

# 1860 Takeaway Menu

**BBQ Pulled Pork Burger** – slow cooked pork, with spices and slaw served in a soft bun with fries - \$20 –

**PIZZA** choose any 3 toppings - \$18 –  
chicken, bacon, ham, pepperoni, chorizo  
cranberry, red onion, pineapple, olives, roasted peppers  
brie, smoked gouda, feta cheese

**Southern Fried Chicken** (3 pieces) served with fries and house-made coleslaw - \$20 –

---

Dish of the Day - \$25 –

Family Meal (2 adults and 2 Children) - \$70 - additional child - \$13 -

**Monday: Vegetarian quinoa salad with grilled jumbo prawns and sautéed pok choi**

Wine match The Borough Sauvignon blanc 750ml bottle '15 Martinborough - \$15 -

**Tuesday: Juicy baby pork ribs with house made slaw and French fries**

Wine match 27 Acres Pinot Noir '17 750ml bottle Wairarapa - \$18 -

**Wednesday: Tortillas w. striploin beef, black bean puree, paprika spiced rice and fresh salsa**

Wine match Johner Cabernet / Merlot '18 750ml bottle Gladstone - \$25 -

**Thursday: Mediterranean stuffed chicken wrapped in bacon served with mashed potatoes and locally grown fresh seasonal vegetables**

Wine match Julicher Estate Riesling 750ml bottle '17 Martinborough - \$22 -

**Friday: Slow cooked BBQ Brisket with paprika roasted potatoes and sweet sour quince**

Wine match 99 Rows Pinot Noir '16 Julicher Estate 750ml bottle Wairarapa - \$25 -

**Saturday: Fresh grilled fish filet with lemon, pumpkin, risotto and mizuno rocket salad**

Wine match Moyhall Pinot Gris '17 750ml bottle Martinborough - \$32 -

**Sunday: Grilled Lamb filet with Israeli cous cous grilled vegetables and mint butter -**

Wine match Cote du Rhone Guigal '16 750ml bottle FR - \$25 -

---

Order at [www.greytownhotel.co.nz](http://www.greytownhotel.co.nz) or phone 3049138

Order cut off 5pm evening prior to delivery or pick up for the following day

For example order on Monday for Tuesday and so on

Our focus is to bring market-fresh, seasonal dishes to your table. Chefs, Mike and Alejandra, shop fresh from our local markets, butchers and fish merchants.

All dishes are prepared from start to finish in our kitchen, from baking bread to pasta making to curing meats. We incorporate the techniques and cooking styles that Mike and Alejandra have learnt during their travels. You can expect a truly fresh and vibrant taste to our food, all produce is sourced locally, meat from Sam at the big apple or Gavin at Greytown butchers, local grown vegetables from home cottage gardens and pine haven orchards and fish from Takitimu seafood's Hawkes Bay.

Mike grew up on Klagenfurt, close to the Austrian border with Italy. Starting his apprenticeship at just 15 years old in a fine dining restaurant, he continued on with winters in mountain resorts and summers at luxury resorts in the Austrian lakes district. With a passion for travel, Mike has worked in the Rocky Mountains of Colorado and Cayman Islands in the Caribbean. Everywhere he goes, he picks up dishes and techniques which he incorporates into his cooking, focusing primarily on flavour and texture.

Alejandra grew up in Chile and brings a unique South American flair to our team, and perfected patisserie skills. Like Mike, she has travelled extensively and picked up some great culinary skills en route to New Zealand. She has a philosophy of cooking from scratch and always with fresh seasonal ingredients. Enjoy and thank you for supporting us this evening. Stay home, stay safe it will be all worth it in the end.