

- The Thirsty Tui -



# EVENING - DINING -

Paparoa Hotel was first established in 1956 by the bend in the river on the new State Highway.

The hotel has been owned by the Goode family since 1971.

Pam first came to Paparoa when she was eight, walked bare-foot to the local primary school and kept her horse in the back paddock.

Our menu inspired by cuisines from around the world, is full of surprising flavours and is fresh and delicious. We use locally sourced seafood and local produce and in particular Ruawai Kumara and locally grown watercress, citrus and have our own kitchen garden for fresh herbs.

The beautiful Kaipara Harbour, just minutes away provides us with fresh Flounder, Smoked Fish and Oysters.

*Enjoy!*

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## – TO START –

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– *great to share* –

### **Deep-Fried Deliciousness From the Ocean \$30**

*Kaipara Oysters (3), Salt & Pepper Squid (4), Fish Bites, Onion Rings & Fries*

Add Oysters \$3 each / Squid \$1 each. Served with Tatiana's home-made tartare sauce, ketchup and aioli.

### **Kaipara Smoked Fish Platter \$16.50** (when available)

*Smoked Fish tossed in horopito, a peppery traditional Maori herb served with horseradish dipping sauce, fresh watercress and sea-salt pizza bread.*

### **Platter of Kaipara Fried Chicken Wings! \$24.00 for 8**

*Finger lickin' good. Served with coleslaw, chipotle mayo and our very own special tangy Dipping Sauce, a secret family recipe.*

### **Pate and Freshly Baked Loaf \$14.50**

*Made in-house, served with tamarillo chutney, baby gherkins & D'Artisans freshly baked bread.*

### **Sea Salt Garlic Pizza Bread \$7 small / \$10 large**

*Sea salt garlic pizza bread with fresh rosemary.*

## – *entree & small meals* –

### **Kaipara Oysters \$13.50**

*A taste of the Kaipara! Oysters (3) served deep fried in a light beer batter and served with a red wine onion garden salad & black Asian ginger dipping sauce.*

### **Camembert & Ciabatta \$12.50**

*For lovers! Camembert & sweet Caramelised Onions lightly grilled on locally baked ciabatta – yes this is definitely from the 1970s.*

### **Creamy Portobello Mushrooms \$12.50**

*Drizzled with Truffle and served on toasted Ciabatta.*

### **Salt & Pepper Squid \$12.50**

*Served with a fresh orange Kaipara kumara and carrot salad tossed in a tangy ginger dressing and a splash of sesame.*

### **Prawn Cocktail \$12.50**

*A classic favourite from the 70s!  
Prawns tossed in cocktail sauce and served with fresh lettuce.*

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## – MAIN COURSE –

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### – from the ocean –

#### **Baked Kaipara Flounder \$26.50** *(when available)*

*Fresh from the harbour. Baked whole with lemon parsley butter and za'atar, a middle eastern mix of herbs and spices. Served with salad and your choice of creamy mashed potato, chips or Ruawai kumara wedges. (GF)*

#### **Kaipara Oysters \$28.50**

*Oysters (9) from the Kaipara Harbour served deep fried in a light beer batter with a red wine onion garden salad & black Asian ginger dipping sauce.*

#### **Fish! Catch of the Day \$POA**

*Served with a choice of creamy mash, pea & potato mash, wedges, fries and a fresh salad.*

**Your choice** – Freshly battered / Pan fried with lemon, parsley and caper butter

### – from the pasture –

#### **Scotch Fillet Steak 250g \$28.50**

*New Zealand beef at its best. Also known as Rib Eye, this cut has a slightly open grain and marbling keeping the meat moist and tender providing a steak that is full of flavour. Served with your choice of creamy mashed potato, chips or Ruawai kumara wedges.*

*Choice of Sauce - Creamy Mushroom / Green Peppercorn*

#### **Southern BBQ Pork Ribs \$26.50**

*500g of succulent quality Pork Ribs marinated and slowly cooked in apple cider and 10 different herbs and spices then oven baked and smothered in delicious Thirsty Tui BBQ sauce. Finger lickin' good and a little bit messy.*

*Served with coleslaw. Great with some Southern flavours –*

*Add fries \$3 / Creamy Mash \$3 / Burnt Butter Corn \$3*

#### **Delicious Kaipara Fried Chicken Wings \$24.00 for 8**

*Finger lickin' good. Served with coleslaw, chipotle mayo and our very own special tangy Dipping Sauce, a secret family recipe. Get some great southern sides to share!*

*A bowl of smokey burnt butter Corn \$5 / Fries \$3 / Creamy Mash \$3*

### – the Paparua pie –

*Made fresh in house – ask what's available today*

#### **Premium NZ Lamb \$18.50**

*Lamb with fresh thyme, minted Peas a little feta cheese.*

*Served with your choice of fries / Ruawai kumara wedges/creamy mash or salad.*

#### **Beef and Dark Ale \$18.50**

*Slow cooked NZ Beef in rich dark ale. Perfect with a handle of cold beer.*

*Served with your choice of fries / Ruawai kumara wedges/creamy mash or salad.*

– delicious salads –

**Mediterranean Lamb Salad \$24.50**

*Prime New Zealand lamb rump, seared with za'atar and served medium rare with zucchini ribbons, feta and balsamic figs and honey roasted walnuts. Tossed in lemon and mint dressing. (GF) Add Haloumi \$4*

