

Wine / Vin			
Champagne / Sparkling			
Te Hana Brut Cuvee – Marlb	11.5		49
Lindauer Brut NV (200ml bottle)			12
Prosecco Graham Norton	11		49

White Wines			
Kings “Bastard” Chardonnay – Marlb	14	22	55
Kopiko Bay Chardonnay – Marlb	9.8	15	46
Trinity Hill Chardonnay – H.Bay	10	16	46
Main Divide Riesling – Waipara	12	18	49.5
Mt Difficulty R.M. Riesling – C. Otago	11	17	49.5
The Ned Rosé – Marlb.	11	17	48
The Ned Pinot Gris – Marlb	11	17	48
Kopiko Bay Pinot Gris – Marlb	9.8	15	46
Main Divide Pinot Gris – Marlb	11	18	49.5
Riverlands Sauvignon Blanc – NZ	8	13	39
Kopiko Bay Sauvignon Blanc – Marlb	9.8	15	46
Wither Hills Sauvignon Blanc – Marlb	11	17	49.5
Main Divide Sauvignon Blanc – Waipara	12	18	49.5
Wither Hills Early Light Sauvignon Blanc – Marlb	11	17	49.5

Red Wines			
Mt Difficulty Roaring Meg Pinot Noir / C.Otago	15	22	67
Kopiko Bay Pinot Noir / Marlb	9.8	15	46
Russian Jack Pinot Noir / Martinborough	12	18	49
Riverlands Cabernet Merlot – NZ	8	13	39
Curious Shiraz / Sth Aust	10	16	47
Main Divide Cabernet Merlot / Waipara	11	17	49.5
Morton Estate Merlot / H.Bay	11	17	49.5
Angus “Bull” Cabernet Sauvignon / Sth Aust	11	17	49.5

Non Alcoholic			
Nakd Spk 330ml bottle, Nakd Still 500ml bottle		6.7	
Spirulina, Pineapple, Cranberry, Apple, Grapefruit, Tomato, Orange		5	
Macs Ginger Beer, Feijoa & Pear, Lemonade & Rhubarb		6.8	
Kombucha Good Buzz, Lemon Ginger, Feijoa		8.9	

Ciders			
The Hof Cider – 4.6% abv 425ml		9.5	
Issac Apple Cider – 5%abv 330ml bottle		9.5	
Issac Pear Cider – 5%abv 330ml bottle		9.5	

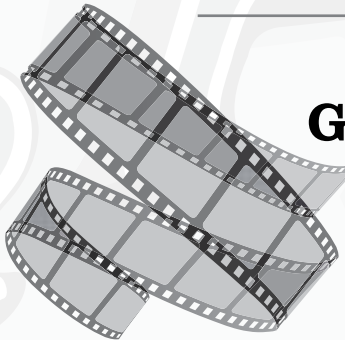
Cocktails			
Buddy Collins – Rum, Cointreau, Lime, Passionfruit, Apple juice	14		
Love Struck Mule – Vodka, Galliano, Berries, Lime, Ginger Beer	14		
Bombay Garden Smash – Gin, Lime, elderflower, Soda	14		
White Sangria Jug – Sauvignon Blanc, Apple, Peach Schnapps, Soda	17		
Pimms Jug – Pimms, Fresh Fruit, Ginger Ale, Lemonade	17		

Coffee			
By Hummingbird, 100% Certified Fair Trade Organic			

## NAGERECHTEN / DESSERTS

Brusselse Waffles			
Belgian Baked Waffles Served With;			
- Salty coconut and marshmallow -	OR	- Banana and Caramel -	
OR	- Chocolate -	OR	- Mixed Berries -
		15	
Passion fruit panna cotta w biscotti	15	GF	
Apple and cinnamon tarte tatin w vanilla ice cream	15		
Premium Vanilla ice cream w chocolate sauce	14	GF	
Chocolate Fondant served w berry compote and vanilla bean ice cream (allow 20 minutes)	15		
Affogato, shot of espresso w vanilla ice cream	10	GF	

Menu and promos  
brought to Torenhof by



## Going to the movies?

Please notify our staff of your  
need to finish before movietime.

