

ENTREES

Salt & Pepper Calamari \$24
Slaw, Aioli (GF)

Stables Mussels \$30
Fresh Dozen Mussels with Ever Changing Flavours
s/w Toasted Bread (GF Bread \$3)

Pumpkin & Parmesan Arancini \$19
Arabiara Sauce (V)

Tandoori Lamb Pita \$25
Housemade Pita Bread, Salsa, Mint Aioli (GFA)

Pork Belly Bites \$19
Sticky Hoisin Sauce, Pickled Cucumber
Asian Slaw
Crispy Shallots (GF)

Coconut Chilli & Garlic Butter Prawns \$25
Toasted Bread (GF Bread \$3)

Focaccia Garlic Bread \$19
Hummus, Olive Oil & Balsamic Vinaigrette
Add: Cheese \$2, Rosemary or Chilli Oil \$1 (V)

Chicken Liver Parfait \$22
Housemade Cranberry & Orange Butter, Chutney
Cornichons, Toasted Breads (GFA)

Manuka Smoked Fish Chowder \$23
Rich & Creamy Manuka Smoke Fish, Mussels
Toasted Bread
(Available as a main portion size \$35)

Falafel Bowl \$24
Beetroot hummus with Pearl Couscous Salad
Pickled Onions, Cherry Tomatoes, Cucumber
Pita Bread, Dukkah (GFA)

SANDWICH

Asian Style Steak Sandwich \$26
Focaccia Bread, Slaw, s/w Fries

Bacon Lettuce Tomato (BLT) \$19
Focaccia Bread, Lettuce, Tomato, Onions
s/w Fries

Chicken Lettuce Tomato (CLT) \$19
Focaccia Bread, Lettuce, Tomato, Onions
s/w Fries

MAINS

Chicken Parmigiana \$35
Crumbed Chicken Breast, Neapolitan Sauce
Mozzarella, Fries, House Slaw

Fettuccine Pasta \$25
Spinach, Mushroom, Creamy Pesto Sauce, Sundried
Tomatoes
Add : Prawns \$10, Chicken \$8 or Bacon \$5

Grilled Lamb Rump \$38
Pearl Couscous, Peas & Mint Puree,
Seasonal Vegetables, Jus (GF)

Duo of Duck \$42
Herb Garlic Potatoes, Peas Puree, Seasonal
Vegetables, Cranberry Sauce, Gravy

Pork Belly \$38
Root Vegetables, Apple Sauce, Pumpkin Puree,
Seasonal Vegetable, Gravy (GF)

Stables Beef & Guinness Pie \$38
Gravy, Peas, Choice of Mash or Fries

St Louis Pork Ribs
Half Rack \$42 | Full Rack \$55
Slow Cooked Marinated Pork Ribs, House-made
Slaw, Gochujang BBQ Sauce, Chips (GF, DF)

Beef Rib-Eye Fillet 250gm \$49
Gourmet Potatoes, Seasonal Vegetables, Topped
with Gravy
Add: Mushroom or Peppercorn Sauce \$5 each
Surf & Turf \$10, Egg \$4 (GF, DF)

Fish and Chips \$35
Beer Battered Market Fish, Hand-cut Fries, Garden
Salad, Tartare Sauce & Lemon (GFA)

Stables Curry POA
Ever-changing Curry Housemade Naan
Steamed Rice. Veg option available on request. (GFA)

Wagyu Beef Short Ribs \$45
Slow Cooked Style Beef Short Ribs, Pumpkin Puree
Creamy Mashed Potatoes (GFA)

Bangers and Mash \$34
Pork Sausages, Mash Potatoes, Onion, Gravy
Peas (GF)

PIZZAS
Upgrade your base to Cheesy Sauce Extra \$4
Make Any Pizza Gluten-Free Extra \$5

Cheesy Garlic Bread \$19
Confit Garlic Butter, Mozzarella Cheese
Add: Rosemary \$1, Chilli Oil \$1, Onion Chutney \$2
Prawns \$10 or Chicken \$8

