

# MAINS

<b>CHIABATA BREAD</b> With various dips	7.50
<b>SOUP BOWL OF THE DAY</b>	8.50
<b>SEAFOOD CHOWDER</b>	15.00
<b>GRILLED CHICKEN TENDERLOIN</b> On a Mango & Avocado Salad, Coconut Lime Dressing	16.50
<b>GRILLED WATERMELON</b> With a Portobello Mushroom, Vine Tomato & Feta drizzled with Balsamic & Avocado Oil	16.50
<b>DAILY CURRY POT</b> Served with Steamed Rice	18.00
<b>FRESH PASTA OF THE DAY</b>	18.50
<b>STEAK SANDWICH</b> Grilled Marinated Sirloin of Beef topped with Streaky Bacon, Gouda Cheese, Spanish Onion & Tomato Relish on Toasted Turkish Bread with Chunky Fries & Tomato Sauce	18.50
<b>CHICKEN SANDWICH</b> Grilled Chicken Tenderloin with Avocado, Edam Cheese & Aioli on Toasted Turkish Bread with Chunky Fries & Tomato Sauce	18.50
<b>FISHERMAN'S BASKET</b> Crumbed fish pieces, Calamari, Mussels & Oysters with Golden Fries, Tartare & Tomato Sauce	19.00

# SIDES

Heritage Side Salad  
Wedges with Sour Cream  
French Fries with Aioli

7.50

# PIZZA & SNACKS

<b>VEGETARIAN PIZZA</b> (thin base) Char Grilled Capsicum, Zucchini, Mushroom, Olives & Spring Onion with Feta, Sundried Tomato & Basil Pesto	17.50
<b>MEAT LOVERS PIZZA</b> (thin base) Smoked Chicken, Honey Cured Bacon & Pepperoni with Spring Onion, Olives & Ruby Plum Sauce	18.50
<b>TOASTED SANDWICHES</b> Choice of fillings: Ham, Cheese, Pineapple, Tomato & Onion with Chunky Fries & Tomato Sauce	13.50
<b>NACHO NACHO</b> Corn Chips topped with Spiced Beef Mince & Mexican Salsa, Cheese & Sour Cream	12.50

# DESSERTS

<b>GRAND MARNIER MOUSSE</b> On Hazelnut Fudge with French Vanilla Ice Cream & drizzled with Jaffa Sauce	12.50
<b>CITRON TART</b> With a Duo of melon, topped with Mascarpone & Passionfruit Sauce	12.50
<b>HERITAGE SUNDAE</b> Choice of Chocolate, Caramel, Strawberry Sauce, Chopped Nuts, Whipped Cream & Wafers	10.50
<b>CHEESE BOARD</b>	17.00

# WINES

<b>Champagne &amp; Methode Traditionelle</b>	Glass	Bottle
Lindauer Special Reserve 200 ml	12.00	
Lindauer Brut 200 ml	10.00	
Lindauer Fraise 200 ml	10.00	
<b>White Wine Selection</b>	Glass	Bottle
Saints Gisborne Chardonnay	10.00	43.00
Stoneleigh Marlborough Chardonnay	11.00	47.00
Five Flax Chardonnay	8.50	35.00
Settlers Hill Chardonnay	7.00	29.50
Huntaway Sauvignon Blanc	11.00	48.00
Settlers Hill Sauvignon Blanc	7.00	29.50
Five Flax Sauvignon Blanc	8.50	35.00
Corbans Pinot Gris	9.50	37.00
Esk Valley Rose	10.50	47.00
<b>Red Wine Selection</b>		
Stoneleigh Marlborough Pinot Noir	11.00	49.00
Wyndham Estate Bin 555 Shiraz	9.50	38.00
Five Flax Merlot Cabernet	8.50	34.00
Settlers Hill Merlot Cabernet Sauvignon	7.00	29.50
Jonner Pinot Noir Moonlight	9.00	38.00

"Please enquire as to other wine varieties from our extended Restaurant beverage list"

# BEERS

<b>Beer Selection - Draughts</b>	
Tui	6.00
Export Gold	6.00
Monteiths Radler	6.00
Mangatainoka Dark	6.00
<b>Beer Selection - Local</b>	
Heineken	6.50
Monteiths Range	6.50
Lion Red	6.00
Speight's Gold	6.00
Waikato	6.00

"We also have a further range of beers, local & premium, spirits & liqueurs available from our restaurant beverage list"

Juices & Milkshakes	4.00
Soft drinks	3.50

# ICE CREAMS

Magnum	4.00
Cornetto	4.00
Flavoured Ice blocks	2.50

# HOT BEVERAGES

Coffee-Filter	3.00
Caffe Latte	4.00
Chai Latte	4.00
Caffee Freddo - iced coffee	4.00
Cappuccino	4.00
Espresso Double shot	4.50
Espresso Single shot	4.00
Iced Chocolate	4.00
Hot Chocolate	4.00
Liquor Coffee	10.00
<i>Flavour your coffee with one of the following:</i>	
Vanilla, Caramel, Chocolate, Hazelnut	.50
Tea	4.00
- English Breakfast, Earl Grey, Chamomile	
Iced Tea	4.00
Iced Lemon Tea	4.50
Iced Peach Tea	4.00

# COCKTAILS

<b>TEMPTING COCKTAILS</b>	
- CLASSIC	12.50
<b>MARTINI COCKTAIL</b> With Gin or Vodka, straight up or on the rocks	
<b>MAI TAI</b> Light & Dark Rum, Cointreau, Amaretto, Orange & Pineapple Juice.	
<b>DAIQUIRI</b> Ice Frappe, Bacardi & Fruit Juice of your choice	
<b>PINA COLADA</b> Cream based Cocktail of Bacardi, Malibu, Coconut Cream & Pineapple.	
<b>KIWI CRUSH</b> 42 Below Feijoa Vodka, Vanilla Monin, Kiwifruit, Fresh Mint & Apple Juice.	
<b>HERITAGE COCKTAIL</b> Brandy, Tia Maria, Creme de Cacao & Cream.	
<b>THE BLUE LAKES</b> Blue Alize, Grand Marnier, Blue Curacao & Pineapple Juice.	
<b>GEYSERLAND HAZE</b> Alize Passion, Vodka, Honeydew Melon, Apple Juice & Passionfruit Pulp	
<b>POHUTU SUNSET</b> Southern Comfort, Midori, Pineapple Juice & Apple Juice	
<b>MOCKTAILS</b>	7.50
Banana Colada or Pineapple Colada (Cream Base) Fruit Salad or Kiwifruit (Juice Base)	



**HERITAGE**  
ROTORUA