



Dickens InnTM

LARDER & CELLAR Co.

Est. 1995

PURVEYORS OF GREAT FOOD, ALES & FINE WINES

SNACKS & STARTERS

Dickens Loaded Poutine

\$19

Crispy fries piled high with cheese curds and drenched in rich red wine gravy.

Rosemary Salted Fries (V)

L - \$12

Golden fries tossed in fragrant rosemary salt.
Add parmesan +\$3

SM - \$6

Salt & Pepper Squid

\$21

Light, crispy squid with lemon, chilli, and our house herb-garlic aioli.

Buttermilk Fried Chicken

\$20

Crispy buttermilk chicken drizzled with hot honey and served with blue cheese dip.

Labneh & Dukkah (V)

\$18

Herbed labneh balls with toasted dukkah, hot honey, olive oil, and warm flatbread.

Whole Baked Camembert

\$24

Melting camembert topped with roasted grapes and hot honey, served with toasted pan bread.

Crispy Pork Belly Bites (DF)

\$21

Crunchy pork belly glazed in hoisin with pickled cucumber and sesame.

Northland Raw Fish (DF)

\$22

Fresh market fish in coconut cream, lime, chilli, cucumber, and herbs, served with herb bread.

Seafood Chowder

\$26

Creamy chowder with market fish, prawns, mussels, smoked bacon, leek, and herbs. Served with toasted house bread.
Add garlic prawns +\$8

Creamy Garlic Prawns (GF)

\$23

Succulent prawns simmered in a rich Matador garlic cream sauce bursting with flavour.

(V) Vegetarian, (DF) Dairy free, (GF) Gluten free



GOURMET PIZZA

Classic Garlic Pizza (V)

\$14

Garlic butter, mozzarella, and herbs on a crisp base

Margherita (V)

\$20

Tomato, mozzarella, basil, and olive oil – simple and perfect.

Pepperoni

\$24

Tomato, mozzarella, pepperoni, and a drizzle of chilli honey.

Prosciutto & Rocket

\$26

Tomato, mozzarella, prosciutto, rocket, and shaved parmesan.

Roast Pumpkin & Feta (V)

\$24

Roasted pumpkin, whipped feta, caramelised onion, and herbs.

Pork Belly & Caramelised Onion

\$26

Hoisin glaze, mozzarella, pork belly, caramelised onion, and sesame.

Extra Topping Treasure

Extra mozzarella / Whipped feta / Shaved parmesan or Garlic butter.

\$3

Pepperoni / Pork belly or Prosciutto.

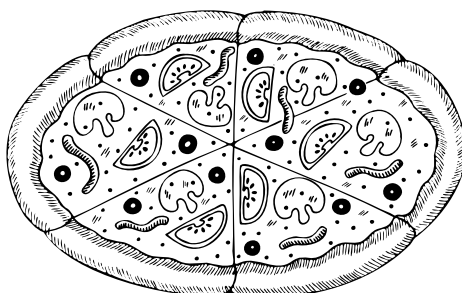
\$4

Roasted pumpkin / Caramelised onion or Rocket.

\$2

Basil or Chilli honey.

\$2



LUNCH

Dickens Smash Burger

\$25

Smashed beef with melted cheddar, sharp pickles, soft onions, and our signature house sauce. Served with fries.

Roasted Mushroom & Halloumi Burger (V)

\$22

Grilled portobello and crispy halloumi stacked with rocket, tomato, and herb-garlic aioli. Served with fries.

Crispy Pork Belly Burger

\$24

Crispy pork belly with hoisin glaze, pickled cucumber, crunchy slaw, and house aioli. Served with fries.

Hot Honey Fried Chicken Burger

\$24

Crispy buttermilk chicken with house slaw, pickles, hot honey, and creamy aioli. Served with fries.

Crispy Fish Burger

\$23

Beer-battered market fish with lettuce, tomato, pickles, and tartare. Served with fries.

Pumpkin Risotto (V, GF)

\$24

Creamy pumpkin risotto topped with whipped feta, candied walnuts, and fresh herbs.
Add confit chicken thigh +\$6

Crispy Fish & Chips

\$28

Beer-battered gurnard with rosemary fries, fresh salad, tartare, and lemon.

