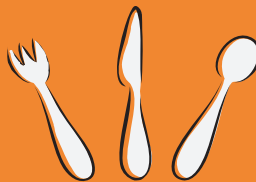




MENU



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

Fair Trade Organic Coffee

Single Short Black 3.50 Long Black / Americano 4.00
Flat White / Latte / Chai Latte / Cappuccino 4.50 Lrg. 5.00
Mochachino 5.00 Lrg. 5.80
All coffees served as double shots - Extra Soy / Almond / Shot 0.50

A Pot of Tea

English Breakfast	Earl Grey Special	Lapsang Souchong
Peppermint	Gran's Garden	Ginger Kawakawa Spice
Jasmine	Lemon Verbena	Rooibos and Orange
Green Sensha	Chamomile	White

Pot for one 4.00 Pot for two 7.50

Cold Drinks

Grandma's Homemade Lemonade Reg. 3.50 Lrg. 4.00

Sparkling Mineral Water 4.00	Phoenix Cola 5.00
Sparkling Elderflower 5.00	Phoenix Lemon, Lime & Bitters 5.00
Mussel Inn Lemming Aid 5.00	Good Buzz Kombucha, Raspberry & Lemon 5.00
Mussel Inn Ginger Bear 5.00	Iced Coffee / Iced Chocolate 6.90
Pete's Natural Orange Berry 5.00	Spiced Tomato Juice 5.00
Pete's Natural Currant Crush 5.00	

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

Hot Drinks

Hot Lemon, Honey and Ginger 5.00
Hot Blackcurrant and Honey 5.00
Turmeric Chai 4.50 Lrg. 5.00
Spiced Chai 4.50 Lrg. 5.00
Hot Toddy - Lemon, Honey and Stone's Green Ginger Wine 11.50
Hot Chocolate 5.00 Kids Hot Chocolate 3.50 Fluffy 2.00

Premium Rich and Dark Hot Chocolate 6.50 Chilli Hot Chocolate 6.50
Add a shot of liqueur for a double indulgence: Drambuie, Frangelico, Cointreau or Kahlua 6.00

Smoothies

Go Bananas GF, Vegan

A smooth blend of banana, cashews and dates 8.90

Berry Delight GF, Vegan

A fruity mix of berries, banana, cashews and maple syrup 8.90

Immune Booster GF, Vegan

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

Spirulina GF, Vegan

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

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)

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

Wines

Sparkling

Deutz 200mls

Assemble Brut NV

glass bottle

13.90

41.00

Sauvignon Blanc

Aotea by Seifried

Blackenbrook

9.50 41.00

38.50

Aromatics

Neudorf Moutere Dry Riesling

Kina Cliffs Pinot Gris

Sea Level Pinot Gris

Waimea Alberino

9.50 41.00

9.00 38.50

38.50

9.00 38.50

Chardonnay

Aronui

Rose

Te Mania Vegan

Aronui

Reds

Vista Pinot Noir

Moutere Hills Merlot

glass bottle

9.00 38.50

9.00 38.50

38.50

9.50 41.00

41.00

Starters

Colour Chart Soup of the Day - Your host will colour chart you.

Bowl served with JH ciabatta bread and butter 13.50

Cup served with a finger of garlic bread 7.50

Seafood Chowder - Creamy and full of seafood.

Bowl served with JH ciabatta bread and butter 16.50

Cup served with a finger of garlic bread 9.50

Today's Dip ^{v,*} - Served with bark crispbreads 9.50

Jester House Dukkah ^{v,DF} - Served with warm JH foccacia bread and local olive oil 9.50

Homemade Garlic Bread 8.50

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

Accompanied by bark crispbread and JH ciabatta 20.50

Kids

Kid's Platter ^{v,*} - Corn chips, popcorn, cheese sticks, carrot sticks, fresh fruit, chocolate chip biscuit and mini choc fish 10.00

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

Award Winning Goat Tagine ^{GF} - Tender wild goat stew cooked in a rich sauce, served with chickpea and currant salad and yoghurt 14.90

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, 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 16.50

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

Perfectly cooked gurnard served on a potato and leak gratin, topped with rocket and accompanied with salsa verde 24.50

Twice Baked - Three Cheese Souffle

A light cloud of cheesy tastiness served in a creamy sauce, accompanied by a crisp salad garnish and JH ciabatta 21.50

Award Winning Goat Tangine ^{GF}

Tender wild goat stew cooked in a rich sauce, served with chickpea and currant salad and yoghurt dressing 21.50
(do your bit to help save our native forests)

Bounty Bowl ^{Vegan, GF}

Spiced roast carrot, chickpeas and puy lentils combined with salad greens, roast hazelnuts and drizzled with a tahini dressing 20.50

Steak Sandwich ^{DF, *}

Tender scotch fillet served on JH focaccia bread with fresh tomato, onion jam, greens and mustard aioli 21.50

Pumpkin Steak Sandwich ^{V, DF, *}

Herbed roast pumpkin slices served on JH focaccia bread with fresh tomato, onion jam, greens and mustard aioli 18.50

Sides

Wedges ^{GF, DF, V} - Homemade oven roasted wedges with JH aioli or JH tomato sauce 9.50
- add free farmed bacon and cheese 14.50

Bread and Butter ^v - JH ciabatta 4.00

Side Salad ^{GF, V} - Garden greens, parmesan, pear and a french vinegarette 8.50

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

Affogato - An Italian Indulgence ^{GF}

An espresso coffee over creamy ice cream 8.00

- Add a shot of liqueur for a double indulgence 14.00

Drambuie, Frangelico, Cointreau or Kahlua

Fresh Fruit Salad ^{GF}

Fresh fruits of the season served with thick, creamy Greek yoghurt 12.50

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

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

Take Home a Piece of Jester House

Apricot Chutney One of the special tastes of Jester House made with love in our kitchen 9.50

Plum Jam Dark red and delicious from plums grown in our orchard. It's what makes our scones taste so good 7.50

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!

Kia Ora

Welcome to Jester House Cafe

Tasman's original garden cafe was established in the old roadmans cottage here in 1991. In 2006 it transmogrified into the modern medieval cafe you enjoy today.

The garden wonderland has developed over the last 27 years following permaculture principles. Over 20,000 trees have been planted and it is all fed with a liberal dose of whimsy.

It is our great pleasure to serve you food that is fresh, tasty and made with all the best local ingredients. We produce all our own breads, chutneys, dressings and sweet treats. These give you that unique taste that is Jester House.

Want to wow the special person in your life?

Treat yourselves to a magical stay in The Boot.

"The Boot is like nowhere we have ever stayed, it is an absolute gem of a place for a little getaway"

Poppy - London



You can book at:

www.jesterhouse.co.nz/accommodation-stay-in-the-boot/

Judy & Steve Richards



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](https://www.instagram.com/jesterhouse) and [@the_boot_at_jester_house](https://www.instagram.com/the_boot_at_jester_house)