

# Kia Ora

## Welcome to Jester House Cafe

Tasman's original garden cafe was established on this site in an old cottage in 1991. In 2006 it transmogrified into the modern medieval, eco friendly cafe you enjoy today.

We take pride and care to serve you food that is fresh and tasty, made with the best local ingredients.

We produce all our own breads, sweet treats, chutneys and dressings.

This makes the unique taste of Jester House.

We also offer romantic fairytale accommodation for couples in the Boot B & B.

[www.theboot.co.nz](http://www.theboot.co.nz)

Thank you for visiting, we look forward to serving you again soon.

Judy and Steve Richards

We appreciate payment by eftpos or cash



# MENU

Tasman's Best Café since 1991

[www.jesterhouse.co.nz](http://www.jesterhouse.co.nz)

320 Aporo Road, Tasman



NZ Café of the Year  
WINNER  
2013 / 2014

## Fair Trade Organic Coffee

Flat white 3.90 large 4.90	Short black / Long black 3.50
Cappuccino/Latte 4.30	Large Cappuccino/Latte 4.90
Mochachino 4.80 large 5.30	Iced Coffee 6.90
Hot Chocolate 5.00	Iced Chocolate 6.50
Hot Lemon & Honey 3.50	Chai Latte 4.00
Soy milk extra .50	Double shot extra .50

## A Pot of Tea

English Breakfast  
Earl Grey Special  
Lapsang Souchong  
Peppermint  
Gran's Garden  
Ginger Energy  
Jasmine  
Lemon Verbena  
Rooibos & Orange  
Green

**DILMAH SINGLE REGION**  
RAN WATTE – delicate & mellow,  
best enjoyed after a meal, Grown at 1800mtrs  
UDA WATTE – rich & robust, best enjoyed morning  
& early afternoon, Grown at 1300mtrs  
MEDA WATTE – strong, full bodied & velvety, best  
for afternoon tea. Grown at 900mtrs  
YATA WATTE – heavy, intense & deep in colour.  
A great pick me up. Grown at 300mtrs

Pot for one - 3.90 Pot for two - 7.00

## Cold Drinks

Grandma's Homemade Lemonade  
med 2.50 large 3.00

Mussel Inn Lemming Aid 4.50	Mussel Inn Ginger Beer 4.50
Aroha Sparkling Elderflower 4.50	Phoenix Cola 4.50
Sparkling Mineral Water 3.50	
All Good Sparkling Blackcurrant, Blood Orange 4.50	

## Juices

Apple & Boysenberry, Apple,  
Apple & Fejioa, Orange,  
Jester House Pear  
med 4.00 large 5.00

## Spiders

5.90  
A New Zealand Classic  
Cranberry & Lime  
Passionfruit

## Summer Cocktails

9.50  
Long Gin & Tonic  
Vodka & Blood Orange  
Bloody Mary

## Sweet Treats

### Chocolate or Berry Ice Cream Sundae

Creamy ice cream with homemade chocolate sauce or  
real berry sauce, cream, roasted almonds and wafer stick 10.90

### Kiddies Ice Cream Sundae

Creamy ice cream, chocolate or berry sauce, cream,  
sprinkles, a jelly eel and wafer stick 5.50

### Knickerbocker Glory

Layers of fresh fruit salad and creamy ice cream topped  
with real berry sauce, whipped cream, roasted almonds and  
a wafer stick 10.90

### Chocolate Fudge Brownie

Warm chocolate brownie with lashings of cream  
and chocolate sauce 6.50  
Add a scoop of ice cream 8.90

### Affogato - An Italian Indulgence

A strong espresso over creamy ice cream 7.50  
Add a shot of liqueur for a double indulgence 13.50  
Drambuie, Frangelico, Cointreau or Kahlua

### Fresh Fruit Salad

Fresh fruits of the season served with thick,  
creamy Greek yoghurt 10.50

### Orange and Almond Cake

A taste sensation from the Mediterranean served with  
whipped cream or Greek yoghurt 6.50  
Gluten and dairy free

### Apple and Blackcurrant Shortcake

A total taste of Tasman using plump blackcurrants and  
crisp apples from the Rush family orchard, served with  
whipped cream or Greek yoghurt 7.00

A selection of tempting smaller tasty treats and the cakes of  
the day can be viewed at the counter to tempt you.

# Breakfast Menu

Available until 11.30

**Fruit Salad** - Fresh seasonal fruit served with creamy Greek yoghurt 10.50

**Muesli** - Tasty Jester House toasted granola served with fresh fruit and milk 10.50

**Toast** - Whole grain, white or fruit bread with butter. And your choice of Jester House plum jam, marmalade or Pic's Peanut Butter 5.90

**French Toast** - A stack of French toasted Jester House fruit bread topped with crispy bacon, seared banana and served with real maple syrup 17.50

## Hash Brown - The Famous Jester House Breakfast

Made to order hash brown with poached egg, bacon, sausages, grilled tomato and homemade sauce.

