

SUMMER 2021

MENU

DRINKS • FOOD

Instagram & Facebook: [thestableswhitford](#)

Open every day till late Mo-Th from 12 pm | Fr 11 am | Sa-Su 10 am



DRINKS

ON TAP

	Glass	Jug
Stella Artois, Belgium	11	-
Steinlager Tokyo Dry, NZ	10	-
Emersons Pilsner, NZ	11	-
Macs Gold, NZ	10	22
Speights Gold, NZ	10	22
Kilkenny, Ireland	12	-
Guinness, Ireland	12	-
Panhead Supercharger APA, NZ	11	-
Little Creatures Pale Ale, Australia	11	-
Macs Cloudy Apple Cider, NZ	10	22
Guest tap see your bartender		

BOTTLED DRINKS

BEERS

Panhead Port Road Pilsner, NZ	10
Panhead Rat Rod IPA, NZ	10
Pure Blonde (Low Carb), Australia	9.5
Budweiser, USA	9
Steinlager Classic, NZ	9
Steinlager Pure, NZ	9
Corona, Mexico	9

Corona Ligera (abv 3.2 %), Mexico	9
Mac's Stunt Double (ABV 0%)	8
Mac's Mid Vicious (abv 2.5 %), NZ	8
Heineken Zero (ABV 0%), Holland	9
Steinlager Pure Light (abv 2.5%), NZ	8.5

OTHER

Smirnoff Ice Red	10
Smirnoff Ice Double Black	10
T&R Nashi Pear & Passionfruit Cider	14
T&R Strawberry & Lime Cider	14
T&R Watermelon & Cucumber Cider	14

SOFT DRINKS

Mac's Sodas	5.5
Mandarin, Lime & Bitters Feijoa & Pear Ginger Beer Lemonade & Rhubarb Apple & Cranberry	
Sodas	4.5
Coke Sprite L&P Ginger Ale Soda Tonic Coke No Sugar	
Juices	5.5
Apple Orange Cranberry Pineapple Tomato	
Lemon, Lime & Bitters	6
Red Bull	6
Fevertree Tonics	4
See your server for collection	
nakd Pure Artesian Water 750 ml	10
Still or Sparkling	



COFFEE SELECTION

\$0.50 FOR EXTRA SHOT, LARGE OR PLANT-BASED MILK

White Coffee your way	5
Black coffee your way	5
Hot chocolate	5
Turmeric Latte	5.5
Harney & Sons Fine Tea Range	5.5
English Breakfast Peppermint Chamomile Earl Grey Japanese Sencha	
Iced coffee with whipped cream	6.5
Iced chocolate with whipped cream	6.5
Iced mocha with whipped cream	6.5

WINES

WHITE

150ml 250ml Bottle

SAUVIGNON BLANC

Kopiko Bay Marlborough, NZ	9	15	43
The Maude Marlborough, NZ	12	19	58
Dog Point Marlborough, NZ	14	22	68
Man O' War Waiheke Island, NZ	12	19	58

CHARDONNAY

Trinity Hill Hawkes Bay, NZ	10	16	48
Church Road Marlborough, NZ	11	17	53
Man O' War Waiheke Island, NZ	13	19	64

PINOT GRIS & AROMATIC

The Ned Hawkes Bay, NZ	10	16	48
Mt Difficulty Central Otago, NZ	13	20	63
Man O' War Estate 12 Waiheke Island, NZ	14	20	69

RED

150ml 250ml Bottle

PINOT NOIR

Russian Jack Martinborough, NZ	11	16	49
Roaring Meg Central Otago, NZ	12	18	55
Maude Central Otago, NZ	-	-	92
Mt Difficulty Central Otago, NZ	-	-	86

SYRAH & SHIRAZ

Mills Reef Hawkes Bay, NZ	12	19	58
Craggy Range Hawkes Bay, NZ	13	20	63
Graham Norton Barossa Valley, AU	12	19	58
Scrubby Rise McLaren Vale, AU	-	-	69

OTHER VARIETIES

Kopiko Bay Merlot Marlborough, NZ	10	15	48
Trinity Hill Merlot Hawkes Bay, NZ	11	17	53

ROSÉ

The Ned Hawkes Bay, NZ	10	16	48
Chapoutier Pays d'Oc, France	11	17	53
TW Lilly Rose Gisborne, NZ	11	17	53

SPARKLING

Glass Bottle

Graham Norton Prosecco	12	60
G.H Mumm Champagne Brut	-	89
Veuve Clicquot Champagne Brut	-	120
Lindauer Rosé Piccolo	-	11
Lindauer Fraise Piccolo	-	11
Lindauer Classic Brut Piccolo	-	11

LOW ALCOHOL

The Doctors Riesling (9%) Marlborough, NZ	10	15	43
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GIN S

FIRST...

