

Drinks

SAUVIGNON BLANC

Kopiko Bay (House White)

Classic Marlborough Sauvignon Blanc. Bright ripe gooseberry aromatics with guava and ripe tropical melon flavours support with an effortless acidity leaving a long tasting mouth feel.

GLASS	BOTTLE
\$8	\$29

Oyster Bay

A concentration of tropical and gooseberry flavours with an abundant bouquet. It is a wine that is crisp elegant and refreshing.

\$9	\$39
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Wither Hills

Distinctive herbaceous and gooseberry flavours support a balanced palate of a ripe fruit and a lingering finish.

\$9	\$39
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Wither Hills Early Light 9.5%

\$9	\$39
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CHARDONNAY

Oyster Bay

Concentrated aromas and flavours of ripe citrus and stone fruit, balanced with subtle oak and creamy finish

GLASS	BOTTLE
\$9	\$39

Wither Hills

This wine captures the vibrant herbaceous, grapefruit and gooseberry characters of the Marlborough region.

\$9	\$39
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PINOT GRIS

Kopiko Bay

Aromas of white pear and peach with a spiciness that flows the palate. Refreshing.

GLASS	BOTTLE
\$8	\$29

RIESLING

Te Whare Ra

Aromas of white florals, ripe citrus and bath salts, follow on to concentrated flavours of lime, lemon sorbet and grapefruit.

GLASS	BOTTLE
\$8	\$29

RED WINE

Kopiko Bay Pinot Noir (House Red)

Bright fruit flavours with a primary rich cherry and raspberry character.

GLASS	BOTTLE
\$8	\$29

Pepper Jack Shiraz

A very approachable everyday drinking style red, showing a medley of dark fruit aromas from blackcurrant to black plum.

\$9	\$40
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Oyster Bay Merlot

This wine is about elegance and the intensity of gloriously ripe fruit.

\$9	\$39
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Pepper Jack Cabernet Sauvignon

An easy drinking red which is soft and very enjoyable.

\$9	\$40
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Mt difficulty Roaring Meg Pinot Noir

This wine reflects the nature of the vintage, displaying great balance and finesse, red fruits of the forest along with blackberry dominate the aroma. These are underpinned by savoury dried herb and white pepper notes. The wine has a sweet front palate which displays these same characters in abundance whilst the mid palate is freshly and well textured.

\$9	\$40
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ROSE

The Ned

A classic bouquet of rose tinged summer berry fruits, crisp acidity, a dusting of ultra fine Pinot Noir tannin

GLASS	BOTTLE
\$9	\$39

Drinks *continued*

SPARKLING WINE

Lindauer 700ml	\$28
Lindauer Brut Sparkling 200ml	\$9
Lindauer Fraise 200ml	\$9
Lindauer Sauvignon 200ml	\$9

TAP BEER

Macs Gold
Speights
Speights Old Dark
Oranjeboom
DB Draught

BOTTLED BEER

Heinekin
Heinekin Light
Corona
Asahi
Steinlager Classic
Steinlager Pure
Steinlager Mid Ale
DB Export
Speights Mid Ale
Stella Artois

RTDs

Coruba & Cola
Jim Beam & Cola
Jack Daniels & Cola
Smirnoff Ice Red
KGB White
Korean Soju (Happy Water)

CIDER

Speights - Apple (Draught)
Isaac's Berry

LIQUERS

Drambuie
Baileys
Glayva
Opal Nera
Cointreau
Frangelico
Tia Maria
Galliano Vanilla
Galliano Black Sambuca

NON ALCOHOLIC

Sparkling Black Currant
Cranberry Juice
Tomato Juice
Orange Juice
Apple Juice
Pineapple Juice
Red Bull
Ginger Beer
Diet Coke
Sprite Zero
Coke Zero
Post Mix Selection:
Lemonade, Cola, Tonic, Sparkling Orange,
Gingerale, Orange Juice, Soda Water,
Organic Sparkling

KIDS DRINKS

Traffic Light
Orange Sunrise

PORTS

Croft Ruby
Croft Tawny

Starters

Garlic Bread

2 sliced baguettes with lashings of garlic butter.

\$6.80
4 pieces \$13

Copper House Bread

2 garlic sliced baguettes a hint of sweet chili topped with melted cheddar cheese.

\$7.80
4 pieces \$15

Shrimp Cocktail (GF) THE CLASSIC KIWI STARTER TO GET UNDERWAY **\$10.50**

Shrimps nestled with lettuce and homemade thousand Island dressing.

The Arancini Ball

Crumbed risotto ball filled with , blue vein, baby spinach & mushroom. Topped with roasted sundried tomato strips and pesto mayo.

\$8

Crumbed Camembert

5 creamy wedges deep fried until golden. Served with a spiced plum sauce.

\$10

Coppers Tandoori Chicken & Mango (GF)

Tandoori chicken strips with sweet mango, tomato, cashew nut salsa

\$11

Mains

Roast of the day (GF Option)

Simple & just what ya need, meat and 3 veg with lashings of gravy. Our friendly staff will advise the animal on offer!

