

## CHEESE TO PLEASE

<b>TOTARA TASTY CHEESE ROLL</b>	<b>2.50</b>
The classic - Granny Sue's shearers recipe with a sharp mix of Totara Tasty vintage cheddar cheese (v)	
<b>HAVARTI HEAVEN CHEESE ROLL</b>	<b>3.50</b>
With Creamy Havarti, served with truffle butter (v)	
<b>TASTING PLATE</b>	<b>14</b>
Selection of five seasonal cheeses as a taster, served with wafers (v) (gf)	
<b>HIGH CHEESE FOR TWO</b>	<b>25</b>
A modern cheese platter of three cheeses with perfect pairings for sharing (gf+)	
<b>CHEESEMONGERS CHOICE</b>	<b>30</b>
Four ripe & ready cheeses served with crackers and perfect pairings (2-3 people) (gf+)	
<b>NORTH OTAGO FARMERS CHEESEBOARD</b>	<b>70</b>
Range of ripe and ready cheeses served with country style bites & freshly house baked bread (3-5 people)	

## GEORGETOWN GRILL

<b>MT DOMETT SCONE</b>	<b>5.50</b>
Savoury cheese scone with a slice of Mt Domett Double Cream Brie (v)	
<b>SOUTH HILL SCONE</b>	<b>5.50</b>
Sweet date scone served with jam & cream (v)	
<b>WHITEROCKS REUBEN</b>	<b>15</b>
Layers of corned beef, Aged Airedale and sauerkraut between grilled bread	
<b>CHICKEN CRANBRIE SAMMIE</b>	<b>18</b>
Smoked chicken, cranberry sauce and rosemary, paired with our Chef's Brie	
<b>OAMARU BLUE TOASTIE</b>	<b>18</b>
Date, walnut, fig & pear relish, paired with our Oamaru Blue cheese (v)	
AVAILABLE UNTIL 11AM	
<b>EGGS BENEDICT</b>	<b>16</b>
Poached eggs on English muffin, Creamy Havarti, hollandaise and spinach (v)(gf+)	
<b>Add Bacon or Salmon</b>	<b>18</b>
<b>WAITAKI TOASTED BAGEL</b>	<b>18</b>
House baked bagel with Aoraki salmon, capers, pickled red onion, Waitaki Camembert and herb cream cheese (s) (n)(gf+)	
<b>MT KYEBURN TOASTED BAGEL</b>	<b>18</b>
Local Campbell's bacon, egg, Kakanui tomatoes toasted with Mt Kyeburn smoked cheddar, housemade cream cheese with herb (n)(gf+)	



## ALL DAY MENU

### SMALL PLATES

<b>SOUP OF THE DAY</b>	<b>15</b>
Served with a Whitestone cheese roll	
<b>THE HAKA MAC N CHEESE</b>	<b>22</b>
Four cheese macaroni cheese with Ada May's tomato chutney	
<b>Add Cuban Pulled Pork</b>	<b>26</b>
<b>AIREDALE FALAFEL SALAD</b>	<b>22</b>
Falafel, mesclun, toasted cashew nuts, cucumber, pickled red onion, cherry tomatoes, grilled pita, lemon garlic tahini dressing served with Aged Airedale cheese (n)(gf+)(vn+)	
<b>ROUND HILL CHICKEN SALAD</b>	<b>24</b>
Chicken thigh marinated in Asian spices, mesclun, orange segments, toasted cashew nuts, cucumber, pickled red onion, house special dressing & Round Hill cheese (n)(gf+)	
<b>KUROW CAESAR SALAD</b>	<b>26</b>
Mean Greens romaine lettuce, croutons, egg and caesar dressing, anchovies, poached egg, crispy bacon bits served with parmigiano reggiano (s)(gf+)	

