

# 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.

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



*Judy & Steve Richards*



Tasman's Best Café since 1991  
Hosting a slice of paradise with your lunch

## MENU

[www.jesterhouse.co.nz](http://www.jesterhouse.co.nz)  
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NZ Cafe of the Year WINNER 2014

## Fair Trade Organic Coffee

Flat white 3.90 large 4.90	Short black / Long black 3.50
Cappuccino / Latte 4.50	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 4.00	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 Sensha	Chamomile	White
Pot for one 4.00	Pot for two 7.50	

## Cold Drinks

Grandma's Homemade Lemonade  
med 2.70 large 3.50

Mussel Inn Lemmingade 5.00	Mussel Inn Ginger Beer 5.00
Sparkling Elderflower 5.00	Phoenix Cola 5.00
Sparkling Mineral Water 4.00	
All Good Sparkling Blackcurrant, Blood Orange 5.00	

### Juices

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

## Smoothies

8.90

### GO BANANAS

A smooth blend of banana, almonds, dates, cocoa & apple juice

### BERRY DELIGHT

A fruity mix of berries, banana, almonds & maple syrup

### IMMUNE BOOSTER

A vitamin packed boost of carrot, beetroot, apple & ginger

### SPIRULINA

Raw power of apple, banana, olive oil & spirulina

## Sweet Treats

### Chocolate or Berry Ice Cream Sundae

Creamy ice cream with homemade chocolate sauce or real berry sauce, cream, roasted almonds and wafer 11.50

### Kiddies Ice Cream Sundae

Creamy ice cream, chocolate or berry sauce, cream, sprinkles, a jelly eel and wafer 6.00

### Knickerbocker Glory

Layers of fresh fruit salad and creamy ice cream topped with real berry sauce, whipped cream, roasted almonds and a wafer 12.50

### Chocolate Fudge Brownie

Warm chocolate brownie with lashings of cream and chocolate sauce 6.50  
Add a scoop of ice cream 9.00

### Affogato - An Italian Indulgence

An espresso coffee 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 11.50

### Orange and Almond Cake

A taste sensation from the Mediterranean served with whipped cream or Greek yoghurt 6.50

### 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 6.50

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 11.50

**Muesli** - Tasty Jester House toasted granola served with fresh fruit and milk 11.50

**Toast** - Whole grain, white or fruit bread with butter.  
And your choice of Jester House plum jam, marmalade or Pic's Peanut Butter 6.50

**Eggs** - Fried, poached or scrambled  
on toasted focaccia bread 11.50

**French Toast** - A stack of French toasted Jester House fruit bread topped with crispy bacon, seared banana and served with real maple syrup 19.50

### Hash Brown - The Famous Jester House Breakfast

Made to order hash brown with poached egg, bacon, sausage, grilled tomato and homemade sauce 21.00

Or the vegetarian option with poached egg, mushrooms, grilled tomatoes and homemade sauce 19.00

**Classic Eggs Benedict** - Two poached eggs on toasted focaccia with homemade hollandaise sauce and a choice of ham or bacon 17.90 or smoked salmon 18.90

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

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

Spiced tomato juice and double shot of vodka 10.50

### **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 8.50

Captain Cooker Manuka 8.50

Dark Horse 330ml(bottle) 8.50

### **Townshend Brewery (500ml)**

Black Arrow Pilsner 5% 12.50

Old House ESB 5% 12.50

Bandsman 3.7% 12.50

**Low Alcohol Beer** 2 Stoke 2% 6.50

## Cider

Peckhams Traditional Cider 330mls 8.50

Peckhams Kir-Cider with a splash of blackcurrant 8.50

Mussel Inn Freckled Frog - Fejioa Cider 8.50

Giggling Jester Scrumpy (strong) 10.00

## Summer Cocktails

10.50

**Classic Gin & Tonic** - long, cool & refreshing

**Mojito** - a zingy mint and lime taste of summer

## Wines

### **Sparkling**

No1 Family Estate / Blanc De Blanc 63.00

Assemblé Brut NV 9.90 49.00

### **Sauvignon Blanc**

Blackenbrook 8.50 38.50

Neudorf 41.50

Kina Cliffs 38.50

### **Aromatics**

Mahana Riesling 8.50 38.50

Kahurangi Mt Arthur Riesling 38.50

Kina Cliffs Pinot Gris 8.50 38.50

Vista Pinot Gris 38.50

Seifried Gewurztraminer 38.50

### **Chardonnay**

Sefried 8.50 38.50

Blackenbrook 38.50

### **Rose**

Sea Level 8.50 38.50

Mahana 38.50

### **Reds**

Richmond Plains Pinot Noir 8.90 39.50

Waimea Trev's Red 8.50 38.50

Kina Cliffs Pinot Noir 47.50

## Starters

**Hummus & Crudites** - tasty and healthy 9.50

**Dip of the Day** - served with homemade crispbreads 9.00

**Homemade Bread** with Jester House dukkah and local olive oil 9.50

**Garlic Bread** 8.00

## Platters

**Cheese** - Vintage cheddar and blue or brie cheeses, apple, Jester House chutney and bread 20.50

**Ploughmans** - Ham off the bone, vintage cheddar, gherkin, Jester House chutney, pickled onion and bread 20.50

## Kids

**Kids Platter** - Corn chips, cheese sticks, carrot sticks, fresh fruit, chocolate chip biscuit and mini choc fish 9.50

**Margherita Pizza** slice - Cheese and tomato to suit a child's taste 8.00

**Cheesy Macaroni Cheese** - Plain & simple with tomato sauce 9.50

## 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** 13.50

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.

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

## Mains (available from 11:30)

### Pan Fried Fish - The Great Jester House Lunch

Served with crisp salad, potatoes and homemade tartare sauce 22.00

### Twice Baked, Three Cheese Soufflé

served with a fresh garden salad 19.50

## Salads

**Rocket Root Salad** - roasted carrot and beetroot, rocket, feta and walnuts with an orange dressing 19.50

**Hamana Toki Salad** - lemon dressed bean salad with house smoked Anatoki salmon, poached free range egg and hollandaise sauce 22.00

### Fresh Baked Focaccia Open Sandwiches

**Rare Roast Beef** - on rocket, tomato, caramelised onion and horseradish cream 18.50

**Jester House Smoked Fish** with lettuce, tomato, cucumber and tartare sauce 16.50

## Burgers

**Wild Venison** - tasty in-house made pattie

Served in a home made bun with lettuce, cheese, tomato and beetroot salsa and served with a side of wedges 19.00

**Vegetarian** - packed with vegetables and flavour. Served in a home made bun with lettuce, cheese, tomato and beetroot salsa and served with a side of wedges 18.50