# For The Love Of Beer & Food



The golden rules for combining beer and food are actually the same as those for wine. The two archetypical types of dishes; fish (fresh and sour) and meat (penetrating and mild), cry out for two basic beer groups: pilsner and wheat beer for fresh-sour dishes and dark abbey beer for penetrating -mild dishes.

Suggestions concerning which drink goes best with which food should not be obeyed to the letter. It is a misconception that only a particular wine of a specific vintage will bring out the full flavour of a particular cheese. The display and promotion of such anecdotal associations of wines and foods are more a sign of an overzealous folklore tradition than of a well-considered marriage of food and drink.

By far the best thing to drink with oriental food is beer, beer can easily cope with the sweet-sour balance. Stella Artois and its more stronger stablemate, Leffe Blonde complement both types of archetypical dishes, fish and meat, and are thus gastronomic equivalents of rose wine.

There are no automatic pairings but to simplify matters; Stella Artois can be compaired to light red and dry white wine, Hoegaarden White to dry white wine or more generally wines made from white sauvignon grapes. Leffe Blonde is parallel to good red, or with fish dishes, to Chardonnay types. Hoegaarden Grand Cru is a very good parallel for white chardonnay. Leffe Dark goes well as an alternative to Pinot Noir and in many cases much better. Leffe Triple is a good parallel for the exotic viognier. Gueze has no parallel among wine, Forbidden Fruit is simply a beer to enjoy in a quiet moment. Fruit beers such as Kriek Belle-vue or Framboise will usually be drunk for their refreshing thirst-quenching qualities.

Herwig van Hove

Brunch	Saturday & Sunday 11am
OPEN Lunch	Tuesday - Friday 12pm
Dinner	Tues - Sunday

LES ENTREES / VOORGERECHTEN

Home made garlic bread 11

Cheese croquettes w gazpacho dipping sauce 12.50

FAVOURITE Chicken liver & smokey bacon pate, flavoured w Hoegaarden, sourdough bread, roasted onion jam 19

Salt and pepper squid marinated w fresh lemon zest, herbs, w an Asian dipping sauce 16

Sundried tomato & mozzarella brucchetta w balsamic reduction 15

Baked Vegetarian Samosas filled w beans, root vegetables and a spicy dipping sauce; V four 10 / eight 19

Asian toasted Sichuan peppercorn Beef and wine dumplings w a light spring onion soy dipping sauce six 10 / twelve 19

ONZE SOEPJE & SALADE

Fresh tomato soup w pesto and whole grain toast 11

Harrissa marinated Chicken salad w roasted veg and chive yoghurt dressing 23

Caesar Salad w smoked chicken, crisp romaine lettuce and creamy white dressing 25

Fresh dressed potato, flat leaf Parsley and cucumber salad w roasted red onion, toasted pumpkin seed and herb vinaigrette; V, VG 23

MOULES / MOSSELEN

Using only N.Z. Fresh Green Shell Mussels from the cool waters of the Marlborough Sounds

1kg Pot 23.9 / Half Pot 12

ADD Small Fries 7.5 OR Brown Bread 4.5 OR Green Salad 8

Steamed Moules Mariniere w white wine, garlic, leek, celery, and thyme; GF, DF

Steamed Moules Wan w green curry, coconut, lemongrass, bamboo shoots, peanuts; GF, DF

Platter 23.9 or Chefs mussel platter to share 46

Grilled Moules Po Pei w spinach, cream, bacon, cheese

Grilled Moules Escargo w garlic butter, herbs; GF

Account splitting of meals only done evenly.

No two different promotions can be used together for entire group.

V – Vegetarian, Vg – Vegan, GF – Gluten free, DF – Dairy free, please inform your waiter.

We cannot guarantee traces of nuts are not in any of our products.

