Spirits

All served as double (30ml) unless otherwise specified

Appletons Rum Bacardi White Rum Coruba Dark Rum Jack Daniels Jim Beam Johnnie Walker Glenfiddich 12yr Bombay Sapphire Gordons Gin Smirnoff Vodka Jose Cuervo Tequila Kahlua Midori Baileys Irish Cream Cointreau St Remy VSOP Brandy (43ml) Dows Fine Tawny Port (85ml)	\$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$13.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00 \$10.00
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Cider Selection \$11

Good George House Made Ciders

Doris Plum Cider Refreshing
Passionfruit with Apple Tart & juicy

Apple Crisp, dry, refreshing

Bottled Beers

Speights MID	\$10.00
Speights OLD DARK	\$10.00
Speights GOLD	\$10.00
Speights Ultra	\$10.00
Steinlager Pure	\$11.00
Heineken	\$11.00
Heineken Light	\$11.00
Heineken 0.0	\$11.00
Corona	\$11.00

Craft Beer \$13

Panhead

Super Charger Port Road Rat Rod Quick Change

White Wine	Glass (150ml)	Bottle (750ml)
Trinity Hill Chardonnay	\$14.00	\$56.00
Trinity Hill Sauvignon Blanc	\$15.00	\$60.00
Jules Taylor Pinot Gris	\$15.00	\$60.00
Jules Taylor The Rosé	\$14.00	\$60.00
Lake Chalice Reisling	\$14.00	\$60.00
Freixenet Piccolo Prosecco		\$14.00
Freixenet Piccolo Rosé Prosecco		\$14.00

Red Wine	Glass (150ml)	Bottle (750ml)
Matawhero Merlot	\$14.00	\$56.00
Arrogant Frog Cabernet Merlot	\$14.00	\$60.00
Brookfields Syrah	\$13.00	\$60.00
Devils Staircase Pinot Noir	\$16.00	\$70.00
Brookfields Cabernet Sauvignon	\$13.00	\$60.00

Cocktails \$17.90

Maitai

Pina Colada Tom Collins Espresso Martini Tequila Sunrise Mojito

Non-Alcoholic (poured over ice)	
Orange, Cranberry, Pineapple, Tomato Coke, Coke Zero, Sprite, Sprite Zero Schweppes – Tonic, Soda, Ginger Ale Bundaberg - Ginger Beer, LLB, Diet Ginger Beer Good George Plum Cider Peach Non-Alcoholic Iced Tea	\$6.50 \$5.00 \$5.50 \$5.50 \$10.00 \$5.50

Coffee	М	L
Cappuccino Latte Flat White Espresso Long Black Mochaccino Hot Chocolate	\$5.50 \$5.50 \$5.50 \$4.50 \$4.50 \$5.00 \$5.50	\$6.50 \$6.50 \$6.50 \$6.50 \$6.50 \$6.50
Chai Latte Lemon Honey & Ginger	\$5.50 \$4.50	\$6.50
Add ons		
Shot syrup Hazelnut, Vanilla, Caramel, Butterscotch		90c

Tea \$4.50	Herbal Teas \$4.50
Earl Grey English Breakfast	Fragrant Jasmine Green Tea Rose and French Vanilla
	Ceylon Spice Chai Berry Sensation
	Lively Lime with Orange Fusion Naturally Spicy Berry

Smoothies \$9.50

Soy, Almond or Coconut Milk

Berry Blast

Packed with berries, banana, yoghurt & juice.

Tropical Paradise

Mango, passionfruit, pineapple, banana, yoghurt & juice.

Iced Drinks \$8.50

Iced Chocolate

Cadbury chocolate milk poured over ice cream topped with cream and dusted with chocolate.

Iced Coffee

A double shot espresso poured over ice cream θ ice. Topped with milk, cream θ cinnamon dusting.

Milkshakes \$8.00

Made with Ice Cream

Banana Strawberry Caramel Vanilla Chocolate



\$1.00

Desserts

Trio of ice creams \$15.90

Three scoops of hand crafted Kapiti ice cream.

Affogato \$16.90

Espresso served over two scoops of Kapiti vanilla bean ice cream. Add a shot of your favourite liquor Frangelico or Cointreau or Baileys \$19.90.

Orange and Cardamom Brulee \$16.90

Served with almond biscotti and vanilla bean ice cream.

Summer Smash \$17.90

Layers of crisp meringue folded with creamy ambrosia and finished with a berry compote.

Chocolate Overload Warm Fudge Brownie \$17.90

Served with Double chocolate ice cream berry compote and cream.

New York Lemon Cheesecake \$17.90

Served with Almond brittle and berry sorbet. Gluten free.

Add a liquor coffee for \$14.90 add your favourite liquor topped with softly whipped cream.



Burgers \$19.00

Add handcut potato fries with tomato sauce and aioli \$8.90

Beef and Bacon Burger

Brioche bun, pickle, cheddar cheese, salad greens and mustard.

Southern Chicken Burger

Brioche bun, slaw, bacon with chipotle mayo and aioli.

Pulled Pork Burger

BBQ pulled pork served on a brioche bun with slaw, cheddar cheese and aioli.

