



Like birds, people migrate bringing with them their beloved recipes and finding new delicacies along the way. This is what we want to showcase with our menu - the diversity of Aotearoa's people and their heritage.

Designed to be shared, our extensive menu can provide you with a unique dining experience every time you come to visit with your family and loved ones.

Our drink list gathers some of the most recognized local wine growers and brewers. Our signature cocktail list will take you on a flight around the world through exciting creative interpretations of timeless classics.

If you have a food allergy please tell your wait person as not all ingredients are listed. Gluten free items are not prepared in an entirely gluten free environment, some cross contamination may occur.

thegoldfinch.co.nz @thegoldfinch.chch



Small Plates

Bread & Dips / 17 V

house made pita & focaccia, truffle butter, roasted heirloom tomato hummus, za'atar oil

Flamed Edamame / 11 VG GF DF

flamed in sake, furikake & togarashi seasoning

Togarashi Mushroom Tacos / 19 V GF

crispy mushrooms, avocado & corn salsa, cheese, harissa mayo in a soft taco shell

Mango & Coconut Soup / 18 VG GF DF

cold soup with coconut milk, chilli, mango, kumara chips, coconut foam

Tiger Prawns / 26

kataifi wrapped crunchy prawns, grapefruit mayonnaise, lemon

Coconut Calamari / 25 GF DF

seven spice, coconut, ajoblanco, lemon

Popcorn Chicken / 24 GF DF

free range chicken thighs, gochujang, chives, pickled cucumber

Spice Cauliflower Pakora / 18 VG GFO DF

aromatic cauliflower, tamarind glaze, truffle oil, chives

Seared Ahi Tuna / 26 GF DF

rare seared sesame tuna, fresh mango salsa, ponzu, citrus herbs

Orange Salad / 19 VG GF DF

fennel, orange & grapefruit salad, almond flakes, beetroot nectar, heirloom tomato, cucumber

Dumplings

Chicken & Lemongrass / 23 DF

garlic, coriander, broth, chives

Beggar's Purse / 22 VG DF

mushroom, bamboo shoot, leek, shallots, kasundi soy dipping sauce

Sichuan Pork / 23 DF

pork, chives, sichuan chilli sauce

Pulled Beef Wonton / 23 DF

barbecue sauce, chives

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Medium Plates

Chicken Satay Skewers / 26 GF DF

free range Waitoa chicken thigh in lemongrass, gado gado salad, pita bread, tzatziki

Wild Boar Skewer / 26 GF DF

pork scotch, sambal oelek, gado gado salad, pita bread, tzatziki

Classic Thai Beef Salad / 28 GF DF

angus scotch fillet, chimichuri sauce, cucumber, crispy shallots & moong, nam tok dressing

Pumpkin & Spinach Cannelloni / 28 V GF

ricotta, pomodoro sauce, parsnip purée, herb oil, pickled pumpkin, tapioca crisps

Pork Belly / 32 GF DF

wok-tossed sliced pork belly, spring onions, sweet pepper, baby beans, jasmine rice or bao buns

The Duck / 38 GF

medium rare duck breast, celeriac purée, beetroot jus, crispy kale



Large Plates

Beef Steak / 48 GF DF

dry aged angus beef rib eye, thyme jus, madras curry sauce, buttered siverbeet

Lamb Chops / 45 GF DF

grilled lamb chops, chickpea & kumara tagine, pita bread, mint gremolata, chili oil

Market fish / POA GF

line-caught fish, ratatouille quenelle, leek cream sauce, charred asparagus, fennel granola, lemon

Chicken Roulade / 46 GF

free range chicken breast, chicken mousse, mushroom velouté, vegetable ragout dolmas

Grilled Eggplant / 36 V GF DF

honey feta, ginger jus, pomegranate, almond flakes, parmesan, focaccia



Trust the Chef

Embark on a culinary journey with our Trust the Chef menu! Perfect for groups of four or more, this eight course delight is meant for sharing. Our talented chefs will surprise you with a creative lineup of our most popular dishes