*choose
your gin*

CITRUS

Blush Citrus
Kerikeri, New Zealand

Clemengold Gin
Cape Town, S.A

Malfy Rosa Gin
Sicily, Italy

Malfy Arancia Gin
Sicily, Italy

FLORAL

Empress 1908 Gin
Sidney, Canada

Monkey 47 Sloe Gin
Black Forest, Germany

Little Biddy
Reefton, New Zealand

Glendalough Rose
Wicklow, Ireland

SPICY

Pickering's 1947 Gin
Edinburgh, Scotland

Elephant Gin
Hamburg, Germany

Scapegrace Gin
Southern Alps, New Zealand

Hendrick's
Glasgow, Scotland

HERBACEOUS

Roku Gin
Osaka, Japan

The Botanist Gin
Islay, Scotland

Sipsmith
London, England

Nordes Gin
Galicia, Spain



THEN...

*choose
your tonic*

REGULAR

Schweppes soda water or tonic | no surcharge

PREMIUM

Fever Tree Tonic selection |
Tonic Water, Light Tonic, Elderflower,
Mediterranean, Aromatic, Light
Cucumber, Sicilian Lemon

UPGRADE
FOR \$3

LAST...

*choose
your garnish*

UP TO THREE PER BALLOON

FRUITS & HERBS

Lime | lemon twist | rosemary |
cucumber | orange | grapefruit |
cranberries | mint

SPICES

Bay leaf | star anise | juniper berries

CAN'T DECIDE?

Talk to our friendly and experienced mixologists for special gin recommendations. They will help you to build your own masterpiece.

COCKTAILS

CLASSICS

Espresso Martini 19
Kahlúa, Absolut Vanilia, gomme, espresso shot & pinch of salt

Margarita 19
1800 Silver Tequila, cointreau, lime, gomme

Classic Mojito 17
Stolen white rum, lime, mint, gomme, soda

Passionfruit Mojito 17
Stolen white rum, passionfruit, lime, mint, soda

Old Fashioned 19
Makers Mark Bourbon, sugar cube, angostura bitters, orange bitters, orange twist

Cosmopolitan 17
Absolut Vodka, cointreau, cranberry, lime

Pimms Cup 15
Pimms, ginger ale, lemon juice, seasonal fruit

Whiskey Sour 17
Johnnie Walker Red, egg white or aquafaba, lemon juice, bitters

Gin Sour 17
Bombay Sapphire, gomme, lemon juice and egg white

Piña colada 18
Stolen white, Malibu, pineapple juice, gomme, coconut cream & lemon

Aperol Spritz 16
Aperol, prosecco, soda, orange, berries



WHISKIES

Oban (14 year old malt) 24

Lagavulin (12 year old malt) 22

Chivas Regal (12 year old malt) 15

Glenkinchie (12 year old malt) 20

Glenfiddich Old Special Reserve (12 year old malt) 19

Glenlivet French Oak (15 year old malt) 21

Talisker (10 year old malt) 20

Highland Park (12 year old malt) 18

Laphroaig (10 year old malt) 21

SERVED AS 45ML POURS IN
CRYSTAL GLASSWARE

MOCKTAILS

Virgin Mojito 10
Gomme, mint, lime, soda

Virgin Piña Colada 11
Coconut cream, lime, pineapple juice, lemon juice, gomme

Mango Fizz 9
Mango, lemonade, mint

SEE OUR FANTASTIC BARTENDERS FOR SPIRIT
SELECTIONS AND OTHER COCKTAIL CHOICES!

FOOD

ENTRÉES

GREENSHELL MUSSELS 16.5

Steamed mussels with chorizo & cider served with toasted sourdough bread | (GFA)

TURKISH PIDE BREAD 11.50

Warm pide served with house-made hummus dip & red pepper pesto | (V) (VEA)

JACKFRUIT TORTILLAS 16.5

Buffalo pulled jackfruit corn tortillas with house slaw and plant-based spiced mayonnaise | (VE) (GF)

SZECHUAN PEPPER SQUID 16

served with a summer side salad & lemon mayonnaise | (GFA)

KOREAN FRIED CHICKEN 16.5

served with coconut chilli sauce, sprouted mung beans, scallion & sprinkled with crushed peanuts

SALADS

CAJUN BEEF | UN-BEEF 22.5

Cajun marinated scotch fillet, roasted pumpkin, feta, spinach, pine nuts & ranch sauce (opt. available: Beyond Meat® patty | plant-based cheese) | (GF) (VA) (VEA)