Margarita Pizza \$23
Tomato Sauce Base, Cherry Tomatoes
Basil PestoMozzarella

Stables Meat Lovers Pizza \$30
Tomato Sauce Base, Pork, Ham, Salami, Chorizo, Beef
BBQ Sauce & Aioli

Cheesy Garlic Mushroom Pizza \$24
Cheese sauce base, Mushrooms, Onions, Chilli Oil
Add: Chicken \$8, Prawns \$10

Halloumi Pesto Pizza \$26
Halloumi, Basil Pesto Base, Red Pepper, Onion
Mushrooms, Mozzarella, Chilli Oil
Add: Prawns \$10, Chicken \$8

Tandoori Chicken Pizza \$30
Tandoori Chicken Tikka, Tomato Sauce Base, Peppers
Onions, Coriander & Mint Aioli, Mango Chutney

Chicken & Brie Pizza \$30
Cooked Chicken, Brie, Red Onions, Spinach
Mozzarella, Finished with Cranberry Sauce

Beef Fajita Pizza \$30
Mince Beef, Pepper, Jalapeño, Onions, Corn
Guacamole, Mozzarella, Corn Chips, Sour Cream

Moroccan Lamb Pizza \$30
Marinated Lamb in spices, Spinach, Tomato, Onion
Feta, Mint Aioli

Pepperoni Pizza \$25
Pepperoni, Mozzarella, Neapolitan Sauce & Mayo
Add: Chilli Oil \$1

Hawaiian Pizza \$28
Neapolitan Sauce, Diced Ham, Cheese, Pineapple
BBQ Sauce

Pulled Pork & Sweet Corn Pizza \$30
Neapolitan Sauce, Pulled Pork, Red Onions, Peppers,
Corn, Jalapeño, Mozzarella, BBQ Sauce, Tomato Sauce

SIDES

Seasonal Greens \$16 Cooked in Herb Garlic Butter
Garden Salad \$13
Creamy Mash \$15 S/w Gravy
Coleslaw \$13

BURGERS
(Gluten Free Bun \$4)

Gochujan & Kimchi Chicken Burger \$30
Brioche Bun, Crispy Fried Chicken, Kimchi Slaw
Teriyaki Sauce s/w Fries & Aioli

Stables Wagyu Beef Burger \$34
Brioche Bun, House-made Patty, Onion Rings
Lettuce, Tomato, Smoked Cheese, Pickle, Mint Aioli
s/w Fries & Ketchup (Add Egg \$4)

Moroccan Spiced Lamb Burger \$32
Brioche Bun, House-made Patty, Onions, Lettuce
Tomato, Mint Aioli, Pickle, s/w Fries & Ketchup

Pulled Pork Burger \$32
Brioche Bun, Slaw & McClure Pickle
s/w Fries & Ketchup

Stables Veg Burger \$28 (V)
Brioche Bun, Lettuce, Onion, Tomatoes, s/w Fries

PLATTERS

Seafood Platter \$80
Fish Battered, Mussels, Prawns, Squid, Prawn Twister
Corn on Cob Toasted Bread and Fries (GFA)

Meat Platter \$75
Pork Ribs, Beef Short Ribs, Chicken Nibbles,
Mussels, Prawns, Pork Sausages, Arachini Balls
Corn on Cob, Fries and Dips (GFA)

Charcuterie Board \$55
Chicken Liver Parfait, Olives, Brie, Halloumi, Salami
Chorizo, Apricot, Nuts, Breads, Dips (GFA)

Veg Platter \$40
Arachini Balls, Falafel, Halloumi, Samosas, Olives
Corn on Cob, Bread, Fries, Hummus

HEARTY COMBOS

Salad with House Wine/Beer \$33
Includes Small Wine Glass/Beer Glass
Excludes Duck Salad

Burger with Bottled Beer 330ml \$35
Excludes Emersons Birddog IPA
Add \$3 for Wagyu Burger