70 pp (min 4 ppl)

GF Gluten free DF Dairy free V Vegetarian VG Vegan DF GF Dairy / Gluten free optional

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From The Wok

Sichuan Soya Mapo Tofu / 35 (VG) (GF) (DF)

soya mince, capsicum, crispy onions, jasmine rice

Kung Pao Chicken / 38 (GF) (DF)

capsicum, mushrooms, peanuts, chilli pepper, jasmine rice

Sweet & Sour Crispy Pork / 38 (GF) (DF)

seasonal vegetables, spring onion, jasmine rice

Honey Chilli Lamb / 44 (GF) (DF)

sliced lamb leg, spring onion, shallots, sweet peppers, baby beans, jasmine rice



Sides

Sautéed Asparagus & Broccoli / 18 (V) (GF) (DFO)

sautéed in truffle butter, almond flakes

Free Range Egg Fried Rice (GF) (DF)

w garlic, chives, onions, shallots
Classic / 17 Chicken / 18 Prawns / 20

Crispy Potato / 15 (VG) (GF) (DF)

smashed baby potato, mushroom ketchup, truffle oil

Fries / 9 (VG) (GF) (DF)

w ketchup & harissa mayo



Desserts

Chocolate Pavé / 18 (GF)

jivara chocolate mousse, hazelnut, satsuma sauce, lemon meringue, seasonal fruits

Mango & Coconut Bavaois / 17

dulce de leche curd, strawberry balm, kataifi crisps

Wine poached Pear / 16 (VG) (GF) (DF)

sorbet, amaranth & rose brittle

Affogato / 12 (GF)

espresso, vanilla bean ice cream

add: Licor 43, Frangelico, Kahlua, Baileys or Amaretto / 20

Tiramisu / 18

chocolate popcorn, honey comb, coconut & jaggery ice cream, raspberry dust

Crème Brulée / 16 (GFO)

kaffir lime custard, pineapple, biscotti

Dessert Cocktails

Mudslide / 20

vodka, kahlua, baileys, cream chocolate sauce

French Connection / 20

cognac, amaretto, orange zest

Digestif

Limoncello, Italy 30ml / 11
Grand Marnier, France 30 ml / 14
Hennessy VS Cognac, France 30ml / 15
Quinta De La Rosa Tawny Port, Portugal 60ml / 14
Chartreuse Green, France 30ml / 16

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Signature Cocktails

The Rosefinch / 20

vodka, lychee liqueur, cranberry, lemon

The Junglefowl / 22

white rum, cherry liqueur, coconut, Aperitivo Botanical, pineapple

The Crossbill / 22

Monkey Shoulder, ginger liqueur, lemon, honey syrup, egg white

The Cardinal / 20

bourbon, saffron w cardamom & cinnamon infused syrup, bitters, orange zest

The Goldfinch / 22

gin, prosecco, passion fruit, pineapple, lemon and lime marmalade

The Jaybird / 20

gin, triple sec, lemon, orange marmalade

The Chachalaca / 22

mezcal, triple sec, grapefruit, lime, agave, house-made salt & spice rim

The Chickadee / 20

tequila, mango, pineapple, lime

Light Cocktails

*cocktails designed to contain a maximum of 1 standard drink

The Woodpecker / 17

sloe gin, cranberry juice, lime, soda, egg white

The Toucan / 16

vodka, vanilla liqueur, passion fruit, cranberry, pineapple, lemon

The Emerald / 18

Chartreuse, elderflower liqueur, lemon, mint, honey and ginger



Beers & Ciders

On Tap

Cassels & Sons Lager 4.3%	13
Cassels & Sons Nectar IPA 6.1%	13
Cassels & Sons Woolston Pale Ale 4.5%	13

