



Our Vision

To introduce you to the wonderful flavours & hospitality of The Hoi Polloi & provide an unforgettable dining experience.

We meld unique herbs & spices & some classical cooking traditions together with a few modern twists of course, with locally sourced quality produce to bring you a globally diverse menu.

Our Philosophy

Dining at The Hoi Polloi is never done in a rush.

Good food, made from a colourful medley of the freshest ingredients, with loving hands & hearty laughter takes time.

It is essentially a pleasure to be shared or enjoyed by one.

So, take time to share the pleasure of dining at The Hoi Polloi.

Kalpesh

Head Chef

A stylized map of New Zealand in a dark teal color. The map is decorated with various elements: two white sheep with orange legs in the top left; a single white sheep with orange legs on the right side; two white sheep with orange legs in the bottom left; and several stylized trees in teal and orange. A winding black line represents a river or coastline. In the background, there are white, jagged mountain peaks. The text 'New Zealand LAMB' is centered on the map, with 'New Zealand' in a dark teal script font and 'LAMB' in a bold, orange, sans-serif font. Below this, a short paragraph in white text reads: 'Breeding the world's best & most succulent lamb – the pinnacle of taste.' Three locations are labeled in white, sans-serif font: 'ASHBURTON' in the center-right, 'GERALDINE' in the bottom left, and 'TIMARU' at the very bottom left, near a dark teal shape representing a body of water.

New Zealand LAMB

Breeding the world's best & most
succulent lamb – the pinnacle of taste.

ASHBURTON

GERALDINE

TIMARU

Peter Timbs

BUTCHERY AND
DELICATESSEN

From Oxford, England
in 1876 to New Zealand's shores
from the 1930s

This unique family-operated
butchery sells high quality meats
instore & online.



CHRISTCHURCH



LITTLE Fish Co

Suppling local fresh
seafood to the heart of
the city at the Riverside
Market.

ROLLESTON

AKAROA SALMON

Exquisite tasting King Salmon, farmed
in the cold, clear waters of Akaroa
Harbour.



Our Local CANTERBURY

Food Suppliers'

Canterbury is the biggest agricultural region in New Zealand,
producing a fifth of the nation's agricultural GDP & employing nearly
20,000 people in this sector.

The Hoi Polloi is fortunate to have a bunch of incredibly
dedicated producers who go the extra mile to create top-quality
products. Quality & freshness are essential to us, & our suppliers are
excited & proud to have their exceptional products featured on our menu.

We're thrilled to collaborate with them & keep Canterbury
at the forefront of our offerings.



Kiwi Favourites

New Zealanders share many similarities with people from various other nations, particularly in their preferences for certain foods & dishes.

In line with this, we've chosen to showcase some quintessential "Kiwi Favourites" on our new menu, catering to the tastes of both locals & visitors alike who wish to savour delicious & enjoyable treats.

These dishes, denoted by the  symbol on the menu, encompass a selection that we trust you will enjoy. We welcome any suggestions for additional favourites you'd like to see featured!

To Begin

Smoked Akaroa Salmon \$26

Home-cured and smoked salmon from Akaroa Harbour, oven-glazed to medium rare. Served with pickled cucumber, wakame, yuzu mayonnaise and toasted sesame. GF, DF

French Onion Short Rib \$27

Slow-braised beef short rib with sweet caramelised onion and melted Gruyère, inspired by the French classic. GF

"Cacio e Pepe" Fried Chicken \$23

Golden fried chicken coated in aged pecorino and cracked black pepper, served with a zesty lemon aioli. GF

Spiced Lamb Spanakopita \$22

Hand-rolled golden pastry filled with tender spiced lamb and aromatic herbs, served with cool tzatziki.

Verdant Vegetable Croquettes \$18

Lightly fried pea and spinach croquettes infused with fresh garden herbs, finished with a spiced harissa sauce. V

Artisan Focaccia Bread \$18

Hand-crafted toasted focaccia served with marinated olives and roasted pepper salsa. V

Seasonal Vegetable Soup \$18

A daily creation from the freshest market produce, served with grilled sourdough and whipped butter. V

The Main Event

New Zealand Lamb Rump \$46

Premium lamb rump with a pistachio-panko herb crust, served over cumin and parmesan potato purée, seasonal vegetables and rich pan jus. GFA

200g South Canterbury Beef Fillet \$52

Grass-fed beef grilled to your preference, served with creamy potato purée, seasonal greens, red wine jus and Béarnaise butter. GF

300g Prime Aged Ribeye \$49

Raised on the grassy slopes of South Canterbury and grilled to your preference. Served with golden fries, a crisp seasonal garden salad and our signature red wine jus. GF

Coq au Vin Blanc \$43

Tender chicken thigh in a white wine velouté with smoky bacon lardons, mushrooms and glazed shallots over creamy mashed potatoes.

Five Spice Local Pork Belly \$45

Slow-roasted rolled pork belly served with miso pumpkin purée, wilted Asian greens and glossy hoisin jus. GF, DF

Bangers & Mash \$34

Peter Timbs pork and herb sausages paired with creamy mash, buttered peas and deep caramelised onion gravy. GF

Market Fish \$42

The day's freshest catch served over a creamy leek and pea risotto with seasonal garden greens. GF, DFA

The Hoi Polloi Burger \$29

Brioche bun, crispy lettuce, tomato, caramelised onion, pickles, cheese & aioli. **Choose from:** Succulent beef patty or crispy fried chicken. Served with fries.

Spinach & Ricotta Ravioli \$38

Stuffed pasta in a fragrant sage and saffron butter sauce, finished with citrus zest, roasted pine nuts and parmesan. V

Golden Cauliflower \$34

Turmeric and lemon roasted cauliflower with creamy white beans, zesty red pepper salsa and toasted seeds. VE, GF

The Sides

Creamy mashed potatoes GF \$12

Fries with tomato sauce GF \$12

Garden salad with mustard dressing GF, DF, VE \$12

Steamed seasonal vegetables with garlic butter GF \$12

The Sauces

Red wine jus GF \$6

Garlic butter GF \$6

The Finishing Touch

Whittaker's Chocolate Mousse \$20

Rich, velvety mousse topped with Whittaker's Peanut Slab shards and dark chocolate crumbs, served with raspberry sorbet. GF

Pineapple & Coconut Tres Leches \$20

Light sponge soaked in a three-milk blend with crushed pineapple and whipped cream. GF

Citrus Crêpes \$20

Delicate crêpes served with tangy lemon curd, Suzette butter and poached citrus slices. GF

Matcha Cheesecake \$20

A crustless Basque-style cheesecake with a silky texture and burnt top, served with strawberry compote. GF

Affogato al Caffè \$15

Vanilla bean ice cream 'drowned' in a double shot of hot espresso, served with a crisp biscotti. GF

Happy Hour



Keep your tastebuds and wallet thrilled with our delicious bar snacks and discounts on a range of beers, wines and cocktails!

Join us daily from 4-6pm, and don't miss our extended hours on Friday until 7pm!



A BAR & BISTRO FOR

The Hoi Polloi

thehoipolloi.co.nz