Kia Ora

Welcome to Jester House

The original Jester House was established here in an old cottage in 1991. It set out with strong family values and sustainable ethics. In 2006 we rebuilt to create 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 accommodation for couples in our Fairytale Boot. You will enjoy an accommodation experience like no other.

Thanks for your visit, we look forward to serving you again soon.



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You can book at: www.jesterhouse.co.nz/accommodation-stay-in-the-boot/









Here is your free **Wi-Fi password: 01jester**Use it to tell your friends and family about the awesome experience you are having at Jester House.



Join the conversation and like us on Facebook Jester House and The Boot at Jester House



Keep the Whimsy going and follow us on Instagram: @jesterhouse and @the_boot_at_jester_house



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

Hot Drinks

Single Short Black 3.50 Long Black / Americano 4.00
Flat White / Latte / Cappuccino 4.50 Lrg. 5.00
Mochachino 5.00 Lrg. 5.80
Hot Chocolate 5.00 Kids Hot Chocolate 3.50 Fluffy 2.00
Hot Lemon, Ginger and Honey 4.50
Tumeric Chai 4.50 Lrg 5.00 Spiced Chai 4.50 Lrg 5.00

All coffees served as double shots - Extra Soy / Almond / Shot 0.50

A Pot of Tea

English Breakfast
Peppermint
Jasmine
Green Sensha

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Earl Grey Special Gran's Garden Lemon Verbena Chamomile Lapsang Souchong Ginger Kawakawa Spice Rooibos and Orange

Pot for one 4.50 Pot for two 8.00

Cold Drinks

Grandma's Homemade Lemonade Reg. 3.50 Lrg. 4.00

Sparkling Mineral Water 4.00 Sparkling Elderflower 5.00 Mussel Inn Lemming Aid 5.00 Mussel Inn Ginger Bear 5.00

Mussel Inn Ginger Bear 5.00 Phoenix Cola 5.00 Phoenix Lemon, Lime & Bitters 5.00 Good Buzz Kombucha, Raspberry & Lemon 5.00 Iced Coffee / Iced Chocolate 7.90

Juices: Apple & Boysenberry, Apple & Feijoa, Orange, JH Pear Reg. 4.50 Lrg. 5.00

Smoothies

Choconana Vegan, GF

A smooth blend of banana, cocoa, cashews and dates 8.90

Berry Delight Vegan, GF

A fruity mix of berries, banana & cashews 8.90

Immune Booster Vegan, GF

A vitamin packed boost of carrot, beetroot, apple and ginger 8.90

Spirulina Vegan, GF

Raw power of apple, banana, olive oil and spirulina 8.90

Take Home a Piece of Jester House

Apricot Chutney One of the special tastes of Jester House made with love in our kitchen 8.50

Plum Jam Dark red and delicious from plums grown in our orchard. It's what makes our scones taste so good 6.50

For Your Body

Jester House T-Shirts Show the world your great taste in cafés. Check out the selection of sizes and colours Adults 35.00 Kids 4-8 28.00

For Your Home

Tea Towels Make drying your dishes fun with our wiggly eel tea towels 15.00

Reuseable Cups Help reduce waste with an ideal reusable Jester House takeaway cup 15.00

Loose Leaf Teas A delicious range of teas to suit all palates 12.50 - 19.50

Wooden Spoon Add some fun to your stirring and licking 9.30

Enamel Mug Classic old school Jester House enamel mug. Perfect for every drinking occasion 22.50

Journal Limited edition red and gold embossed Jester House journal.

An excellent depository for all your musings 17.50

Colouring Book & Colouring Pencils Colour your way through the Jester House experience. You are never too old or too young 12.50

Tails A take home tail so you can always connect with your inner animal 16.50

Online shop: www.jesterhouse.co.nz/shop

For Your Friends

Postcards

Whether it's Grandma or your girlfriend, you will always impress them by sending a card in the mail. Five different cards to choose from 1.50

Stamps also available to make it really easy for you!

Sweet Treats

Chocolate or Berry Ice Cream Sundae *

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

Kiddies Ice Cream Sundae *

Creamy ice cream, chocolate or berry sauce, cream, sprinkles, a jelly eel and a wafer 6.50

Knickerbocker Glory *

Layers of fresh fruit salad and creamy ice cream topped with real berry sauce, whipped cream, roasted almonds and a wafer 12.90

Chocolate Fudge Brownie

Warm chocolate brownie with your choice of either whipped cream or Greek yoghurt and chocolate sauce 7.00

- Add a scoop of ice cream 9.50

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Affogato - An Italian Indulgence GF

An espresso coffee over creamy ice cream 8.00
- Add a shot of liqueur for a double indulgence 14.50
Drambuie, Frangelico, Cointreau or Kahlua

Fruit of the Bay Cheesecake GF

Smooth, rich, creamy cheesecake flavoured with local seasonal fruit and served with berry compote 8.90

Orange and Almond Cake GF, DF

A taste sensation from the Mediterranean served with whipped cream or Greek yoghurt 7.00 Add a scoop of ice cream 9.50

