

ACACIA GARDEN BAR

A la carte and drinks menu

NZ Green Lip Mussels \$22

Tomato & Parma Ham
Sauce
OR
Garlic, chilli, Herb
Butter
Served with Garlic
Bread



BOMBAY SAPPHIRE POP-UP BAR

MONDAY – WEDNESDAY

5-6PM IN ACACIA GARDEN BAR

\$12 BOMBAY COCKTAILS
INCLUDING ACACIA'S
OWN GIN TAI

Desserts

Eaton mess, passion
fruit, meringue, mango
15

Flourless chocolate cake,
pistachio, berries,
raspberry sorbet 15

Handcrafted NZ cheeses,
quince paste, grilled
bread, crackers 18

Small plates

Hand crafted garlic bread with aioli (GF option) 6pp

Arancini, mushroom, brie, pesto, parmesan 16 V N

Canadian Scallops, braised pork belly, carrot, shallot, pomegranate, apple, 22 GF

Freshly shucked New Zealand oysters, red wine vinaigrette GF 5.50 per oyster

Seasoned wedges, sour cream, sweet chili, cheese, bacon 9

Herbed French fries, truffle mayo or tomato sauce 7 GF DF

Crispy fried chicken wings with ranch dressing 18

Salads

Acacia Caesar salad, chicken, poached egg, bacon, crostini, anchovy (V option) 22

Panzanella, sugar snaps, goats cheese, roma tomatoes, fresh herbs,
lemon oil 24 V

Hawkes bay Lamb Kofta, watercress, herb, minted yoghurt, pesto, grilled garlic naan
29 (GF DF option)

Mains

Pizza Margarita (GF option) 21 - Additional toppings \$1 each
(Ham, pepperoni, pineapple, olives, feta, smoked chicken, tomato)

Beef wagyu quarter pounder burger, red onion, gherkins, mayonnaise,
grilled cheese, fries & tomato sauce 26

Crispy chicken fried burger, chilli mayo, cheese, tomato, lettuce, fries 24

Portabella Mushroom burger, Swiss cheese, tomato, lettuce, truffle mayo, fries 22 V

Battered fish and chips with house made tartare sauce 26

Pappardelle pasta, roma tomato, parma ham, parmesan, herb 29

Kumara sage gnocchi, sweet corn, kale, broad bean, chilli herb butter, zucchini,
pecorino cheese 29 V

Shell fish linguine, NZ diamond clams, green lipped mussels, prawns, chilli, herb, garlic,
white wine & cream sauce 29

Braised Hawkes Bay lamb shoulder ragout, pappardelle pasta, olives, herb, pecorino,
mushrooms 29

300gms 19 day dry aged Hawkes Bay rib eye, white onion puree, chimichurri, brisket
croquette and gnocchi 44

GF gluten free DF dairy free N contains nuts V vegetarian

Drinks Menu

Please ask for our full wine & cocktail list

On tap

	330ml	Pint
Mac's	9	11
Speight's	9	11
Emerson's	11	13
Pan Head Super charger APA	12	14
Stella Artois	10	13
Steinlager Pure	10	13
	Glass	Bottle

Champagne

Mumm Cordon Rouge NV France		129
Perrier-Jouët Grand Brut NV France		149

Sparkling wine

Brancott Estate Brut Marlborough	10	48
Te Hana Cuvée / Rosé Gisborne	11	49

Sauvignon Blanc

	Small 150ml	Large 250ml	Bottle
Montana Festival Block Marlborough	9	15	43
Kopiko Bay Hawke's Bay	9	15	44
Wither hills Marlborough	12	18	54

Pinot Gris

Montana Festival Block Hawke's Bay	9	15	43
Kopiko Bay Hawke's Bay	9	15	44
Wither hills Marlborough	12	18	54
The Ned Marlborough	12	20	58

Chardonnay

Montana Festival Block Hawke's Bay	9	15	43
Kopiko Bay Hawke's Bay	9	15	44
Wither Hills Marlborough	12	18	54

Riesling

Stoneleigh Marlborough	11	18	54
Wither Hills Marlborough	12	20	58

Rosé

The Ned Pinot Rose	11	18	54
Wither Hills Marlborough	12	20	58

Pinot Noir

Montana Festival Block Waipara	10	16	45
Kopiko Bay Marlborough	10	16	46
Witherhills Marlborough	13	21	60
The Ned Marlborough	14	22	65

Merlot

Montana Festival Block Hawke's Bay	9	15	43
Kopiko Bay Hawke's Bay	9	15	44

Shiraz

Wyndham Bin 555 Australia	11	18	54
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Non-alcoholic

Antipodes water 500ml (sparkling/still)		8
Juices (apple, orange, pineapple, cranberry, tomato)		5
Soft drinks (Coca-Cola, Coke Zero, lemonade, ginger ale)		5
Red Bull		8
Arahi sparkling grape juice		8