuccine Chilli Garlic Prawns	\$36
Chilli garlic prawns with fettuccine in a creamy Alfredo sauce, finished with parsley and shaved parmesan	
Spaghetti Bolognese	\$29
Spaghetti pasta with a rich slow cooked beef mince ragù in a herb, onion and tomato sauce, finished with parsley and shaved parmesan	

BURGERS	
GF bun available + \$3	
Smashed Cheese Burger *	
New Zealand ground beef patty, American cheese, diced onion, gherkin, burger sauce and a sesame seed bun	
Add Fries   \$6	
Options:	
Single Patty	\$16
Double Patty	\$22
“The Carmen” Triple Patty	\$28
Chicken Burger *	\$28
Free-range chicken thigh, coleslaw, diced onions, gherkin and peri peri mayo	
Add Fries   \$6	
Veggie Burger * GI OPTION/VEO	\$22
Veggie patty, cheese, lettuce, tomato, onion, sweet chilli and aioli	
Add Fries   \$6	

STEAK Menu	
YOUR CHOICE OF SEAR-GRILLED STEAK, SERVED WITH SALAD, FRIES AND ONE SAUCE/JUS OF YOUR CHOICE	
300g South Island Lamb Rump	\$38
300g Porterhouse	\$38
300g Scotch Fillet	\$42
200g Eye Fillet	\$47
Sauce & Jus options:	
Red wine jus	
Béarnaise sauce	
Mushroom and peppercorn	
Chimichurri	
Garlic butter	
ALL STEAKS ARE COOKED MEDIUM RARE UNLESS REQUESTED OTHERWISE	

PIZZAS	
GF base available for all pizzas +\$5	
Carnivore *	\$32
Pepperoni, chorizo, pastrami, roasted capsicum, caramelised onion and mozzarella	
Chicken *	\$30
Smoked chicken, cranberry, cream cheese, red onion, brie and mozzarella	
Vegetarian v *	\$28
Artichoke, red onion, corn, mushroom, sun-dried tomatoes, roasted capsicum, pesto and mozzarella	
Salmon *	\$32
Smoked salmon, cream cheese, spinach, capers, red onions and mozzarella	
VEO - Vegan Option Available    GI - Gluten Intolerant    V - Vegetarian    DF - Dairy Free    * - Takeaway Available	

FAVOURITES	
Apothecary Barbecue Ribs GI/DF	\$36
Served with chilli plum sauce, apple slaw and fries	
Bangers and Mash	\$25
Beef sausages on creamy mashed potato with gravy	
Fish and Chips DF	\$30
Fish of the day served with fries, salad and tartare	
Dukkah Crusted Salmon GI/DF	\$34
With kumara croquettes, wilted spinach, bearnaise sauce and chimichurri	
Kumara Croquettes V/GI/DF	\$28
Served with tomatillo sauce, coconut yoghurt, beetroot hummus, mixed nuts and home-made harissa sauce	
Lemon Pepper Calamari GI/DF	\$32
Served with fries, salad and tartare	
Braised Beef Cheek	\$28
Slow cooked in a red wine jus served on a creamy mashed potato topped with crispy kale	

SIDES	
Mashed Potatoes & Gravy	\$12
Coleslaw	\$8
Broccoli with Cheese Sauce	\$12
Mac ‘n’ Cheese	\$12
Fries	\$10

DESSERTS	
Hot Apple Strudel Skillet	\$19
With vanilla ice cream	
Hot Chocolate Cookie Dough Skillet	\$19
With vanilla ice cream	
Crème Brûlée	\$16
With mixed berry compote and cream	
Ice Cream Sundae	\$14
Ice Cream Float	\$12
With vanilla ice cream and lemonade or raspberry lemonade	

KIDS MENU					
UNDER 12 YEARS OLD					
Kids’ Spaghetti Topper	Kids’ Mac and Cheese	Kids’ Burger with Fries	Kids’ Hot Dog with Fries	Kids’ Fish and Chips	Kids’ Spag Bol
\$12	\$12	\$14	\$14	\$14	\$14