

CHILDREN'S MENU

Combination of main, dessert and soft drink	\$13
Children's Mains	\$8
Mini ham, cheese and pineapple pizza	
Chicken nuggets and chips	
Cheese burger and chips	
Fish fillet and chips	
Today's pork roast served with steamed vegetables, creamy mashed potato and gravy	
Mini sausages with creamy mashed potato and gravy	
Fresh homemade fettuccine in a creamy bacon carbonara sauce	
Children's Desserts	\$6
Creamy vanilla ice cream sundae with your choice of chocolate, mixed berry or butterscotch topping	
Home made rocky road ice cream with chocolate sauce	
Seasonal fresh fruit salad with pineapple lumps and vanilla ice cream	
Warm cinnamon doughnut topped with creamy vanilla ice-cream and chocolate sauce	

SIDES

Seasonal Fresh Green Salad (LO, GF, V)	\$5
Bowl of Seasoned Wedges	\$5
Bowl of Seasoned Wedges with Sour Cream	\$6
Bowl of Crunchy Fries	\$4
Medley of Steamed Fresh Seasonal Vegetables (LO, GF, V)	\$4
Medley of Roasted Seasonal Vegetables (GF, V)	\$4
Combined Roasted and Steamed Vegetables (GF, V)	\$7
Creamy Mashed Potato	\$4
Creamy Mashed Potato with Gravy	\$5
Bacon and Mushroom Sauce	\$5
Boat of Gravy	\$3
One Fried Egg	\$2
Aioli (garlic, sweet chili or capsicum)	\$1

WINE LIST

Bubbles	Glass	Bottle
Lindauer 750ml		\$33.00
Lindauer 200ml		\$10.00
Sauvignon Blanc		
Kopiko Bay	\$6.50	\$29.00
Trinity Hill Hawke's Bay	\$8.00	\$37.00
Wither Hills	\$8.50	\$39.00
Chardonnay		
Kopiko Bay	\$6.50	\$29.00
Trinity Hill Hawke's Bay	\$8.00	\$37.00
Wither Hills	\$8.50	\$39.00
Aromatics		
Kopiko Bay Pinot Gris	\$6.50	\$29.00
The Ned Pinot Gris	\$8.00	\$37.00
Reds		
Kopiko Bay Pinot Noir	\$6.50	\$29.00
Trinity Hill Hawke's Bay The Trinity	\$8.00	\$37.00
Kopiko Bay Merlot	\$6.50	\$29.00
Trinity Hill Hawke's Bay Syrah	\$8.00	\$37.00
Angus the Bull Cabernet Sauvignon	\$8.50	\$39.00

For beers, soft drinks, shakes and juices please refer to our beverages list



Masonic Hotel Napier
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SNACKS / ENTREES

Garlic and Herb Bread	\$6
Freshly baked miniature ciabatta loaf with garlic and herb butter	
Add cheese for \$1	
Bread and Dips	\$8
Freshly baked bread with a trio of homemade dips	
Soup of the Day (LO)	\$10
Homemade soup made with local fresh ingredients served with grilled garlic and herb bread	
For today's soup please ask our friendly staff	
Seafood Chowder	\$15
Upsize to a main	\$23
Fish, calamari, mussels, and prawns in a cream base sauce with a slight hint of curry, served with garlic bread	
Steamed Mussels (LO, GF)	\$14
Upsize to a main	\$21
Bowl of fresh green lip New Zealand mussels steamed in a garlic, chili and tomato sauce, served with garlic bread	
Nachos	\$15
Seasoned nacho chips served with cheese, tomato salsa and sour cream with your choice of chili beans, slow braised beef mince, or a combination of both	
Bacon and Cheese Wedges	\$11
Crunchy potato wedges topped with bacon and cheese, served with sour cream	
Shrimp Cocktail (LO, GF)	\$10
Generous serving of shrimp with creamy homemade thousand island dressing, on a bed of fresh, crispy iceberg lettuce	
Salt and Pepper Calamari (LO, GF)	\$14
Upsize to a main	\$21
Fresh, crispy calamari seasoned with our secret GMK spice mix, served with sweet chili aioli and a seasonal mixed salad	
Tasting Plate	\$15
A mouth watering tasting plate of calamari chips, samosas, spring rolls and crumbed prawns, served with sweet chili sauce and a seasonal mixed salad	
Spanish Omelette (LO, GF)	\$10
Classic Spanish flat omelette with onions, peppers, chorizo, potato and fresh parsley, served with spicy tomato relish	
Onion Bajhi (GF, V)	\$12
Classic Indian onion and chickpea fritters flavored with cumin and coriander, served with mango chutney	