CAESER 18.5

Cos lettuce with parmesan, croutons, anchovies, bacon, poached egg & creamy parmesan dressing | (VA) (GFA)

TANDOORI CHICKEN 17.5

with mesclun, crispy noodles & minted yoghurt dressing | (GFA)

PLATTERS

THE STABLES 46.5

Pork ribs, Turkish pide bread, Korean fried chicken, Szechuan pepper squid, pulled pork empanadas & dips

SEAFOOD 49.5

Greenshell mussels, Szechuan pepper squid, prawns, Turkish pide bread, smoked salmon & dips

MAINS

FISH & CHIPS 26.5

Crispy beer-battered market fish, hand-cut chips, seasonal salad & tartar sauce | (GFA)

CHICKEN & LEEK PIE 24

Creamy chicken & leek filling served on mashed potatoes, peas and red-wine gravy

UN-BEEF FAJITAS 24.5

Tortilla wraps with plant-based mince, spiced tomato sauce served with dairy-free cheese & guacamole | (VE)

EYE FILLET SURF 'N' TURF 34.5

180 g eye fillet steak with garlic seared prawns, salsa verde dressing and sautéed cajun potatoes | (GF)

ST. LOUIS RIBS 27.5

Marinated in house-made Stables BBQ sauce and slow-cooked pork ribs, slaw & slim fries | (GF)

SEAFOOD PASTA 24.5

Spaghetti with smoked salmon & prawns served in a creamy mascarpone lemon sauce with fresh garden peas

BURGERS

CLASSIC BEEF 24.5

Prime beef patty with cheese, bacon, spiced gherkin served in a milk bun with slim fries | (GFA)

UN-BEEF 28.5

Beyond Meat® patty with sliced beetroot, plant-based cheddar & pickles served in a colourful turmeric bun with slim fries | (VE) (GFA)

FRIED CHICKEN 24.5

with fried chicken, picklenaise & cheese served in a toasted milk bun with slim fries (opt. available: plant-based chick-un patty & dairy-free cheddar) | (GFA) (VA) (VEA)

STEAK SANDWICH 24.5

Sliced scotch fillet with Cajun spiced ranch mayonnaise on Turkish pide bread | (GFA)

ALL BURGERS COME WITH SHREDDED ICEBERG LETTUCE & HOUSE-MADE SAUCE

SIDES

HOUSE-CUT CHIPS (10)

served with house-made mayo | (V) (GF) (VEA)

MASHED POTATOES (10)

with red pepper pesto | (V) (GF)

SWEETCORN (10)

with chilli butter | (GF) (V) (VEA)

SMALL CAESAR SALAD (12.5)

with bacon-crouton dust & parmesan custard | (VA) (GFA)

SLIM FRIES (10)

served with house-made tomato sauce | (GF) (V)

(V = Vegetarian) | (VE = Vegan) | (GF = Gluten-free) | (VA = Vegetarian available) | (VEA = Vegan available) | (GFA = Gluten-free available)
Surcharges: GF bread \$2.50 | GF pizza base \$3.50 | Plant-based cheese \$2

Please notify your server of any allergies and/or dietary restrictions.

FOOD

PIZZAS

MARGHERITA Fresh cherry tomatoes & basil pesto (V) (GFA) (VEA)	18
SALMON & CAPERS Smoked salmon & capers with lemon mayonnaise & crispy red onion (GFA)	18.5
PLANT-BASED CHICK-UN Crispy plant-based chick-un slices, spicy buffalo sauce, jalapeños & spiced mayonnaise (VE)	19.5
MEAT LOVER'S Salami, mushrooms, chorizo, ham and house-made bbq sauce drizzle (GFA)	19.5
THE NACHO LIBRE Mince, sour cream, avocado swirl & tortilla chips (opt. plant-based mince) (VA) (VEA) (GFA)	18.5

ALL MADE WITH HAND-ROLLED
DOUGH, HOUSE-MADE TOMATO
BASE & CHEESE



BAR SNACKS

PORK EMPANADAS Pulled pork empanadas with spiced mayonnaise	16.5
BAR WEDGES Potato wedges with melted cheese, bacon, sour cream and sweet chilli sauce (opt. plant-based mince) (VA) (VEA) (GF)	19.5
TACOS Corn tacos with your choice of jackfruit, seared Cajun beef or market fish served with slaw & mayo (GF) (VA) (VEA)	16.5
JALAPEÑO POPPERS Jalapeño poppers filled with cream cheese & served with spicy mayonnaise (V)	16
HOUSE CUT CHIPS Served with house-made mayonnaise (V) (VEA) (GF)	10
SKINNY FRIES Served with house-made tomato sauce (V) (GF)	10

