

A BAR & BISTRO FOR

The Hoi Polloi





Meet the man behind the flavours

Simo Abbari

Executive Food & Beverage Manager

Chef Simo Abbari is an innovative culinary expert known for his exceptional skills and passion for cooking. With a culinary journey spanning over two decades, he has become a respected figure in the industry, mastering different cuisines and techniques. He emphasises the use of fresh, locally-sourced ingredients in his dishes, reflecting his commitment to sustainability.

Chef Abbari's warm personality and talent for connecting with people through food have earned him a well-deserved reputation as a top chef in the industry, inspiring food lovers worldwide with his exceptional culinary creations.



Our Vision

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

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

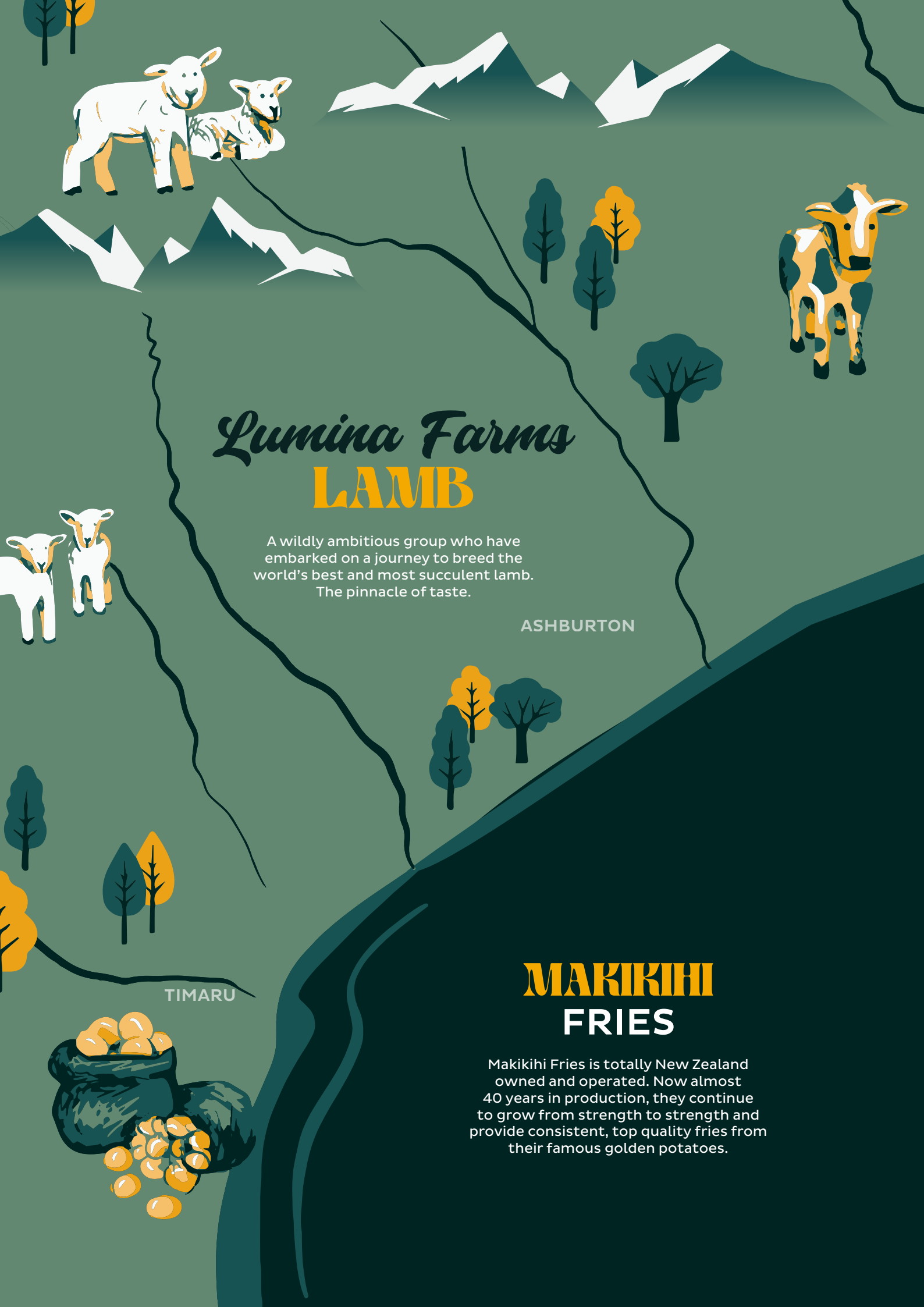
Our Philosophy

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 and 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.

Executive Food & Beverage Manager



Lumina Farms

LAMB

A wildly ambitious group who have embarked on a journey to breed the world's best and most succulent lamb. The pinnacle of taste.