Fish & Cips with House Beer/Wine \$42
Includes Small Wine Glass/Beer Glass

*Combos are for Dine-in only.
Not available on Public Holidays*

SALAD

Duck Salad \$36

Mixed Leaves, Dried Cranberries, Cherry Tomatoes
Red Onions, Apple, Pineapple, Nuts
Crispy Noodles, Honey Soy Dressing (GF, DF)

Dukkah Pumpkin Halloumi Salad \$24

Mixed Leaves, Earthy Vegetables, Pickled Onions
Beetroot Labneh, House Dressing (Add Grilled
Chicken \$8, Prawns \$10, Falafel \$6) (V) (GFA)

Thai Beef Salad \$29

Mixed Leaves, Sauteed Beef Strips, Slaw
Capsicum, Cucumber, Onions, Coriander, Asian
Dressing, Peanuts, Sesame Seeds (GFA)

Lamb Salad \$30

Mixed Leaves, Marinated Lamb, Pearl Couscous
Cucumber, Feta, Olives, Mint & Coriander Dressing
Beetroot Hummus (GFA)

Caesar Salad \$25

Coss Lettuce, Parmesan, Bacon, Crotons,
Anchovies, Boiled Egg, Caesar Dressing (GFA/DFA)
Add Chicken \$8, Prawns \$10

Crispy Pork Soba Salad \$26

Mixed Leaves, Soba Noodles, Asian Slaw, Onions
Bokchoy, Edamame Beans, Honey Soy Dressing

Tandoori Chicken Salad \$28

Mixed Leaves, Cucumber, Coriander, Capsicum
Red Onions, Tomatoes, Crispy Noodles, Minted
Aioli (GF)

KIDS MEAL \$14

Hawaiian Kids Pizza

Pineapple, Ham and Cheese
(Vegetarian option available)

Chicken Tenders

House-made Chicken Tenders, with Fries

Fish and Chips

Battered Market Catch, Fries

Bangers & Mash

With Gravy

Pasta

Pomodoro sauce
Add chicken \$5 or Prawns \$6

KIDS COMBOS \$22

Kids Main, Kids Desserts & Soft Drink
(For kids under 12 years only)

BAR SNACKS

Nachos \$20

Corn Chips, Grilled Mozzarella, Sour Cream
Jalapeño, Salsa, Guacamole
Choice of Meat : ● Chicken \$8 ● Beef \$10 ● Pork \$10

Chicken Nibbles \$24

Glaze in your choice of sauce
(Hot Sauce, BBQ Sauce or Teriyaki Sauce)

Handcut Chips \$16

Add Truffle Seasoning \$4, Bacon & Cheese \$9

Kumara Fries \$15

s/w Aioli
Add Meat, Pork, or Beef and Cheese \$12, Cheese &
Gravy \$5, Bacon & Cheese \$9, Truffle Seasoning \$4

Pork Crackling \$12

With House Seasoning

Onion Rings \$14

s/w Aioli

Fries \$12

s/w Ketchup
Add Meat: Pork/Beef & Cheese \$12
Bacon & Cheese \$9, Poutine \$6
Truffle Seasoning \$4

Bar Platter \$22

Fries, Samosa, Prawn Twisters, Jalapeno Poppers &
Springrolls, Sweet Chilli Sauce.

DESSERTS \$17

Red Wine Poached Pear

Red Wine Pear, Mascarpone, Ginger Crumb, Praline

Biscoff Ice Cream Sundae

Vanilla Bean Ice Cream, Dulce De Leche, Biscuit
Crumb, Whipped Cream, Caramel & Chocolate Sauce

Apple & Rhubarb Tart

Vanila Ice Cream

Chef’s Special Cheese Cake

KIDS DESSERTS \$8

Vanilla Ice Cream Sundae
with Waffle Cone

Choice of sauce chocolate, strawberry, or
caramel Sauce

Chocolate Brownie



Food Menu

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Check our Blackboard for Chef’s Weekly Special

No Venue Hire Fee – Full & Half Venue Bookings Available with
Customized Menu Options