

The Monday Room

161 High St, Christchurch

Menu Autumn 2022

Wine by the Glass

Sparkling & Champagne

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| Laurent-Perrier 'La Cuvee' Champagne FR | 20 |
| Nautilus Brut Cuvee Marlborough NZ | 15 |
| <u>White Wine</u> | |
| Marc Bredif Vouvray Chenin Blanc Loire Valley France | 15 |
| Catalina Sounds Sauvignon Blanc Marlborough NZ | 12 |
| Dog Point Sauvignon Blanc Marlborough NZ | 14 |
| Clearview 'White Caps' Chardonnay Hawkes Bay NZ | 12 |
| Bogle Chardonnay California United States | 14 |
| Muddy Water Chardonnay Waipara NZ | 16 |
| Man O' War Pinot Gris Waiheke NZ | 12 |
| Terra Sancta Pinot Gris Central Otago NZ | 14 |
| Amisfield Dry Riesling Central Otago NZ | 12 |
| Pegasus Bay Riesling Waipara NZ | 15 |
| Terra Sancta Rose Central Otago NZ | 12.5 |
| Man O' War Rose Waiheke NZ | 14 |
| <u>Red Wine</u> | |
| Unico Zelo Nero D'Avola Adelaide AUS | 15 |
| Deliverance Pinot Noir Waipara NZ | 12 |
| Terra Sancta Pinot Noir Central Otago NZ | 14 |
| Muddy Water Pinot Noir Waipara NZ | 16 |
| Alpha Domus Merlot Hawkes Bay NZ | 12 |
| Pegasus Bay Merlot Cabernet Waipara NZ | 15 |
| Turkey Flat GSM Barossa Valley AUS | 14 |
| Yalumba 'Paradox' Shiraz Barossa Valley AUS | 16 |

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| <u>Beer on Tap</u> | |
| We have a rotating range of New Zealand craft beer on tap, courtesy of our friends at Punky Brewster & Ghost Brewery. Please ask your server for details. | |
| <u>Bottled Beer & Cider</u> | |
| Juno Session Hazy Pale Ale (2.5%) | 9.5 |
| Townsend 'Half Mast' Light Beer (2.2%) | 9.5 |
| Hallertau Session IPA (3.8%) | 10 |
| Heineken Light (2.5%) | 8 |
| Heineken Zero (0%) | 7 |
| Corona (4.5%) | 9 |
| Heineken Lager (5%) | 9 |
| Hallertau 'Mr Yakimoto' Lager (5%) | 11 |
| Black Arrow Pilsner (5%) | 10 |
| Three Boys Wheat (5%) | 10 |
| Paradise Pale Ale (5.8%) | 12 |
| Parrot dog APA (5.4%) | 10 |
| Double Vision Red IPA (6.3%) | 12 |
| Pioneer Porter (5.5%) | 12 |
| Night Ryder Choc Rye Stout (5.7%) | 12 |
| Morning Cider Apple Cider (4.9%) | 9 |
| Morning Cider Strawberry Rose (4.9%) | 9 |
| <u>House Cocktails</u> | |
| Negroni | 18 |
| Gin, sweet vermouth, Campari | |
| Pimms Cup | 16 |
| Pimms, mint, lemon, cucumber, ginger ale, lemonade | |
| Raspberry Vanilla Collins | 18 |
| Gin, house-made raspberry vanilla syrup, lemon, soda | |
| Pineapple Coconut Mojito | 18 |
| Fresh pineapple, white rum, coconut rum, lime, fresh mint & soda | |
| <u>Non-Alcoholic</u> | |
| San Pellegrino Orange Soda | 5.5 |
| San Pellegrino Blood Orange Soda | 5.5 |
| San Pellegrino Lemon Soda | 5.5 |
| No Ugly 'Skin' Wellness Tonic | 6.5 |
| No Ugly 'Hydrate' Wellness Tonic | 6.5 |
| Good Sh*t Berry Soda | 5.5 |
| Good Sh*t Citrus Soda | 5.5 |
| Monsoon Sparkling Coconut Water | 6 |
| Antipodes Sparkling Mineral Water (1L) | 9.5 |

Entree

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| Pork Jowl Croquette Red cabbage puree, kohlrabi & apple slaw (DF) | 21 |
| Wakanui Beef Tartare Hand cut Wakanui beef fillet, smoked beef fat, traditional accompaniments, creme fraiche, tapioca crisp (GF DF Option) | 23 |
| Tai Tapu Venison Carpaccio Finely sliced venison loin, pickled plum, tonka mayo, truffle honey, candied pecan, pecorino (GF DF Option) | 21 |
| Pastrami Cured Hapuka Cucumber, puffed wild rice, radish, watercress, creme fraiche (GF DF Option) | 23 |
| Kentucky Fried Oyster Mushroom Eleven herbs & spices, chipotle mayo, house-made pickles (GF DF Vegan) | 21 |
| Sweet Potato Mousse Pickled courgette, hazelnut, kumara chip (GF DF Vegan) | 19 |

Side Dishes

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| Salt & Vinegar Roasted Potatoes Smoked Wakanui beef fat roasted potatoes, Maldon sea salt, balsamic vinegar hokey pokey (GF Not Vegetarian) | 12 |
| BBQ Roasted Carrots Buffalo yoghurt, candied pecan, smoked date molasses (GF DF & Vegan Option) | 12 |
| Confit Pumpkin 'Ndjua confit pumpkin, micro basil, goats cheese (GF DF Option Not Vegetarian) | 12 |
| Roasted Cabbage Caramelised onion puree, pistachio dukkah (GF DF Vegan) | 12 |
| Chargrilled Zucchini Miso seaweed bernaise, toasted sesame (GF) | 12 |

Main

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| Market Fish Pan seared market fish, double smoked bacon dashi broth, Chinese broccoli, fish crackling (GF DF Pescatarian Option) | 38 |
| Potato Gnocchi House-made potato gnocchi, cultivated fungi, shitake XO, crispy sage, parmesan wafer | 34 |
| Steakhouse Cauliflower Vegetable jus, steak spices, mushroom ketchup (GF DF Vegan) | 32 |
| Beef Short Rib Slow braised short rib, smoked potato puree, chipotle sauerkraut (GF) | 38 |
| Twice Cooked Pork Belly Pickled stone fruit relish, black pudding, watercress, chestnut. (GF DF Option) | 39 |
| Wakanui Sirloin 500g sirloin on the bone, caramelised cauliflower puree, broccolini, smoked tongue, black pepper jus (GF) | 48 |
| Tomahawk Steak 750g hand picked Alliance tomahawk steak, served medium rare with miso seaweed bernaise, black pepper jus [Choose 2 sides please allow 25mins] | 115 |

Trust the Chef

The most popular way to dine with us, and the chefs' best expression of the menu. A banquet style selection of Entrees & Mains: served to share from the middle of the table, for the whole table to enjoy. Easily adapted to cater to most common dietary requirements

55 per person

Since 2015 The Monday Room is the home of social dining in Christchurch.

We specialise in Modern European cuisine, served in the style of a traditional family dinner, as a shared banquet.

Our team has a passion for all things food and beverage, and a real drive to create a premium dining experience, every night, for tables large and small.

There are several options available for your next event or celebration, with private dining options available for tables from 10 to 70.

If you would like to enquire about a function with us, please ask a friendly staff member, or email:

reservations@themondayroom.nz