In Cans & Bottles

Behemoth Me Time Mosaic Hazy IPA 6.8% 330ml	13
Behemoth Hopped Up On Pils, Pilsner 5.0% 330ml	13
ParrotDog Bitterbitch IPA 5.8% 330ml	12
ParrotDog Falcon APA 5.4% 330ml	12
ParrotDog Birdseye Hazy IPA 5.8% 330ml	12
Asahi Super Dry 5.0% 330ml	11
Corona 4.5% 355ml	11
Peroni 5.1% 330ml	11
Cassels & Sons Milk Stout 5.2% 330ml	13
Cassels & Sons Light Owl 2.5% 330ml	11
Sate of play IPA 0.5% 330ml	12
Steinlager Zero 0% 330ml	11

Ciders

Somersby Apple Cider 4.5% 330ml	12
Somersby Blackberry Cider 4.5% 330ml	12

You would rather go classic? Most classics available on request



Wine List

Sparkling & Champagne

125ml bottle

Hunter's MiruMiru Brute Method Traditional, <i>Marlborough</i>	13	78
Piper Heidsieck Cuvée Brute NV Champagne, <i>France</i>	19	114
Ca'Di Rajo Prosecco Treviso Extra Dry, <i>Italy</i>		70
Maude Brute Method Traditional, <i>Central Otago</i>		90
Pol Roger Brute Réserve NV Champagne, <i>France</i>		160

Whites

Sauvignon Blanc

150ml

Chard Farm Swiftburn Sauvignon Blanc 2023, <i>Central Otago</i>	13	65
Jules Taylor Sauvignon Blanc 2023, <i>Marlborough</i>	15	75
Peregrine Sauvignon Blanc 2023, <i>Central Otago</i>		80
Dog Point Sauvignon Blanc 2022, <i>Marlborough</i>		85

Pinot Gris

Cable Bay Awatere Valley Pinot Gris 2021, <i>Marlborough</i>	13	65
Peregrine Saddleback Pinot Gris 2022, <i>Central Otago</i>	15	75

Chardonnay

150ml bottle

Alpha Domus The Skybolt Chardonnay 2022, <i>Hawkes Bay</i>	13	65
Neudorf TiriTiri Chardonnay 2022, <i>Nelson</i>	14	70
Matawhero BF Chardonnay 2022, <i>Gisborne</i>	16	80
Carrick Bannockburn Chardonnay 2021, <i>Central Otago</i>		85
Man O'War Valhalla Chardonnay 2020, <i>Waiheke Island</i>		100
Te Mata Elston Chardonnay 2021, <i>Hawkes Bay</i>		105

Riesling & Gewurztraminer

Matawhero Single Vineyard Gewurztraminer 2022, <i>Gisborne</i>	14	70
Carrick Josephine Riesling 2022, <i>Central Otago</i>	15	75
Peregrine Riesling 2022, <i>Central Otago</i>		75
Rockburn Tigermoth Riesling 2018, <i>Central Otago</i>		80

Rosé

Lawson's Dry Hills PINK Pinot Rosé 2022, <i>Marlborough</i>	13	65
Ata Rangi Rosé 2022, <i>Martinborough</i>	14	70
Terra Sancta Pinot Noir Rosé 2022, <i>Central Otago</i>		75

Dessert Wine

75ml

Alpha Domus Semillion Late Harvest 2022, <i>Hawkes Bay</i>	13	65
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Reds

Pinot Noir

	150ml	Bottle
Gibbston Valley Gold River Pinot Noir 2021, <i>Central Otago</i>	14	70
Carrick Unravalled Pinot Noir 2021, <i>Central Otago</i>	15	75
Chard Farm River Run Pinot Noir 2022, <i>Central Otago</i>	18	90
Margrain Vineyard River's Edge Pinot Noir 2020, <i>Martinborough</i>		80
Neudorf Tom's Block Pinot Noir 2022, <i>Nelson</i>		90
Maude Pinot Noir 2022, <i>Central Otago</i>		100
Amisfield Breakneck Reserve Pinot Noir 2021, <i>Central Otago</i>		145

