

NEW ORLEANS HOTEL

MEALS & ACCOMMODATION SINCE 1866

AVAILABLE FROM MIDDAY - 10PM

STARTERS & SNACKS

ROCKPOOL WEDGES	
REGULAR (V) - Served with sour cream and sweet chilli sauce.	8
DELUXE - Topped with bacon, sour cream and sweet chilli sauce.	13
SOUP OF THE DAY	
Chef's daily creation served with toasted ciabatta.	10
See specials for today's offering.	
GARLIC LOAF (V)	8
Toasted ciabatta loaf with garlic butter.	
ROCKPOOL NACHOS (V)	15
Corn chips topped with special chilli bean mix, melted mozzarella, guacamole and salsa.	
BUFFALO WINGS	15
Spicy marinated buffalo wings.	
HALF BARNEY'S RIBS	15
Pork ribs slow roasted in a smoky BBQ sauce.	
NEW ORLEANS PLOUGHMANS PLATTER (for 2)	25
A selection of cold cut meats, pickled onions, local cheese, dips and ciabatta.	
BREADS AND DIPS	12
Toasted ciabatta with balsamic vinegar with dips and olive oil.	
GARLIC PRAWNS	15
Garlic prawns cooked in olive oil and topped with parsley with ciabatta bread.	

SANDWICHES AND SALADS

TOASTED SANDWICH	13
Toasted ciabatta with your choice of two fillings. Ham, cheese, tomato, red onion or pineapple. Served with salad or fries. Extra fillings \$2 each.	
HOT ROAST ROLL	16
Roast meat and gravy in a hot garlic buttered roll.	
Served with salad or fries.	
CAESAR SALAD	16
Traditional caesar salad topped with boiled egg and parmesan cheese.	
Anchovies optional. Add chicken \$5.	
ROAST PUMPKIN AND FETA SALAD	16
Roast pumpkin mixed leaf and feta salad topped with pumpkin seeds and a balsamic dressing.	
GRILLED CHICKEN SANDWICH	19
Grilled chicken pieces and salad on ciabatta bread served with aioli & fries.	

SEE OUR KIDS MENU FOR MORE CHILD FRIENDLY OPTIONS



Welcome to the New Orleans Hotel, established in 1866 the New Orleans Hotel remains as one of the oldest buildings in Arrowtown. We'd like to thank you for choosing to dine with us this evening and we promise to do everything we can to make the New Orleans experience one to remember so sit back, relax and let us spoil you!

BURGERS

All burgers served on a daily baked toasted bun, served with fries or salad. Add Egg, Bacon or Cheese \$2 each.

VEGE BURGER	16
Homemade falafel patties served with hummus, garlic aioli, lettuce, cheese, tomato, red onion beetroot and relish.	
GOLD MINER'S BURGER	17
Homemade grilled beef patty served with garlic aioli, tomato, lettuce, red onion, beetroot & tomato relish.	
CHICKEN BURGER	17
Crispy chicken breast, served with garlic aioli, tomato, lettuce, red onion, and a tomato relish.	
BLUE COD BURGER	19
Tempura battered Stewart Island blue cod with lettuce, tomato, red onion and tartare sauce.	

PIES, STIR-FRY & PASTA

PEA, PIE & PUD	16
Homemade pie of the day served with peas and mashed spud.	
CREAMY CHICKEN AND BACON PASTA	19
Chicken and Bacon tossed through a creamy sundried tomato sauce and finished with parmesan.	
MACARONI CHEESE	16
Traditional macaroni cheese topped with bread crumbs and bacon.	
Served with fries or salad.	
SMOKED SALMON PASTA	19
Stewart Island smoked salmon infused in a cream, lemon and caper sauce.	

SEAFOOD

SEAFOOD CHOWDER	15
Thick and creamy, loaded with squid shrimps and smoked mussels. Served with ciabatta.	
WESTCOAST WHITEBAIT	25
West coast whitebait served in two patties with ciabatta and side salad. (Gluten free optional available served as an omelete.)	
PAN SEARED SALMON FILLET (GF)	26
Stewart Island Salmon fillet, served with baby potatoes, green beans and caper lemon hollandaise.	
STEWART ISLAND BLUE COD AND CHIPS	26
Stewart Island blue cod in a crispy tempura batter, served with fries, a crisp garden salad and tartare sauce.	
MOULES AND FRITES	
NZ Green lipped mussels steamed in white wine, shallots, and garlic served with fries and aioli.	
1/2 doz 12	
Doz 20	

GRILLS & MEATS

LAMB SHANK	21
Canterbury lamb shank braised with onion and tomato, served with mash and peas.	
NEW ORLEANS ROASTS	20
Your choice of Pork or Beef, cooked daily with roast vegetables and topped off with roast gravy. Available from 5pm.	
BANGERS AND MASH	19
Award winning organic pork and fennel sausages, served on potato mash and topped with caramelised onion jus, peas and parsley.	
CHICKEN PARMIGIANA	24
Tenderly cooked crumbed chicken topped with tomato sauce cheddar cheese and then oven baked, served with salad and fries.	
BARNEY'S RIBS	28
Pork ribs slow roasted in a smoky BBQ sauce & served with fries.	
STEAK, EGGS AND CHIPS	25
250gm Ribeye steak cooked to your liking, served with two fried eggs and fries. Add prawns for surf and turf \$6.	
BEEF EYE FILLET	29
200gm Beef fillet cooked to your liking. Served with baby roast potatoes, grilled mushroom, seasonal veggies and a red wine jus.	

SIDES

SAUCES

Green Salad	8	Aioli	2.50
Fries	5	Béarnaise	2.50
Onion rings	5	Horseradish cream	2.50
Roast vegetables	5	Mushroom	2.50
Mushrooms	5	Red wine jus	2.50
Macaroni cheese	8	Roast gravy	2.50
Peas	5	Peppercorn	2.50
Roast spuds	4	Garlic butter	2.50