Falafel Burger

Brioche bun with falafel pattie, roasted capsicum, salad leaves and minted yoghurt.

Fish Burger

Brioche bun with your choice of pan fried or beer battered market fish. Served with salad greens, pickles and zesty aioli.



Mains

Chicken Carbonara

Sautéed smoked chicken with streaky bacon in a creamy parmesan sauce, tossed with fettuccine.

Finished with parmesan shavings.

Small \$27.90 **Regular** \$33.90

Ribeye & Prawn Asian Salad

Asian slaw with fresh herbs dressed in sesame soy and honey, tender beef strips with prawn cutlets finished with cashew nuts.

Small \$27.90 **Regular** \$33.90

Shanghai Pork Belly \$37.90

Shanghai pork belly braised, infused with ginger and soy and served on kumura mash with seasonal greens. Garnished with kumura crisps.

Southern Chicken Salad \$34.50

Southern chicken tossed with bacon pieces, croutons, served on a crisp salad base, finished with an avocado salsa.

Beer Battered Fish of the Day \$33.90

Served with fries and salad. Finished with tartare sauce and lemon.

Akaroa Salmon \$37.90

Served with chef's house made mango and lime salsa, coconut infused rice and salad.

Canterbury Lamb Rump Dukkha \$37.90

Crusted and cooked medium rare. Served with potato gratin and sticky red cabbage. Finished with red wine and rosemary jus with seasonal greens.

Ribeye Steak \$39.90

Cooked to your liking and served with potato gratin, seasonal greens or salad with your choice of garlic herb butter or mushroom sauce.



Entrée

Garlic Loaf \$12.90

Toasted loaf with herb and garlic butter.

Coconut Prawns \$19.90

Served with a thimble of rice, with red curry dressing.

Classic Chicken Liver Pâté \$19.90

Served with port wine jelly, toasted ciabatta and petite salad.

Beer Battered Pickles \$17.90

Crispy deep fried pickles with chipotle mayo.

Arancini Balls \$17.90

Served with sundried tomato, parmesan shavings, basil pesto and garlic aioli.

Chicken & Lemongrass Asian Parcels \$17.90

Served on a bed of summer greens and fresh herbs with a ponzu dressing.

Seafood Chowder \$19.90

Served with toasted ciabatta.

Little People \$14.90

Under 12 years of age.

Includes a kid's pack including lemonade or juice
and an ice cream sundae with each meal.

Southern Butter Milk Chicken

Served with criss cross fries and side salad.

Kids Platter

Buttermilk chicken, criss cross fries, salad, fresh fruit and yoghurt.

Chicken Carbonara

Sautéed smoked chicken with streaky bacon in a creamy parmesan sauce, tossed with fettuccine.

Finished with parmesan shavings.

Fish and chips

Market fish served in batter with house cut fries.



Breakfast

Available till 11.30am daily.

Traditional Big Breakfast \$25.90

Pork sausage, streaky bacon, eggs cooked to your liking served on toasted ciabatta, flat mushrooms, oven roasted tomato and house made rosti.

Eggs Bene \$23.90

Poached eggs on ciabatta served on or either bacon/hot smoked salmon/flat mushrooms with wilted spinach finished with hollandaise sauce.

French Toast \$23.90

Brioche cooked till golden lightly dusted with sugar powder served with berry compote, crème fraiche, caramelised banana and streaky bacon.

Smashed Avocado \$23.90

Served on grain toast topped with two poached eggs finished with dukkha crumb with balsamic glaze.

Breakfast Bap \$19.90

Milk bap filled with bacon, egg and hash brown finished with hollandaise sauce.

Fresh Fruit Salad \$18.90

Accompanied by toasted nut and honey granola, Greek yoghurt with berry compote.

Eggs on Toast \$15.90

Scrambled, fried or poached, then add:

Side of toast \$5 Side of eggs \$5 Side of Bacon \$7 Smoked Salmon \$7 Mushrooms \$5

Tomato \$5 Rosti \$5

Hollandaise sauce \$5

Sausages \$5 Spinach \$5

Little People's Breakfast \$12.90

Under 12 years of age

Hot cakes, maple syrup and vanilla ice cream or

Bacon Sausage and egg on toast, rosti with Watties tomato sauce.





John and Kelly Lankshear welcome you to

Airport Gateway Restaurant & Bar

At Airport Gateway Motor Lodge

We hope you enjoy your dining experience in the well-appointed comfortable restaurant with our wonderful team of chefs and front of house looking after you.

The restaurant source our products from local growers and suppliers giving you the freshest quality produce in our market. We know you'll taste the difference.

This site was originally farmed by early European settlers making a living from sheep cattle market gardening and orchards. Prior to the Airport Gateway Motor Lodge being built, the site was a productive orchard with over 1700 hundred

varieties of fruit trees. The street is named after the original Royds family who farmed the area.

Memorial Avenue runs alongside Airport Gateway, this main route runs from the airport to Hagley Park and is the memorial to air service personnel who died during World War 2.

In 1950 Christchurch Airport became New Zealand's first international airport.

In 1955 United States Antarctic Operations began Its ongoing programme between the ice and Christchurch

