

# THE SURREY HOTEL

MENU



## SHARE PLATES

**Garlic and Parmesan Pizza Bread** – house made pizza base rubbed with garlic and olive oil, topped with parmesan and served with basil pesto and aioli ●

**\$12**

**Chicken Bombs** – braised chicken mixed with fresh herbs and cream cheese crumbed and fried to perfection, served with aioli and tomato sauce ●

**\$14**

**Cheese and Bacon Wedges** – seasoned wedges with streaky bacon and mozzarella cheese, accompanied by sweet chilli sauce and sour cream ●

**\$12**

**Chips** – served with aioli and tomato sauce ●●

**\$7**

**Sampler Platter** – dim sums, samosas and spring rolls served with a laksa aioli and sweet chilli sauce

**\$20**

**Three Cheese Melts** – a trio of cheese's, crumbed and fried, accompanied by plum sauce and sweet chilli sauce ●●

**\$13**

## PIZZA

**Vegetate** – rubbed kale, roasted capsicum, red onion, asparagus and cherry tomatoes, on our house made pizza base with tomato and herb pizza sauce ●

**\$18**

**Classic BBQ** – charred onions, kransky sausage, bacon and steak drizzled with a Smokey BBQ sauce, on our house made pizza base with tomato and herb pizza sauce

**\$20**

**Margarita** – Sliced tomato topped with buffalo mozzarella and drizzled with basil pesto, on our house made pizza base with tomato and herb pizza sauce ●

**\$17**

**Americana** – spicy pepperoni topped with creamy buffalo mozzarella on our house made pizza base with tomato and herb pizza sauce

**\$18**

**Classic Hawaiian** – ham cheese and pineapple, on our house made pizza base with tomato and herb pizza sauce

**\$16**

**Chicken Supreme** – smoked chicken with red onion, roasted capsicum, olives, sun dried tomatoes drizzled with basil pesto, on our house made pizza base with tomato and herb pizza sauce

**\$20**

Add buffalo mozzarella **\$5**

Add Gluten free bases **\$2**

## ENTREE / STARTERS

### **Soup of the Day**

\$12

**Prawn and Chorizo Linguine** – spicy chorizo sautéed with prawn cutlets tossed through garlic butter and swirled with house made linguine

**\$18**

**Crumbed Scallops** – the old fashioned way – with tartare sauce

**\$20**

**Traditional Caesar Salad** – Cos lettuce, parmesan cheese, anchovies, croutons and a soft poached egg

**\$16**

Add chicken or prawns for **\$4**

**House Made Chicken Liver Pate** – with chutney and toasted ciabatta

**\$12**

## MAINS

**Sausage Duo** – Lamb mint & rosemary and country beef sausages on bubble and squeak, onion gravy

**\$20**

**Market Fish** – pan fried on risotto or battered with fries

**\$32**

**The Surrey Burger** – house made beef and bacon patty on a lightly toasted bun with lettuce, tomato, ketchup, mustard, pickle, smoked cheddar and house made onion rings, served with fries and aioli

**\$20**

**Lamb Shank** – Twice cooked hind shank with garlic mashed potatoes

**\$28**

**Aged Sirloin Steak** – cooked to your liking with house made onion rings, two fried eggs and fries

**\$30**

**Eye Fillet Steak** – cooked to your liking with potato of the day

**\$34**

**Chicken Parmigiana** – breaded chicken breast topped with ham, tomato sauce and mozzarella, cheese

**\$24**

**Smoked Chicken Fettucine** – house made fettucine tossed through a carbonara style sauce, with chorizo, red onion, capsicum, bacon, spring onion, topped with parmesan

**\$20**

## SIDES

Side of fries ●●

Side of mash ●●

Side of seasonal vegetables ●●

Side of mesclun with red onion and cherry tomatoes  
and balsamic vinaigrette ●●

**All Sides \$7**

## KIDS

**All \$12 with a free ice cream sundae**

Kids Fish and Chips

Kids Chicken Carbonara

Kids Chicken Tenders



# \$19 SUNDAY ROAST

With a choice of two different meats;  
pork, chicken, beef or lamb each week  
includes an ice cream sundae.

**AVAILABLE FROM 5.00PM EVERY SUNDAY**

- Vegetarian
- Vegan
- Gluten Free

## DESSERTS

**Hot Apple Pie** – A classic, lovingly handmade and served with ice cream and anglaise sauce

**\$12**

**Lime Curd Tart** – A timeless classic. Light but flavoursome

**\$12**

**Chef's Cheesecake** – Ever changing but always yummy

**\$12**

**Chocolate Hot Pot** – A beautiful single serve chocolatey hot pudding

**\$12**

**Ice Cream Sundae** – with berry coulis

**\$12**

## COFFEES

**Affogato \$9**

**Baileys Coffee \$14**

**Irish Coffee \$16**

**PLEASE ASK  
ABOUT YOUR  
NEXT EVENT  
OR CONFERENCE**

**4 ROOMS AVAILABLE**

## WINES

### Sparkling Wines

		Glass	Bottle
Lindauer Brut (200ml)	Gisborne/Hawkes Bay		<b>\$10.00</b>
Lindauer Brut (750ml)	Gisborne/Hawkes Bay		<b>\$36.00</b>

### Chardonnay

Kopiko Bay	Gisborne	<b>\$9.50</b>	<b>\$36.00</b>
Trinity Hill	Marlborough	<b>\$10.50</b>	<b>\$48.00</b>
Wither Hills	Marlborough	<b>\$12.00</b>	<b>\$54.00</b>

### Sauvignon Blanc

Kopiko Bay	Marlborough	<b>\$9.50</b>	<b>\$36.00</b>
Hartleys Block	Marlborough	<b>\$12.00</b>	<b>\$54.00</b>
Oyster Bay	Marlborough	<b>\$10.50</b>	<b>\$42.00</b>

### Aromatics

Kopiko Bay Pinot Gris	Marlborough	<b>\$9.50</b>	<b>\$36.00</b>
The Ned Pinot Gris	Marlborough	<b>\$10.50</b>	<b>\$48.00</b>
Wither Hills Rose	Marlborough	<b>\$10.00</b>	<b>\$48.00</b>
Te Wara Ra Med Riesling	Marlborough		<b>\$58.00</b>

### Reds

Kopiko Bay Merlot	Hawkes Bay	<b>\$9.50</b>	<b>\$36.00</b>
Wee Angus Merlot	Australia	<b>\$10.00</b>	<b>\$46.00</b>
Russian Jack Pinot Noir	Martinborough	<b>\$10.50</b>	<b>\$48.00</b>
Trinity Hill Shiraz	Hawkes Bay	<b>\$10.50</b>	<b>\$48.00</b>
Angus the Bull Cabernet Sauvignon	Australia		<b>\$55.00</b>
Mt Difficulty Roaring Meg Pinot Noir	Central Otago		<b>\$75.00</b>