Merlot & Cabernets

Allan Scott Merlot Malbec 2020, <i>Hawkes Bay</i>	13	65
Peter Lehmann Carbernet Sauvignon 2021, <i>Barossa Valley</i>	15	75
Alpha Domus the Navigator Merlot Cabernets 2018, <i>Hawkes Bay</i>		85
Man O'War Ironclad Cabernet Franc Merlot 2020, <i>Waiheke Island</i>		110

Syrah & Shiraz

Chapel Hill The Parson Shiraz 2021, <i>McLaren Vale</i>	14	70
Alpha Domus The Barnstormer Syrah 2020, <i>Hawkes bay</i>	15	75
Elderton Estate Shiraz 2020, <i>Barossa Valley</i>		85
St Hallett Blackwell Shiraz 2020, <i>Barossa Valley</i>		100
Man O'War Dreadnought Syrah 2019, <i>Waiheke Island</i>		130
Te Mata Bullnose Syrah 2020, <i>Hawkes Bay</i>		135

Spirits

Gin

Haymans London Dry, England / 11
Haymans Sloe, England / 12
Haymans Peach & Rose Cup, England / 12
Strange Nature, New Zealand / 14
Scapegrace Black, New Zealand / 15
Scapegrace Gold, New Zealand / 18
Scapegrace Uncommon, Central Otago Early Harvest, NZ / 15
Scapegrace Uncommon, Hawkes Bay Late Harvest, NZ / 15
The Botanist, Scotland / 16
Roku, Japan / 15
Little Biddy Classic, New Zealand / 14
Little Biddy Pink, New Zealand / 15
Little Biddy Snow, New Zealand / 16
Broken Heart, New Zealand / 15
Hendrick's, Scotland / 16
Malfy Con Limone, Italy / 15
Malfy Rosa, Italy / 15

Premium Tonics / 5

Fever Tree:
Wild Raspberry, Mediterranean, Elderflower, Indian, Aromatic
East Imperial:
Grapefruit, Yuzu

Vodka

Finlandia, Finland / 11
Broken Shed, New Zealand / 13



Rum

Flor de Caña 4 Extra Dry, Nicaragua / 11
Flor de Caña Gran Reserva 7 Gold, Nicaragua / 11
Mount Gay Eclipse, Barbados / 13
Goslings Black Seal, Bermuda / 13
Sailor Jerry Spiced, Caribbean / 12
The Kraken Black Spiced, Trinidad & Tobago / 14

Tequila / Mezcal

El Jimador Reposado, Mexico / 11
Herradura Reposado Gold, Mexico / 14
Mezcal Del Maguey Vida / 16

Bourbon

Wild Turkey, Kentucky / 12
Makers Mark, Kentucky / 13
Woodford Reserve, Kentucky / 14

Whisky

Famous Goose / 11
Jack Daniels Old No.7, Tennessee / 11
Jack Daniels Rye, Tennessee / 12
Canadian Club, Ontario / 11
Jamesons, Cork / 11
The Famous Grouse, Scotland Blend / 11
Gentleman Jack, Tennessee / 13
Monkey Shoulder, Scotland Blend / 14
Laphroaig 10 Years, Islay Single Malt / 16

Non-Alcoholic

Mocktails

Coke, Diet Coke, Lemonade,
Tonic & Ginger Ale / 5

Ginger Beer / 6

Lemon, Lime & Bitters / 6

Orange, Apple, Pineapple,
Cranberry & Tomato Juice / 5

San Pellegrino
Sparkling & Mineral Still / 10

The Parrot / 12

pineapple juice, lime, coconut, mango,
grenadine

The Cuckoo / 12

passion fruit, apple juice, lime, mint, soda

The Tanager / 12

saffron, cinnamon & cardamom infused
syrup, apple, lemon, lemonade

Virgin G&T / 11

Coffee & Tea

Short Black / 4

Macchiato / 4.5

Piccolo, Long Black, Americano, Flat White,

Cappuccino, Latte / 5

Hot Chocolate / 6

Tea / 5

Earl Grey, English Breakfast, Green, Lemon &
Ginger, Peppermint

Coffee with Liquor / 16

Frangelico, Kahlua, Baileys, Licor 43, Amaretto