FOR KIDS

COMBO KIDS MEAL Small drink, kids meal & kids dessert	15
CHICKEN QUESADILLA With slaw & tomato salsa (plant-based option with pulled BBQ jackfruit & dairy-free cheese) (VEA)	12.5
LOADED FRIES With cheese & mince	12.5
FISH & CHIPS Served with a side salad & ketchup (GFA)	12.5
CHICKEN BURGER Small chicken burger served with slim fries & mayonnaise (GFA)	12.5
BROWNIE Brownie & chocolate sauce (V)	8
VANILLA SUNDAE With strawberry sauce & chocolate flakes (V) (GF)	8
ICE CREAM CONE With a scoop of Vanilla ice cream (V)	4

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BRUNCH

BRUNCH

DAILY UNTIL 2 PM



THE STABLES BREAKFAST 19.5

Crispy bacon, pork & apple sausage, eggs of choice, hashbrown, sautéed mushrooms, grilled tomato served with toast | (GFA)

CLASSIC AVO TOAST 12.5

Sourdough toast with crushed avocado, sautéed mushrooms and Boston beans | (VE) (GFA)

AVO, FETA & EGG TOAST 12.5

Sourdough toast with crushed avocado, tomato, crumbled feta and poached egg | (V) (GFA)

KETO BREKKIE 14.5

Mushroom, cheese and spinach omelette served with a house-salad | (V) (GF)

BACON & EGG TOAST 12.5

Sourdough bread with crushed avocado, crispy bacon and poached egg | (GFA)

BACON BENES ON TOAST 16.5

Eggs Benedict with bacon, spinach & hollandaise served on sourdough toast | (VA) (GFA)

SALMON BENES ON TOAST 18.5

Eggs Benedict with hot smoked salmon, spinach & hollandaise served on sourdough toast | (GFA)

FRENCH TOAST 14.5

Maple french toast served with dark chocolate avocado mousse, vanilla and cherry syrup | (V)

FOR KIDS

FRENCH TOAST 10.5

Small maple french toast served with vanilla and cherry syrup | (V)

EGG & BACON TOAST 10.5

Small portion of eggs of choice with bacon served on toast | (VA) (GFA)

BARTENDER'S BRUNCH

BREAKFAST MIMOSAS 13

Orange, prosecco

BLOODY MARY 15

Absolut vodka, tomato, spices, Worcestershire and Tabasco sauce

MORNING MARGARITA 16

Orange marmalade, 1800 Silver Tequila, lime, cointreau

ESPRESSO MARTINI 19

Espresso, Kahlúa, Absolut Vanilia, gomme & pinch of salt

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DESSERTS

SWEET THINGS

ETON MESS 14

with fresh summer berries, vanilla cream & crispy meringue | (V) (GF)

TIRAMISU 14

with chocolate sauce and fresh summer berries | (V)

ICE CREAM SUNDAE 12.5

Vanilla ice cream, candied nut brownie pieces & salted caramel sauce | (V)

BROWNIE 14

Chocolate & salted caramel brownie served with vanilla cream | (V)



COFFEE SELECTION

\$0.50 FOR EXTRA SHOT, LARGE OR PLANT-BASED MILK

White coffee | your way 5

Black coffee | your way 5

Hot chocolate 5

Turmeric latte 5.5

Harney & Sons Fine Tea Range 5.5

English Breakfast | Peppermint | Chamomile | Earl Grey | Japanese Sencha

Iced coffee with whipped cream 6.5

Iced chocolate with whipped cream 6.5

Iced mocha with whipped cream 6.5

LIQUID DESSERT

AFFOGATO 8

Vanilla ice cream with espresso shot

LIQUEUR AFFOGATO 14

Vanilla ice cream, espresso shot with liqueur of choice (Frangelico, Baileys, Kahlúa, Galliano)

IRISH COFFEE 14

Jamesons whisky, Drambuie, espresso shot, whipped cream

FUDGE COFFEE 14

Frangelico, Drambuie, espresso shot, whipped cream

PENFOLDS CLUB PORT 13

Served either neat or on ice

HENNESSY VS 14

Served either neat or on ice

HENNESSY VSOP 19

Served either neat or on ice

KIDS DESSERTS \$8

ICE CREAM SUNDAE

Kids vanilla ice cream sundae with strawberry sauce and chocolate flakes | (V) (GF)

BROWNIE

Kids brownie served with chocolate sauce (V)

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