Or the vegetarian option with poached egg, mushrooms, grilled tomatoes and homemade sauce

With one egg 18.50 or two eggs 20.50

**Classic Eggs Benedict** - Two poached eggs on toasted focaccia with homemade hollandaise sauce and a choice of ham or smoked salmon 16.50

**Spirulina Smoothie** - Raw power with apple juice, banana, olive oil and spirulina 8.50 with bee pollen 8.90

## Bloody Mary - A Good Morning Wake-up Call

Spiced tomato juice and a shot of vodka 9.50

### Extras

Sausages, tomato, mushrooms, free range egg, 3.00  
bacon 5.00

Side of buttered toast 3.50

# Beer

## Mussel Inn (On Tap) 5%

Golden Goose Lager 8.00

Captain Cooker Manuka 8.00

Dark Horse 330ml bottle 8.00

## Townshend Brewery (500ml)

Black Arrow Pilsner 5% 11.90

Old House ESB 5% 11.90

3 Piece Wheat 5% 11.90

Bandsman 3.7% 11.90

## Low Alcohol Beer

2 Stoke 2% 6.00

# Cider

Tullybarden (medium) 8.00

Giggling Jester Scrumpy (strong) 9.50

Peckhams Traditional Cider 500mls 11.90

Peckhams Kir - Cider with a splash of blackcurrant 11.90

Mussel Inn Freckled Frog - Fejioa Cider 8.00

# Wines

## Sparkling

		glass	bottle
No 1 Family Estate	No 1 Blanc De Blanc		63.00
	No 8 NV Brut	9.90	49.00

## Sauvignon Blanc

Blackenbrook	8.50	38.50
Neudorf		41.50
Kina Cliffs		35.50

## Aromatics

Woollaston Riesling 9%	8.50	38.50
Kahurangi Mt Arthur Riesling		38.50
Blackenbrook Pinot Gris		38.50
Neudorf Maggies Block Pinot Gris	9.00	41.50
Seifried Gewurztraminer		38.50

## Chardonnay

Aronui	8.50	38.50
Blackenbrook		38.50

## Rose

Sea Level	8.50	38.50
Aronui		38.50

## Reds

Richmond Plains Pinot Noir	8.90	39.50
Waimea Trev's Red	8.50	38.50
Blackenbrook Montepulciano		45.50
Kina Cliffs Pinot Noir		47.50

## Starters

**Marinated Olives** 8.50

**Homemade Bread** with Jester House dukkah  
and Tasman Bay olive oil 8.50

**Garlic Bread** 7.50 - with grilled cheese 9.50

### Platters

**Cheese:** Vintage cheddar and blue or brie cheeses, apple,  
chutney and bread 19.50

**Ploughmans:** Ham off the bone, vintage cheddar, gherkin,  
chutney, pickled onion and bread 19.50

### Kids

**Kids Platter:** Corn chips, cheese sticks, carrot sticks, fresh  
fruit, chocolate chip biscuit and mini choc fish 8.90

**Margherita Pizza** slice 7.50

**Cheesy Macaroni Cheese** 8.90

### Sides

Oven roasted **wedges** with aioli or tomato sauce 8.50

**Bread and butter** - wholegrain or ciabatta 4.00

Garden fresh green **side salad** 7.50

Oven roasted **wedges with bacon and cheese** 12.90

We take pride in serving fresh seasonal food, made to order for you,  
from locally sourced ingredients. If you have any special dietary  
requirements please let us know when you order.

## Mains

available from 11.30

**Creamy Chowder**, full of local seafood - mussels,  
fresh fish and Jester House smoked fish served  
with bread and butter 14.90

**Pan Fried Fish - The Great Jester House Lunch**  
Served with crisp salad, potatoes and homemade  
tartare sauce 23.90

**Pink and White Tart** Beetroot and caramelised onion on  
flakey, buttery pastry topped with herbed soft cheese and  
garden fresh salad 19.50

**Twice Baked, Three Cheese Soufflé** served with  
a fresh garden salad 19.50

### Salads

**Feel Good Summer Salad** of grilled vegetables, millet,  
almonds, olives and parmesan 19.50

**Lip Smacking Asian Style Beef and Rice Noodle Salad**  
with spicy peanuts 20.50

**Jester House Smoked Fish Salad** with hand torn croutons  
and tartare sauce 20.50

### Sandwiches

**Mexican Pulled Wild Pork** with coleslaw and jalepeno 15.90

**Smoked Fish**, with lettuce, tomato, avocado, cucumber  
and tartare sauce 15.50

### Burgers

**New Zealand Lamb** - deliciously tasty in-house made  
lamb burger 18.50

**Vegetarian** - packed with vegetables and flavour 18.50  
Both filled with lettuce, tomato, cheese, beetroot salsa  
and served with a side wedges.