Pan-Seared Picanha

\$32

Grilled rump cap finished with Cowboy butter, rosemary salted fries, and rich jus.

Garden Salad (V, GF, DF)

\$14

Fresh leaves, herbs, cucumber, radish, pumpkin seeds, and vinaigrette.

Roasted Winter Vegetable Salad

\$18

Sweet roasted pumpkin, carrot and parsnip, layered with crisp mixed leaves, toasted seeds and creamy feta, finished with a warm honey mustard dressing.
Add confit chicken thigh +\$6



DINNER MAINS

Serving from 5:30 PM till late

Dickens Double Smash Burger	\$31
Two smashed beef patties with cheddar, pickles, onions, and house sauce. Served with fries.	
Roasted Mushroom & Halloumi Burger (V)	\$26
Portobello mushroom and crispy halloumi layered with rocket, tomato, and garlic aioli. Served with fries.	
Crispy Pork Belly Burger	\$28
Crispy pork belly with hoisin glaze, pickled cucumber, slaw, house aioli, and a soft brioche bun. Served with fries.	
Hot Honey Fried Chicken Burger	\$28
Crispy chicken with house slaw, pickles, hot honey, and creamy mayo. Served with fries.	
Crispy Fish Burger	\$28
Beer-battered market fish with lettuce, tomato, pickles, and tartare. Served with fries.	
Roasted Pumpkin Risotto (V, GF)	\$27
Creamy pumpkin risotto with whipped feta, candied walnuts, parmesan, and crispy sage. Add confit chicken thigh +\$6	
Beer-Battered Fresh Gurnard & Chips	\$34
Crispy gurnard with rosemary fries, mushy peas, tartare, and lemon.	
Confit Chicken Thigh (GF)	\$30
Slow-cooked chicken thigh with garlic roasted potatoes, seasonal greens, and a white wine mustard pan sauce.	
Crispy Skin Snapper (GF)	\$38
Pan-seared snapper with cauliflower & almond purée, crispy potatoes, capers, and lemon butter.	
Slow Braised Beef Short Rib (GF)	\$38
Tender short rib on horseradish mustard mash with glazed carrot and red wine jus.	
Pan-Seared Picanha (GF)	\$36
Grilled rump cap with Cowboy butter, rosemary fries, fresh salad, and jus.	
300g Chargrilled Ribeye with Herb & Garlic Prawns (GF)	\$54
Chargrilled ribeye topped with garlic prawns, served with roasted potatoes, confit carrot, brown butter, and lemon.	

ADD ONS

Garlic or Cowboy butter	\$4	Fried egg	\$4
Blue cheese sauce	\$5	Garlic prawns	\$8
Side salad	\$5	Fries	\$6



SHARE PLATES



Dickens Big Plate **\$45**

A feast of buttermilk fried chicken, pork belly bites, rosemary fries, pickles, slaw, and dipping sauces.

Loaded Garlic Parmesan Potatoes (V) **\$16**

Crispy potatoes with garlic parmesan and aioli.

Roasted Root Vegetables (V, GF) **\$18**

Kūmara, carrot, and parsnip with whipped feta and toasted almonds.

Garden Salad (V, GF, DF) **\$14**

A light and refreshing mix of crisp greens and seasonal vegetables.

DESSERTS

Sticky Date Pudding (V) **\$14**

Warm sticky date pudding with butterscotch sauce and vanilla bean ice cream.

Seasonal Eton Mess (V, GF) **\$13**

Crisp meringue with whipped vanilla cream, seasonal fruit, and berry compote.

Warm Chocolate Brownie (V) **\$15**

Rich chocolate brownie with vanilla ice cream, chocolate sauce, and chocolate mousse.

Affogato (V) **\$10**

Vanilla ice cream with a shot of espresso.

Cheesecake of the Day

Our Cheesecake of the Day features a unique flavor that changes daily or weekly.

Ask server about today's special flavor and price, which varies with the ingredients used.

(V) Vegetarian, (DF) Dairy free, (GF) Gluten free

