

The Dishery

BISTRO DINING FROM 8AM

START THE DAY (available until 12pm)

Havoc bacon , poached free range eggs, sausage, hollandaise, sourdough. ◇	24
Halloumi , hollandaise, winter greens, poached free range eggs, sourdough. V, ◇	23
Spiced pumpkin granola , walnuts, dates, toasted coconut, coconut milk. PB.	16

MAIN PLATES (available all day 8am to 3pm)

Royalburn lamb shank , charred baguette, herbed butter, ragout	30
House cured salmon , twice cooked potato, pickled onion, dill creme fraiche ◇	29.5 single / 55 share
Gnocchi , black garlic, crispy shallots, mushroom, miso. PB, ◇	23
+ ADD Poached Egg.....	5
Fried chicken , waffle, sriracha mayo, slaw, chilli maple	24
+ ADD Havoc Bacon.....	7
Havoc bacon hash , kiwi dip, poached egg, rosti, feta ◇	23
Traegar slow cooked beef pie , cheddar, tomato relish, puff pastry.....	22
+ ADD Shoestring Fries....	6

SMALL PLATES & SIDES (available all day 8am to 3pm)

Flatbread, chorizo , black garlic aioli, jalapeno jam, red onions, cheddar cheese, sriracha	17
Salmon , avocado mousse, poached free range egg, rye, pickled onion, leafy greens. Option to substitute salmon for halloumi. ◇	24
Smoked baby beets salad , miso glazed butternut, kale, walnuts. seeds PB, ◇	19
+ ADD Feta	4
Cold smoked salmon , pickled onion. DF, ◇	12
Crispy brussel sprouts , roasted red onion, balsamic maple glaze, crispy shallots. PB, ◇	12
Shoestring fries , garlic aioli. PB, ◇	8
Twice cooked crispy potatoes . PB, ◇	10
Local baby leaf salad , shallot dressing. PB, ◇	10
Charred baguette & herbed butter	7

COCKTAILS

Espresso Martini	20
Tried & True vodka, coffee liquor, espresso, honey syrup	
Plum & Rum Sour	20
Plantation dark rum, orange curacao, spiced plum	
Mango Margarita	20
Arquitecto tequila, orange curacao, lime & frozen mangos	
The Best Bloody Mary	18
Tried & True vodka, horseradish & cherry tomato	
Mandarin & Passion Fruit Spritz	17
Widges gin, mandarin, passion fruit & soda	
Winter Bellini	15
Seasonal Puree & Gibbston Valley Brut	

Classic cocktails available on request

WINTER WARMERS

Mulled Wine	12
House made mulled wine with orange curacao, winter spices	
European Hot Chocolate	15
Hot chocolate, Disaronno amaretto, whipped cream, strawberries	
Irish Coffee	15
Barista coffee, irish whiskey, cream	

MÉTHODE TRADITIONELLE & CHAMPAGNE

Gibbston Valley Méthode Traditionnelle Brut, Central Otago	15 60
Quartz Reef Méthode Traditionnelle Brut, Central Otago	75
NV Billiecart Brut, France	140
NV Mumm Rosé, Reims, France	160
Ruinart Blanc de Blanc, France	190

SWEET OPTIONS

Vanilla & toasted coconut ice cream sandwich , chocolate ganache. PB ◇	14
Nutella cheesecake waffle , dark ghana chocolate, banana, maple syrup	18

WHITE

2021 Deep Down, Sauvignon Blanc, Marlborough	14 70
2021 Mount Michael, Pinot Gris, Central Otago	14 70
2021 Gibbston Valley, China Terrace Chardonnay, Central Otago...	15 75
2019 Wet Jacket, Riesling, Central Otago	15 75
2018 Mount Edward, Pinot Blanc, Central Otago.....	80
2019 Man Of War, 'Valhalla' Chardonnay, Waiheke Island.....	100
2019 The Boneline, 'Sharkstone' Chardonnay, North Canterbury.	100

ROSÉ

2021 Mount Edward, Pinot Noir, Central Otago	15 75
2021 Black Estate Treble, North Canterbury	80

RED

2020 Putangi, Pinot Noir, Central Otago	15 75
2019 Decibel, "Gimblett Gravels" Malbec, Hawkes Bay	16 80
2017 Mount Edward, Pinot Noir, Central Otago	19 100
2018 Paritua, Syrah, Hawkes Bay	100
2016 The Boneline, 'Iridium' Cabernet & Merlot, North Canterbury	100
2019 Black Estate, "Home" Cabernet Franc, North Canterbury	105
2015 Gibbston Valley, School House Pinot Noir, Central Otago	140
2019 Valli, "Missy" Pinot Noir, Central Otago	140
2019 Felton Road, 'Calvert' Pinot Noir, Central Otago	145

TAP BEER

300ml.....	8
500ml.....	13
Conehead, Hazy Pale Ale 5.0% ABV	
Arrowtown Brewing Co, IPA 6.5% ABV	
Canyon Brewing Gold Lager 4.0% ABV	
Altitude Brewing Powder Day Pilsner 5.2% ABV	

BOTTLED BEER

B Effect - Dry Hopped Apple Cider	9
Heineken	
Heineken 0%	
Steinlager Pure Light	
Corona	

SMOOTHIES..... 10

Green - Spinach, Mango, Kiwifruit, Banana & Coconut Water	
Blue - Blueberries, Ginger, Honey, Banana & Milk	
Red - Raspberry, Strawberry, Banana, Mint & Coconut Water	
ADD Vegan protein powder.....	4

ICED5.5

Iced Chocolate	
Iced Coffee	
ADD Icecream	2
ADD Cream	2

COFFEE

Flat White.....	5
Latte	
Cappuccino	
Americano	4.8
Long Black	
Espresso	
Vanilla or Caramel Syrup	+1.0
Almond Coconut Soy Oat	+0.5
Hot Chocolate	5.5
Mocha	
Chai Latte	

T LEAF TEA 5

English Breakfast Gunpowder Green Earl Grey Kawakawa, Lemongrass & Ginger Very Berry Peppermint	
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JUICE etc

Orange Apple Pineapple Cranberry Tomato Coca Cola Diet Coke Lemonade	5
Good Buzz Kombucha, Pineapple & Mango Ginger Beer Phoenix Sparkling Orange Sparkling Water	6

ABOUT 'THE DISHERY'

Owned & operated by local Arrowtowners, Scott & Emily Stevens, The Dishery is bistro dining at its best. Since November 2020, we have specialised in locally sourced ethical fresh food, cocktails and wine, expertly crafted into delicious creations and enjoyed in a garden setting adjacent to the beautiful natural beauty of the Arrow River Reserve. Our restaurant suppliers are the very best that Central Otago and New Zealand has to offer.

Since the 1860s, the Dudley's Cottage Precinct located next to the Historic Chinese Settlement, where The Dishery is situated, has been a hive of social activity. Hungry and thirsty gold miners came down from the Arrow Gorge goldfields to the edge of Arrowtown to trade their gold finds for basic human comforts. Food, drink, shelter, warmth, companionship. Back in those days, the pan you worked the goldfields with was also the dish you ate from. In fact a gold pan was simply called a dish. The most valued of possessions.

Thanks for dining at The Dishery today. It would really help us if you could review your experience on Google or Tripadvisor, or both!