

# Main Menu

## SHARING PLATTERS

prosciutto, olives, pickles, sundried tomato,  
smoked chicken, chorizo sausage,  
smoked salmon, assorted bread, dips **48**

halloumi, harissa tofu, olives, pickles,  
sundried tomato, assorted nuts, feta,  
assorted bread & dips **42**

## ENTREES

assorted bread w dips **12**

grilled butternut salad w orange,  
roasted cherry tomato, spinach, goat cheese,  
walnuts & balsamic glaze. *gf v 14*  
*suggested pairing: church road chardonnay or asahi*

sautéed scallops *gf 16*  
w beetroot puree, slaw  
*suggested pairing: stoneleigh pinot gris or pilsner*

beetroot carpaccio w goat cheese & walnuts *gf v 9*  
*suggested pairing: canshorn riesling or pale ale*

## MAINS

crispy pork belly w apple puree, pearl barley,  
oasted parsnip, pickle slaw **32**  
*suggested pairing: stoneleigh merlot or pale ale*

stuffed crispy chicken Kiev  
w cottage cheese, sundried tomato, chilli,  
baby carrots & baburoast kumara, jus **32**  
*suggested pairing: Stoneleigh merlot or asahi*

gnocchi, walnut, kale crisps, hazelnut  
romesco, grilled baby carrot, parmesan *v gf 26*  
*suggested pairing: wild valley sav or pale ale*

mustard herb dusted NZ lamb loin  
w charred courgette, lamb croquette,  
confit potato, labneh, jus, mint salsa Verdi **36**  
*suggested pairing: cmpo viejo tempranillo or ipa*

catch of the day  
w grilled pumpkin, organic quinoa,  
saffron parsnip puree & caper dressing *gf 34*  
*suggested pairing: stoneleigh latitude rose or asahi*

## BURGERS

pulled beef brisket, slaw, chilli aioli, house  
pickles & hand cut chips **21**  
*suggested pairing: jacobs creek cab sav or ipa*

cajun spiced chicken burger, brie, bacon,  
plum sauce, greens, tomato & hand cut chips **21**  
*suggested pairing: canshorn riesling or asahi*

halloumi or harissa tofu, greens, tomato &  
hand cut chips **21**  
*suggested pairing: canshorn riesling or pale ale*

## STEAKS

savannah sirloin steak *gf 34*  
*suggested pairing: jacobs creek shiraz or ipa*

savannah hanger steak *gf 32*  
*suggested pairing: Stoneleigh merlot or pale ale*

savannah bone -in rib-eye steak (500G) *gf 59*  
choice of 2 sides & 2 sauces  
designed to share (served sliced)  
*suggested pairing: cmpo viejo tempranillo or pilsner*

*choice of sides:* hand cut chips  
steamed veggies  
creamy mash

*sauces* herb and horseradish salsa Verdi  
red wine jus  
garlic butter

## SALADS

tofu, carrot, radish, spanish onion, tomato,  
cucumber, mesculin, mint, honey soy *v 20*  
*suggested pairing: Stoneleigh 'late' pinot gris or pilsner*

grilled lamb, walnuts, tomato, blue cheese, mesculin,  
cucumber, coriander, balsamic dressing **24**  
*suggested pairing: canshorn riesling or pale ale*

## SIDES/ADD-ONS

hand cut chips, garlic mayo *gf v 8*

seasonal steamed vegetables *gf df v 9*

mushroom arancini, gremolata,  
parmesan (4 pieces) *v 11*

## DESSERTS

homemade cheesecake w matching sauce 12

*suggested pairing: camshorn riesling or asahi*

panna cotta with mango *df gf vg* 12

*suggested pairing : jacobs creek prosecco or pale ale*

hazelnut chocolate tart 12

*suggested pairing : church road syrah or martell xo*

cheese board w crackers, compote, fruits 12/20

*suggested pairing : jacobs creek cab sav or pale ale*

## DESSERT WINES

brancott'letter' late harvest sauv blanc marlborough 11

martell xo congac 25

martell cordon bleu congac 32

de bortoli 8 year tawny port 15

napoleon brandy 12

**\*a selection of tea and coffee is available**

**\*\*Whilst every effort is made to accommodate allergens,  
we cannot guarantee a complete absence of allergens in  
our food.**

**\*Please ask your server for advice.**



**BARS - RESTAURANT - EVENTS CENTER**

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