

# FOOD

# MENU

## SNACKS

### CHICKEN WINGS (6 PIECES)

Choose your spice level:



Beginner



Intermediate



Advanced



Extinguisher  
required

### GARLIC & HERB BREAD

\$13

### STEAKHOUSE FRIES

\$11

Tomato sauce & aioli

### LOAD UP YOUR FRIES

\$14

Choose from:

**Cheese sauce & jalapenos**

**Bacon & gravy**

\$14.50

### CAULIFLOWER BITES

Sriracha aioli

## SALADS

### CHICKEN & HALOUMI SALAD

\$22

Fresh salad greens, tomato, cucumber, spring onion, smoked chicken, toasted pumpkin seeds, grilled haloumi, maple mustard dressing

\*Vegetarian/vegan option available

### SESAME SALMON SALAD

\$23

Cherry tomatoes, cucumber, avocado, radish, edamame, spiced baked salmon, Asian ginger sesame dressing

Vegetarian option available

## BURGERS

## \$25

*All burgers served on a soft brioche bun with steak fries & tomato sauce.*

### SOUTHERN FRIED CHICKEN

Spiced chicken thigh, beetroot slaw, pickled cucumber, aged cheddar & bang bang aioli

### SMASHED CHEESEBURGER

Gourmet smashed beef patty, smoked cheddar, lettuce, pickled red onion & burger mayo

**Double smashed + \$5**

**Triple smashed + \$10**

### CRISPY PORK BELLY

Apple slaw, jalapenos & beetroot relish

### SWEET CORN & KUMARA

Mozzarella, pickled beetroot, lettuce

& garlic hummus

**Vegan option available**

**GF bun available + \$2**

## KIDS COMBOS \$12

*Served with fries or salad.*

### CRUMBED CHICKEN TENDERS

MAC 'N' CHEESE BITES

BATTERED FISH

MINI PIZZA

## 14" PIZZAS

### MARGHERITA

\$27

Cherry tomato, mozzarella & basil

### SMOKED SALMON

\$32

Cream cheese, caper & dill

### MEAT LOVERS

\$32

Pepperoni, chicken, bacon, sliced beef, aioli & BBQ sauce

### PEPPERONI

\$28

Spicy pepperoni, mozzarella & oregano

### HAWAIIAN

\$27

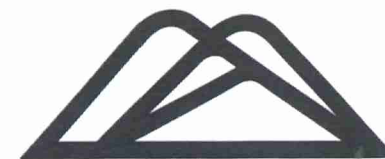
Smoked ham, pineapple, mozzarella & rosemary

### PORTOBELLO PIZZA

\$30

Portobello mushroom, sundried tomatoes, olives, baby spinach & mozzarella

GF bases available + \$2



**CHRISTCHURCH  
ADVENTURE  
PARK**

# DRINKS

# MENU

## HOT DRINKS

ESPRESSO	\$5
LONG BLACK	\$5
AMERICANO	\$5
FLAT WHITE	\$5.50
CAPPUCCINO	\$5.50
LATTE	\$5.50
MOCHA	\$5.50
CHAI LATTE	\$5.50
HOT CHOCOLATE	\$5.50
FLUFFY	\$2.50

Large + \$0.50

Extra shot + \$0.80

Takeaway cup + \$0.80

Alternative milk + \$1.00

Almond, Oat, Coconut, Soy

TEA \$4.50

Earl grey, English breakfast,

Peppermint, Citron green

Pot for two + \$2

## ICED DRINKS \$9.20

ICED COFFEE, ICED CHOCOLATE, ICED LATTE

## MILKSHAKES \$7.50

Make it a thickshake + \$1.50

CHOCOLATE	LIME	RASPBERRY
STRAWBERRY	CARAMEL	SPEARMINT
VANILLA	BANANA	

## SMOOTHIES

Blended with apple juice.

### COCAO BANANA BERRY

Blueberries, banana, boysenberries, raspberries, goji berries & cacao

### TROPICAL SPICE

Mango, banana, passionfruit, linseed, turmeric, ginger & black pepper

### GREEN GOODESS

Avocado, spinach, mango, kiwifruit & banana

## BEER & CIDER

### ON TAP

Cassels Nectar IPA 6.1%	1/2	Pint	Jug
	\$10	\$14	\$26
Cassels Fogged Up Hazy Pale Ale 4.7%	\$10	\$14	\$26
Cassels Lager 4.3%	\$10	\$14	\$26
Cassels American Pale Ale 5.4%	\$10	\$14	\$26
Asahi Super Dry	\$10	\$14	\$26
Somersby Apple Cider	\$10	\$14	\$26
Major Major (vodka)	\$10	\$14	

### BOTTLES

Asahi	330ML	\$10
Corona	\$10	
Cassels NZ Light Owl 2.5%	\$10	
Asahi 0.09%	\$10	

\$11

## WINE

### SPARKLING

Lindauer Brut 200ml	Glass	Bottle
		\$14
19 Crimes sparkling Sauvignon Blanc		\$55

### WHITE

Ara Single Estate Sauvignon Blanc	\$12	\$55
Totara Sauvignon Blanc	\$14	\$65
Giesen Pinot Gris	\$12	\$55
The Ned Pinot Gris	\$14	\$65
Wither Hills Reislung	\$12	\$55
Giesen Vineyard Selection Chardonnay	\$12	\$55
Wither Hills Chardonnay	\$14	\$65

### ROSE

Ara Single Estate Rose	\$12	\$55
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### RED

Ara Single Estate Pinot Noir	\$12	\$55
Peter Lehmann The Barrosan Shiraz	\$14	\$65

## SPIRITS

\$10

### GIN

Vodka

Tequila

Rum

Whiskey

## RTD'S

\$10

Long White

Jim Beam & Cola

Canadian Club & Dry