MENU

PIZZA AND PASTA

Our pizza bases are made with double zero Italian soft flour and cooked in our clay oven to a thin and crispy consistency

All Pizzas \$17
Gluten free bases available for an extra \$2

Italian Classic Tomato Pizza (V)
Topped with tomato, freshly grated bocconcini, mozzarella and homemade basil pesto

Kiwi BBQ Chicken Pizza
Topped with tender grilled chicken, bacon, oregano and BBQ sauce

Texas Meat Lovers Pizza
Topped with pepperoni, salami, chorizo, pork belly and beef mince

Bombay Spice Lovers Pizza
Topped with tandoori marinated chicken, red onion, capsicum, cashew nuts and chili flakes

Mississippi Shrimp and Avocado Pizza
Topped with shrimps, avocado, red onion, fresh lemon and capers

Lasagne \$16
Freshly baked pasta sheets with GMK's special beef bolognese and cheese sauce, served with a seasonal mixed salad

Spinach and Ricotta Ravioli (V) \$18
A tasty vegetarian delight of fresh spinach and ricotta ravioli with creamy mushroom sauce and freshly shaved Parmesan

Sun Dried Tomato Fettuccine (V, LO) \$18
Hand rolled fresh fettuccine with sun-dried tomatoes, tossed in extra virgin olive oil, home made basil pesto, capers and sliced Kalamata olives

Chicken and Bacon Rigatoni \$18
Fresh rigatoni pasta tubes with roasted chicken sautéed with bacon and onions, in a light cream sauce with freshly shaved Parmesan

Braised Beef Tortellini \$18
Hand filled fresh pasta of braised beef with a Napoli sauce, freshly shaved Parmesan and rocket leaves

SALADS

Caesar Salad \$16
Crispy cos lettuce, homemade croutons, grilled streaky bacon and soft boiled egg with Parmesan and anchovy dressing
Add shredded grilled chicken \$3

Greek Salad (LO, GF) \$12
Our version of the classic with onion, tomato, cucumber, Kalamata olives, feta and mixed salad greens with light vinaigrette

Nicoise Salad with Smoked Salmon (LO, GF) \$17
South Island cold smoked salmon with salad of crushed baby potatoes, cherry tomatoes, black olives, red onion, green beans and soft boiled egg with light vinaigrette

MAINS

GMK Fish and Chips \$15
Your choice of beer battered or panko crumbed fish served with crunchy chips, coleslaw and tartare sauce

Fish of the Day (LO, GF) \$27
Pan fried locally caught fish of the day, finished with garlic thyme and lemon juice served with salad greens, avocado, cherry tomatoes, red onion and cucumber and a citrus salsa

Pork Roast \$16
Pork roast cooked the traditional way just like Mum's served with a medley of steamed and roasted seasonal vegetables, tasty gravy and cheese sauce
Add apple and fig chutney for \$1

Butter Chicken (LO, GF) \$17
Indian favourite of char-grilled tandoori marinated boneless chicken fillets with a spiced tomato and cream sauce, served with coconut rice and cucumber raita

Chicken Parmigiano \$19
Fresh succulent chicken breast crumbed with herbs and Parmesan, topped with rich tomato and basil sauce and grilled cheese, served with crunchy fries and a mixed seasonal salad
Add 2 rashes of grilled streaky bacon \$2

Lamb Shank \$28
Slow cooked, tender lamb shank served with creamy potato mash, steamed vegetables and honey and mint gravy

Scotch Fillet (GF) \$29
Aged, grilled 250 gram prime scotch fillet steak, garlic and rosemary butter served with your choice of crunchy fries and salad or creamy mash and a medley of steamed seasonal vegetables
Add bacon and mushroom sauce for \$5

New Zealand Pork Sirloin (GF) \$28
Orange and Arataki honey glazed 250 gram New Zealand pork sirloin, with rosemary and garlic infused crushed baby potatoes, steamed vegetables and apple and fig chutney

Seafood Laksa (GF) \$23
A Malay classic, creamy curried coconut broth flavored with lemon grass, served with egg noodles, mussels, fish, prawns and calamari

GMK All Day Breakfast \$17
Grilled streaky bacon with Portobello mushrooms, hash browns, local Esk Valley sausages, two fried eggs and grilled tomato, served on ciabatta bread

