

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

Knickerboker Glory *

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

Chocolate Fudge Brownie GF

Warm chocolate brownie with your choice of either cream or Greek yoghurt and chocolate sauce. 7.90

Add a scoop of ice cream. 10.50

Affogato - An Italian Indulgence GF

An espresso coffee over creamy ice cream 8.00

Add a shot of liqueur for a double indulgence
- Drambuie, Frangelico, Cointreau or Kahlua 14.50

Lemon Squeezy Cheesecake GF

Smooth, rich, creamy lemon cheesecake served with berry compote and cream 9.50

Berry Cheesecake GF

A creamy and rich cheesecake made with local berries and served with berry compote and cream 9.50

Orange and Almond Cake GF, DF

A taste sensation from the Mediterranean served with cream or Greek yoghurt 7.90

Add a scoop of ice cream. 10.50

Apple and Blackcurrant Shortcake

A total taste of Tasman using plump blackcurrants and crisp apples from the Rush family orchard, served with cream or Greek yoghurt 7.90

Add a scoop of ice cream. 10.50

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.



LUNCH



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

STARTERS & SHARING PLATES

Save the Planet Platter v,*

Polenta chips, hummus, seasonal vege dip, vegan cheese, chipotle mayo, salad greens and JH breads. Put together with love and light. 23.90

Taste of Tasman Platter *

Locally made prosciutto, salami, Little River brie, JH apricot chutney, pickled veges and JH breads. A wonderful sample of locally crafted Tasman flavours. 23.90

JH Bread and Dukkah v

Fresh breads, homemade dukkah and Weka olive oil. 9.50

Cup of Chowder *

Our famous creamy seafood chowder served in a cup with JH bread on the side. 10.50

Side Salad v,GF

Garden greens, summer veges, JH vinaigrette and a liberal sprinkling of tamari roasted seeds. 9.50

Classic Jester House Garlic Bread 8.50

Wedges v,GF

Homemade oven roasted wedges with JH aioli or JH tomato sauce. 9.50

FOR THE CHILDREN

Kids Platter VEGE

Corn chips, popcorn, cheese sticks, carrot sticks, fresh fruit, chocolate chip biscuit and banana chips. 11.50

Sausage Roll

Homemade large sausage roll served with oven roasted wedges, salad and JH tomato sauce. 13.50

Eel Pizza

An eel shaped pizza - tomato, ham and cheese. No eels were harmed in the making of this pizza. 7.50

Wedges v,GF

Homemade oven roasted wedges with JH aioli or JH tomato sauce. 9.50

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

MAINS

Three Cheese Soufflé VEGE,*

A light cloud of cheesy tastiness - parmesan, feta and aged cheddar served in a creamy sauce with garden greens and JH bread to mop up all that sauciness. 21.90

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. 17.50

Pan Fried Fish of the Day *

Perfectly cooked catch of the day, served on a medley of seasonal vegetables and finished with salsa verde. 25.50

Mackerel Nicoise GF,DF

This classic green bean, olive, potato and tomato salad is served with sustainably fished smoked mackerel and free range poached egg. A taste of the Mediterranean in Tasman. 22.50

Summer Lamb Salad GF,DF

Succulent slices of grilled lamb rump served on a bed of Italian style tomato and zucchini salad with green beans, radish, red onions and rocket. 22.50

Wild Burger *

A tasty JH made pattie of wild caught pork and goat with lettuce, marinated courgette threads, tomato and tzatziki nestled in a JH sundried tomato bun and served with oven roasted wedges. 21.50

Planet Burger v,*

A scrumptious pattie of black beans and lentils cosied up with lettuce, marinated courgette threads, tomato and chipotle mayo on a JH sundried tomato bun and served with oven roasted wedges. 20.50

Buddah Bowl v,GF

A delicious mix of NZ grown quinoa, chickpeas and pickled veges on a bed of salad greens topped with marinated tofu, tahini dressing and tamari roasted almonds. 19.50

Be Green Feast *,VEGE

JH beetroot and walnut bread with a broad bean, green pea and avocado smash warmed with a topping of Little River feta and surrounded by a seasonal green salad. A feast for your eyes and your tastebuds. 19.50

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.