**Asian Chicken Salad \$22.50**

*A light choice with chicken breast lightly poached in soy and sesame served on our special Asian coleslaw with salty caramelised nuts, tangy ginger dressing, coriander and Vietnamese mint and Thai basil from our garden. (GF) Add Haloumi \$4*

– fresh & delicious –

**Green Pea & Lemon Risotto \$24 (V)**

*Delicious creamy risotto with parmesan cheese, Italian flat leaf parsley and a drizzle of the award winning lemon infused Chapel Olive Oil from just up the road. Served with a side salad. Add Chicken \$4*

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– SIDES –

*Sea Salt Garlic Pizza Bread with fresh rosemary \$7 small / \$10 large*

*Fries tossed in smoked paprika and pink peppercorn salt – delicious! \$7*

*Kumara Wedges with sour cream \$8*

*Creamy Mash \$5*

*Asian salad with fresh herbs, full of flavour and served with a tangy Thai dressing \$8*

*A fresh side salad made from local seasonal produce \$7*

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– FOR THE KIDS –

*Marmite, Peanut Butter or Jam & two pieces of toasted Ciabatta \$8*

*Spaghetti on Toast! Classic NZ! \$10*

*Chicken Tenders & Fries \$12*

*Classic Cheese Burger & Fries \$14*

*Pancakes! (2) Served with Canadian Maple syrup \$10 Add bacon \$4*

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– DESSERTS –

**Eton mess \$12.50**

*Smashed Meringue, berries & cream.*

**Gingernut Crumble \$12.50**

*A salted caramel biscuit crunch served over Greek yoghurt with warm Black Doris plums. A delicious light favourite.*

**The Thirsty Tui – Hot Chocolate Sundae \$12.50**

*Home-made dark chocolate sauce, warm chocolate brownie and a scoop of vanilla ice cream.*

**Ice Cream \$12**

*With our home-made dark chocolate sauce & topped with salty caramelised nuts.*

**A piece of freshly baked home-made Cake \$6**

*Served with cream or yoghurt.*

**A slice of Cheesecake \$8**

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## – BURGERS –

Served with you choice of Fries or Ruawai Kumara wedges

*All our buns are freshly baked locally by D'Artisan Baker*

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### **Oyster & Bacon Burger \$20.50**

*A delicious combination! With our house-made bbq sauce, aioli, fresh salad and tomato.*

### **The Whole Hog \$20.50**

*Pork belly & crispy bacon, smokey chipotle mayo and tangy Asian coleslaw.*

### **Classic Beef Burger \$18.50**

*Delicious premium New Zealand beef, bacon, pickles, tomato ketchup and Dijon mustard.*

### **Double Down USA Burger \$24.00**

*Two meat patties! pickles, grilled cheese and double crispy bacon, ketchup and mild American mustard*

### **Stacked Kiwi Burger \$18.50**

*Beef patty, beetroot relish, grilled cheese, fried egg, lettuce and tomato. – Add pineapple \$2*

### **Fish Burger \$18.50**

*Pan Fried fish served with home-made tartare sauce, grilled cheese, asian coleslaw, fresh herbs and a light tangy dressing. – Add Beetroot relish \$2*

### **California Dreaming \$18.00**

*Haloumi, fried egg, beetroot relish, grilled cheddar, tomato salsa, salad and a fresh lemon dressing.  
A delicious good-for-the-planet choice.*

### **Extras**

*Cheese \$2 / Jalapeños \$2 / Fried Egg \$2 / Pineapple \$2*

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## – GOURMET PIZZA –

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### **Zucchini, Pesto & Pinenut – small \$16 / large \$20**

*Fresh and green. A mild sweet red pepper sauce with zucchini, pesto, feta, caramelised onions & toasty pine nuts.  
If you like it spicy! Ask for some chilli flakes. – Add Chicken \$4*

### **Pulled Pork and Watercress – small \$18.50 / large \$20.50**

*With our very own delicious bbq sauce, and topped with fresh watercress.*

### **‘From the Ocean’ Shrimp Pizza – small \$18.50 / large \$22.50**

*With spinach, sour cream & some chilli. Ask for extra chilli if you like it spicy.*

### **Rich and Tasty Vegetarian – small \$14.50 / large \$18.50**

*Portobello Mushroom & Spinach with fresh rosemary and feta.*

### **Classic Hawaiian – small \$16.50 / large \$20**

*Ham & pineapple.*

### **Meat Lovers Delight – small \$16.50 / large \$22.50**

*Paprika Pork Sausage, Ham & Bacon.*

### **Margherita – small \$14 / large \$18**

*Italian favourite - Home made tomato pizza sauce, Mozzarella, Cheddar & sweet basil. (V)*

*Gluten free available.*