Roasted Pumpkin Filo Parcels (V, LO) \$17
Roasted local pumpkin with feta cheese and sautéed spinach, flavored with sweet paprika, in filo pastry served with red capsicum relish and fresh garden salad

LO (Light Option) | V (Vegetarian) | GF (Gluten Free)

SANDWICHES WRAPS & BURGERS

All served with crunchy fries
Gluten free bread available for an extra \$2

Club Sandwich \$17
Succulent grilled chicken with mayonnaise, hard-boiled egg, grilled streaky bacon, crispy iceberg lettuce and tomato, all between three slices of toasted ciabatta bread

Minute Steak Sandwich \$18
200 gram minute porterhouse steak with a roasted capsicum aioli, tasty tomato relish, red onion jam, crispy iceberg lettuce and tomato between toasted ciabatta bread
Add 2 rashes of streaky bacon \$2

Open Roasted Marinated Vegetable Sandwich (V, LO) \$14
Homemade roasted vegetables marinated in olive oil, garlic and herbs with homemade basil pesto, crumbled feta, rocket leaves, balsamic and local extra virgin olive oil reduction, served on tomato bread

Middle Eastern Wrap (V, LO) \$15
Middle Eastern spiced falafel with hummus, garlic yoghurt, cous cous, crispy iceberg lettuce and tomatoes in a tortilla wrap
Add cheese \$2

Cajun Marinated Beef Wrap (LO) \$19
Cajun marinated porterhouse strips sautéed with onions, hand crushed guacamole, sour cream, crispy iceberg lettuce, grated cheese and sliced tomatoes

Chicken and Cheese Burger (LO) \$16
Succulent grilled chicken breast with sweet chili aioli, two slices of cheese, crispy iceberg lettuce and tomato in a freshly baked bap
Add 2 rashes of grilled streaky bacon \$2

GMK Stacked Beef Burger \$17
Homemade beef mince patty stacked with lettuce, tomato, streaky bacon, fried egg, sliced cheese, beetroot, roasted capsicum aioli and tangy relish in a freshly baked bap

Lamb Burger \$16
An Indian inspired, homemade spiced lamb mince patty with kasundi (Indian tomato relish), minted garlic and cucumber yoghurt, crispy iceberg lettuce and tomato in a freshly baked bap

Vegetable Burger (V) \$14
Homemade crumbed mixed fresh vegetable patty, sliced cheese, crispy iceberg lettuce, roasted capsicum aioli and tomato relish in a freshly baked bap

Classic Cheese Burger \$12
Homemade beef mince patty with melted cheese, tomato relish and mayonnaise in a freshly baked bap
Add 2 rashes of grilled streaky bacon \$2

Venison Burger \$16
Grilled Esk Valley venison mince patty with red onion jam, beetroot relish, crispy iceberg lettuce and tomato in a freshly baked bap
Add 2 rashes of grilled streaky bacon \$2

DESSERTS

Chocolate Lovers Mud Cake \$12
Divine warm double chocolate mud cake with chocolate ganache and creamy vanilla ice cream

Apple Strudel \$12
Warm Hawke's Bay apples flavored with cinnamon, encased in a crisp puff pastry, served with old-fashioned English custard and vanilla ice cream

Sticky Date Pudding \$11
Warm steamed sticky date pudding with homemade caramel sauce, creamy vanilla ice cream and fresh hokey pokey (a New Zealand delicacy!)

Crème Brulee \$11
Individual baked vanilla custard, caramelised sugar, fresh berry compote and shortbread

Pavlova \$11
Classic Kiwi favorite served with fresh fruit salad passion fruit syrup and whipped cream

Cinnamon Doughnuts \$9
Two warm squidgy doughnuts coated in cinnamon sugar, topped with creamy vanilla ice cream and chocolate sauce

Ice Cream Sundae \$8
Three scoops of creamy vanilla ice cream with your choice of berry, chocolate, or butterscotch sauce, garnished with crisp brandy snap biscuit

COFFEES & TEAS

	Regular	Large
Flat White	\$4.00	\$4.80
Latte		
Cappuccino		
Long Black		
Short Black		
Hot Chocolate	\$4.20	\$4.80
Mochaccino		
Mocha Latte		
Chai Latte		
Teas		\$3.00

English Breakfast, Earl Grey, Darjeeling, Peppermint, Lemon, Green, Chamomile, Raspberry, Rosehip or Blackcurrant