### DINER BURGERS

All burgers are served with house made slaw & a slice of pickle

<b>KYEBURN CHOOK</b>	<b>24</b>
Japanese style crunchy fried chicken, Kewpie mayo, red onion, iceberg lettuce served with smokey Mt Kyeburn and sushi sauce (n)(gf+)	
<b>BENMORE BRIE &amp; BLUE COD</b>	<b>24</b>
Blue cod crumbed in panko, Benmore Brie, housemade tartare sauce, red onion, apple & fennel salad (s)(n)	
<b>FERRY ROAD HALLOUMI</b>	<b>24</b>
Pan fried Ferry Road Halloumi, Kakanui tomatoes, housemade chilli jam, mesclun & pickled cucumber (v)(n)(gf+)	
<b>THE TUI SMASH BURGER</b>	<b>25</b>
100% local beef patty, Ada May's chutney, lettuce, tomato, housemade burger sauce and Whitestone Cheese four cheese melt (n)(gf+)	

### FOR THE TABLE

<b>FERNBROOK FRIES</b>	<b>10</b>	<b>LAKE AVIEMORE POPPERS</b>	<b>12</b>
French fries with housemade seasoning & aioli (v)		Fiery jalapeno poppers made with gooey Totara Tasty and bacon	
<b>CHEESE CURDS</b>	<b>10</b>	<b>HALLOUMI CRUMB</b>	<b>18</b>
Our fresh cheese curds straight off the grill (v)		Crispy crumbed Ferry Road Halloumi sticks served with salad and marinara dipping sauce (v)	
<b>GLENNAVY GARDEN SALAD SALAD</b>	<b>10</b>	<b>PAPAKAIO POUTINE</b>	<b>18</b>
Fresh salad with house special dressing (v)(n)(gf+)		French fries, fresh Whitestone cheese curds and special Tui gravy (v)	
<b>OHAU ONION RINGS</b>	<b>10</b>	<b>CAMPBELL'S BAY BAKED BRIE</b>	<b>18</b>
Locally grown organic onions in crispy homemade batter (v)		Served with house baked breads, rosemary butter & pesto (v)(gf+)	

## FOR THE KIDS

### UNDER 12 YEARS ONLY

<b>CHEESE ROLLS</b>	<b>10</b>
Three Totara Tasty cheese rolls served with carrot and apple (v)	
<b>THAMES TOASTIE</b>	<b>14</b>
Ham and cheese toastie served with carrot and apple	
<b>DUNBACK MINI MAC</b>	<b>14</b>
Our housemade macaroni cheese (v)	
<b>HAMPDEN HEALTHY PLATTER</b>	<b>14</b>
Totara Tasty cheese, crackers, grapes, hummus, carrots and popcorn (v)(gf+)	
<b>Add Ham</b>	<b>16</b>
<b>JACKSON'S BEEF BURGER</b>	<b>14</b>
Beef pattie, lettuce, tomato sauce with fries & slaw (gf+)	
<b>DESSERT</b>	
<b>BOE'S ICE CREAM SUNDAE</b>	<b>12</b>
Three scoops of vanilla bean ice cream, rainbow sprinkles, marshmallows and Whitestone cream with caramel, chocolate or strawberry topping	

## DESSERTS

<b>CAKE OF THE DAY</b>	<b>8</b>
Locally made cake, changes daily (v)	
<b>ICE CREAM SUNDAE</b>	<b>14</b>
Three scoops of vanilla bean ice cream, cream and caramel, chocolate or strawberry topping (v)(gf+)	
<b>TOTARA TIRAMISU</b>	<b>15</b>
Traditional tiramisu with caramel popcorn and strawberry couli (v)	
<b>APPLE TART</b>	<b>16</b>
Apple slices on apple compote, with butter shortcrust pastry, served with cream (v)	
<b>SUE'S LEMON CHEESE CAKE</b>	<b>16</b>
Berry family recipe of lemon cheese cake served with cream (v)	

(s) = Seafood (v) = Vegetarian (gf) = Gluten free  
 (n) = Nuts including sesame & tree nuts (gf+) = Gluten free available on request (vn+) = Vegan available on request

Unless specified, all dishes contain gluten, dairy and eggs as ingredients.  
 All Whitestone cheeses (except Feta) are made with vegetarian microbial rennet.  
 For any special dietary requirements please speak to our friendly team.