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 7.50

Add a scoop of ice cream 10.00

Handmade Choco Loco Chocolates

Choose from Citrus Burst, Currant Affair, Cappuccino, Choco Loco Bounty or Salted Cara Melt 2.90

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

Beer

Mussel Inn (330ml)

Golden Goose Lager 9.00 Captain Cooker Manuka 9.00 Dark Horse 9.00 Pale Whale Ale 6.5% 10.00 Townshend Brewery (500ml)

Black Arrow Pilsner 13.50 Sutton Hoo 13.50

> Low Alcohol Beer 2 Stoke 2% 7.00

Cider

Peckham's Traditional Cider 9.00

Peckham's Kir-Cider, with a splash of blackcurrant 9.00

Mussel Inn Freckled Frog-Feijoa Cider 9.00

Giggling Jester Scrumpy (14%) 11.00

Summer Cocktails

Classic Gin & Tonic - Long, cool & refreshing 12.50

Vodka & Orange - "Old school" screwdriver 12.50

Sangria - A fruity red wine cocktail, for a taste of the

Spanish sun Glass 12.50 Jug 35.00

Wines

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Sparkling	glass	bottle	Chardonnay	glass	bottle
Deutz 200mls		13.90	Green Songs	9.00	39.00
Aotea Mēthode Traditionelle		49.00	Dese		
C PI			Rose	0.50	40.00
Sauvignon Blanc			Blackenbrook	9.50	42.00
Blackenbrook	9.00	39.00			
Aromatics			Reds		
Neudorf Moutere Dry Riesling		Vista Pinot Noir	9.50	42.00	
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Kina Cliffs Pinot Gris	9.00	39.00			

Starters and Sharing Plates

Seafood Chowder - Creamy and full of seafood - mussels, fresh fish and JH smoked fish, finished with a swirl of sundried tomato oil and served with JH bread 16.50

Cup served with a finger of garlic bread 9.50

Deep Bowl of Cockles DF.* - Freshly steamed Westhaven cockles in a spiced tomato broth served with JH ciabatta for mopping 21.90

Jester House Dukkah v.DF - Served with warm JH foccacia bread and local olive oil 9.50

Homemade Garlic Bread 8.50

Ploughman's Platter - Delicious free farmed ham, tasty vintage cheese, gherkins and pickled onions, JH apricot chutney and crisp apple.

Accompanied by JH breads 23.90

Fisherman's Platter - JH smoked Warehou, creamy salmon pate, marinated mussels, gherkins and served with JH breads 23.90

Wild Pork Rilette DF,* - Chunky shredded French style wild pork and duck pate served with JH apricot chutney and JH breads 16.50

Kids

Kid's Platter v.* - Corn chips, popcorn, cheese sticks, carrot sticks, fresh fruit, chocolate chip biscuit and mini choc fish 11.00

JH Sausage Roll - Served with our oven roasted wedges, crisp green salad and JH tomato sauce 13.50

Pasta Bolagnaise - Spiral pasta in a tasty meat bolagnaise sauce and topped with cheese 12.50

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, so we can cater to your needs.

Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free * - Can be Gluten Free

Mains

Seafood Chowder

Creamy and full of seafood - mussels, fresh fish and JH smoked fish, finished with a swirl of sundried tomato oil and served with JH bread 16.50

Pan Fried Fish - The Great Jester House Lunch GF, DF

Perfectly cooked gurnard served on buttered gourmet potatoes, topped with rocket and accompanied with salsa verde 24.50

Twice Baked - Three Cheese Souffle v

A light cloud of cheesy tastiness served in a creamy sauce, accompanied by a crisp salad garnish and JH ciabatta 21.90

Deep Bowl of Cockles DF.* - Freshly steamed Westhaven cockles in a spiced tomato broth served with JH ciabatta for mopping 21.90

Sushi Salad - Dressed brown rice, edamame beans, capsicum and carrot topped with nori pickled ginger and served with either JH smoked fish and a tartare dressing GF,DF 21.90

Or Marinated tofu and spicy peanut sauce GF,V 21.90

Thai Chicken Salad GEDE - A crisp combination of finely sliced cabbage, shredded free range chicken, coriander and mint in a classic Thai dressing.

Topped with spicy roasted peanuts and fresh chilli 21.90

Sandwiches

All served on JH focaccia with a side of oven roasted wedges

Pulled Pork - Slow roasted wild pork, crunchy slaw and fresh apple and paprika aoili DF* 18.90

Smoked Fish - JH smoked Warehou, lettuce, tomato and pickled cucumber and tartare sauce DE,* 18.90

Vegan Feast - Hummus, lettuce, tomato and a succulent mushroom and onion ragout * 18.90

Sides

Wedges GEDEN - Homemade oven roasted wedges with JH aioli or JH tomato sauce 9.50
- add free farmed bacon and cheese 14.90

Bread and Butter v - JH ciabatta 4.50

Side Salad GF, v - Garden greens, parmesan, pear and french vinegarette 8.50