HOOFDGERECHTEN/PLATS/MAIN

Vegetarisch

Zucchini filled w cottage Cheese, vegetables, almonds, pesto, wrapped into filo, served w garlic mash, tomato relish, lemon butter

25 V

RECOMMENDED

Ocean Beef Brisket

Raised on lush green South Island pasture and finished with GMO-Free grain served w pan fried potato mash, glazed baby onions, creamed watercress sauce 35 \*

N.Z. Sustainably caught fresh Fish

Market fresh fish, parsley potatoes, pecorino shavings, capers, on a warm pepper coulis 37 GF

ADD Green salad 8 OR Tempura broccoli 6

Canterbury Lamb Shank

Red wine braised lamb shank w roasted red onions, baked vegetables, light red wine jus, potato mash 36 \*

Succulent Free Range Chicken Breast

in lemon and coconut crumb served w Asian slaw and crunchy peanut dipping sauce 34

Honey BBQ pulled Ocean Beef burger

on a brioche bun w avocado, Asian slaw and fries 24 \*

Chicken Schnitzel Burger

fries, cheddar cheese, tomato salsa, jalapeno mayo 24

Herb Beef sausage Linguini w fresh spinach, broccoli, roasted garlic cream sauce 24

Belgian Sausage w garlic mash and whole grain mustard, red cabbage 27

250gm Beef Rib-eye served w salad and fries 37 GF, DF

ADD Garlic Butter 3.5 OR Mushroom sauce 3.5

SIDES

To Add To Your Meal

Small cone of Fries and mayo 7.5

Large cone of fries and mayo 8.5

Green salad 8

Tempura broccoli, toasted seeds; 6 V, VG

Roasted pumpkin, ginger; 6 V, VG, GF, DF

Wok roasted mushrooms, sesame; 6 V

\* on request can be done Gluten Free

Beer / Bier

Tap Beers

ml \$

Macs Hop Rocker Pilsner – 5% abv 425 9.9

Macs Three Wolves I.P.A. – 5.1% abv 425 9.9

Macs Interstate A.P.A. – 5.1% abv 425 9.9

Macs Pitcher of any of the above Macs beers 1ltr pitcher 20

Hof Cider – 4.6% abv 425 9.5

New Zealand made apple cider 1ltr pitcher 19

Stella Artois – 5% abv 330 9.5

Premium lager, clean bitterness a hint of citrus, full flavor 500 12.5

Jupiler – 5.2% abv 425 9

Pale lager, created in 1966, Belgium’s biggest selling beer 1ltr pitcher 20

Leffe Blonde – 6.6% abv 250 9.5

Aromatic and full bodied with a delicate sweetness, since 1152 330 12 500 16

Leffe Brune – 6.5% abv 250 9.5

Almost black rope, perfectly balanced taste, sweet & bitter, coffee after taste 330 12 500 16

Hoegaarden – 5% abv 250 9.5

World renowned as “the best of the white beers”, since 1445 330 12 500 16

Kriek – 5.1% abv 250 9

Lambic beer with fresh cherries added 425 13.8

Tasting tray of four Belgian Beers 15

Belgian Bottled & Artisan Beers ml \$

Duvel – 8.5% abv 330 16

“Devil” in Antwerp dialogue, soft light palate, innocent at first

La Chouffe – 8% abv 330 16

Unfiltered blonde beer, pleasantly fruity, spiced with coriander

Hoegaarden Grand Cru – 8.7% abv 330 15

Coriander and dried orange peel in the brew, masterfully complex

Hoegaarden Forbidden Fruit – 8.5% abv 330 15

Dark red rich, highly aromatic beer an irresistible taste

Delerium Tremins – 8.5% abv 330 16.5

Strong pale ale, fruity bouquet, sweetish palate

Gulden Draak – 10.5% abv 330 16

Dark red in colour , caramel coloured head, hints of chocolate

Trappist – Controlled Appellation

Chimay Rouge – 7% abc 330 16

La Rouge (the Red) strong flavor, not bitter, beautiful bouquet

Chimay Bleue – 9% abv 330 16

Dark, full bodied and complex aroma, a pleasure to drink

Chimay Blanche (white triple) – 7% abv 330 16

Golden colour, slightly hazy, aroma of fresh hops and yeast

Westmalle Brune Dubbel – 7% abv 330 16

Dark, soft and malty with a hint of spicyness, bottle fermented

Westmalle Triple – 9.5% abv 330 16

Golden Blonde colour, fruity, complex, round & strong

See Our Cellar Selection of Aged Trappist Beer