\$12
(Large \$16)

Chefs Blackboard Special

Please check out the black board on the wall, or ask our friendly staff

\$12

Fish of the day (SEE BLACKBOARD) (GF OPTION)

~~One piece~~ Canola fried until golden. Served with house salads & fries

\$12
(Large 2 pieces \$18)

Baked Style Potato (GF)

Roast quartered potato topped with grilled onion, streaky bacon and melted cheddar. All beneath house made coleslaw, sweet chili sauce and sour cream. (Vegetarian option, swap the bacon for chilli beans)

\$12

Pasta of the Day

Check out the blackboard, or ask our friendly staff. Served with Garlic Baguette.

\$12

Roast Meat Sandwich

Today's roasted animal on offer with rich gravy, cheese, coleslaw, lettuce. Between toasted uncut bread. Served with fries

\$12

Arancini Ball Salad

Crumbed risotto ball filled with , blue vein, baby spinach & mushroom Served with streaky bacon, salad greens and pesto mayo. (Vegetarian option available)

\$12

Tandoori Chicken & Mango Salad (GF)

Grilled chicken with warm Indian spices served on top of salad greens & slices of sweet mango.

\$12
(Add a side of fries \$16)

Mains *continued*

Snitzly chicken burger	\$14.50
House crumbed schnitzel chicken with camembert cheddar cheese, plum sauce, lettuce, tomato, onion and aioli dressing. Between artisan burger bun. Served with fries.	
"Hale" the Senior Burger	\$15.50
Burgers butchery mince, in house made patty, streaky bacon, smoky cheddar cheese, fried egg, onion and lettuce greens with aioli and T chutney. Between artisan burger buns served with fries	
Schnitzel Style Chicken	\$16.90
Crumbed with our own seasonings flash fried and flash baked, to be topped with spiced plum, apricot, house gravy OR creamy mushroom sauce. Served with house salad and fries.	
Smoked Chicken (GF Option)	\$16.90
Two medallions topped with cashew and melted camembert apricot with salad greens, bacon slivers and sun-dried tomato. Served resting on parmesan garlic brochette. Finished with spiced apricot mayo. Served with fries.	
Pork Belly (GF Option)	\$18.50
5 spiced pork belly, potato mash, sautéed green beans, peas and carrots all topped off with a rich apple cider gravy	
Lamb Shank (GF)	\$19.50
Slow roasted with bay leaf, rosemary and garlic. Resting on creamy potato mash, mint kumara roasties, peas, mushrooms and shank pan jus.	
Crispy Skin Salmon	\$20
Fillet of salmon served crispy skin up resting on creamy chard lemon herb risotto sided with dressed salad greens, capers and parmesan	
You Wish Fish	\$P.O.A.
Please checkout our blackboards "wish fish" for the day or ask our friendly staff	
Copper Cafe Chicken	\$P.O.A.
Please checkout our blackboards chook dish for the day or ask our friendly staff	
Seafood Plate	\$24
Lemon & herb salmon fillet, S & P squid bites, battered fish goujons, thousand island shrimp salad. Served with lemon wedges, tare tare sauce & fries	
Ribeye Steak (GF)	\$27.50
250gm's cooked to your liking. Smothered with your choice of creamy mushroom sauce, garlic butter or cracked pepper beef jus. Served with your choice of two sides.	
The Flinstone	\$29.90
350gm ribeye on the bone cooked medium rare. Served to you skewered with crumbed onion rings and spicy chorizo. fried egg, grilled tomato, duck fat tatoes and a garlic, onion, red wine beef sauce.	

Extras/Side Orders

Side Sauce orders	\$1	Salads side	\$5
Fries side	\$4	Roast Vegetables side	\$5
Crumbed Onion Rings (4)	\$5	Fried Egg	\$2
Grilled Mushrooms	\$3	Kumara fries Side	\$5
Potato Mash & Gravy	\$5	Fries Bowl	\$7

Childrens Meals all \$8.50 Recommended for children 8 years & under

4 Chicken Nuggets & Fries
Bangers n Mash with a few peas and gravy
Kids burger

Mini Roast of the Day
Battered Fish n Chips

Desserts

Kids Ice Cream Sundae (GF)	\$5
Ice Cream Sundae (GF) Choice of chocolate, caramel, or raspberry. With sprinkles & wafers.	\$7.50
Cheesecake Please ask our friendly staff for today's flavour. With ice cream & cream.	\$8
Berry Fruit Crunch Parfait (GF) Layers of mixed berries with broken sweet crunch meriunge, ice cream. Served in a tall glass finished with whipped cream.	\$8
Mississippi Mud Cake You don't need it, but you want it! Warmed Rich dark chocolate cake with rich chocolate OF MELTING ICE CREAM AND CREAM.	\$8
Lemon crumble Creamy lemon curd, vanilla mascarpone topped with golden sweet crumble. Topped with ice cream & cream.	\$8

Breakfast Menu Available until 11.30am

Mini Breakfast 1 hash brown 1 fried egg 1 bacon served on 1 piece of toast.	\$8
3 Egg Omelette Tell us your choice of three fillings. Served with toast.	\$12
Bacon & Eggs on Toast 2 fried eggs & 2 rashers of streaky bacon served on toast.	\$12
Eggs Benedict Our version of this classic, with your choice of bacon or (salmon \$16.50) served on two crispy hash browns, 2 poached eggs, chorizo slivers, baby spinach. Topped with pesto and aioli mayo	\$14.50
Full English Breakfast 2 hash browns, 2 lots of bacon, 2 eggs, tomato, sausage, mushrooms, all served on toast.	\$16.00