ASHBURTON

TIMARU

MAKIKIHI

FRIES

Makikihi Fries is totally New Zealand owned and operated. Now almost 40 years in production, they continue to grow from strength to strength and provide consistent, top quality fries from their famous golden potatoes.

**PURE
NATURE
PASTURE**
NZ LTD

New Zealand's Beef Farming Specialist. A New Zealand beef farming specialist with five self-operated farms.



**Theo's
FISHERIES**

Family owned and operated since 1950.

CHRISTCHURCH

**AKAROA
SALMON**

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



**Leeston
Grocer**

A locally owned and operated business, suppliers to restaurants and cafes throughout Selwyn, Christchurch and Banks Peninsula.

Our Local
CANTERBURY

Food Suppliers'

Canterbury is the biggest agricultural region in New Zealand, producing a fifth of the nation's agricultural GDP and 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 and freshness are essential to us, and our suppliers are excited and proud to have their exceptional products featured on our menu.

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

Breakfast Menu From 7am till 11am

Sourdough toast with butter & jams | \$10

Beans on toast | \$14

House-made muesli with fresh fruit & yoghurt | \$15

Mushrooms on toast | \$16

Breakfast Bowl | \$19 DF, GFO
Granola, freshly cut fruits, toasted nuts & seeds, açai purée.

Eggs Your Way | \$17 DFO, GFO
Two free-range eggs cooked your way on toasted sourdough, with slow-roasted tomato.

Eggs Benedict | GFO
Two poached free-range eggs on grilled sourdough with wilted spinach & hollandaise sauce
with Akaroa hot smoked salmon | **\$28**
with crispy bacon | **\$25**
with mushroom | **\$25**

Extras on the side

Hash brown **\$4**
Grilled tomatoes **\$4**
Mushrooms **\$4**
Sausages **\$4**
Bacon **\$5**
Salmon **\$7**
Two free-range eggs **\$7**
Hollandaise sauce **\$4**
Gluten-free bread **\$3**

Waffles | \$26

Crispy buttermilk fried chicken & bacon, maple syrup.

or

Caramelised grilled banana, berry compote, maple syrup.

The Hoi Polloi Big Breakfast

\$30 | DFO, GFO

Hearty Kiwi breakfast, gourmet sausage, grilled tomato, manuka-smoked bacon, mushroom, homemade hash browns, two free-range eggs cooked your way on toasted sourdough.

Tortilla Espanola | \$26 DFO, GFO

Spanish omelette, filled with potatoes, chorizo, tomato, onion, with grilled sourdough.

Moroccan Shakshuka | \$26 DFO, GFO

A North African dish of poached eggs cooked in aromatic fresh tomato, with grilled flat bread.





Salads

Falafel Salad Bowl

\$22 GF, V

Grilled haloumi, hummus, garlic tahini sauce.

Chicken & Bacon Caesar Salad

\$26 GF

Poached chicken, crispy bacon, cos lettuce, Caesar dressing, soft boiled egg, parmesan & croutons.

Thai Beef Salad

\$26 GF, DF

Spiced beef strips, vermicelli noodles, mung beans, chilli & lime dressing, roasted peanuts.

Platters

All our platters are designed to cater for 5-6 persons.

Please advise your waiter if you have any special dietary requirements or for an option for 2-4 persons.

Tasting Platter | \$85

Selection from our bar menu including sauces, served with Makikihi fries.

Surprise Me Platter | \$95

Trust the kitchen team to delight you with our seasonal creation.

Platter to include, meat, vegetarian & gluten-free option. Served with assorted dips & breads.

Mezze Platter | \$75 V

Falafel, dolmades, arancini balls, jalapeno pepper, spinach & filo parcel, pickled vegetables, marinated feta, olives, assorted dips & breads.



Hoi Polloi Favourite

Golden Crumbed Chicken Schnitzel

Your all-time childhood favourite served your way.

Snack | \$15
with jalapeño & sriracha mayo.

Light meal | \$19
with house garlic butter
& rainbow slaw.

Full meal | \$25
with mushroom sauce, golden fries
& mixed-leaf salad.

From *the* Grill

Angus Beef Burger | \$24 GFO
200g Marble Master beef patty
with pickled onion, salad, BBQ sauce,
Swiss cheese & fries.

**Buffalo Grilled Chicken
Burger | \$24** GFO
Chicken breast, crispy bacon, lettuce,
tomato, buffalo chicken mayo & fries.

**Open Beef Steak
Sandwich | \$27** GFO
Grilled beef steak, sourdough,
balsamic onions, garden salad,
horseradish cream & fries.

All Day & Bar Menu

From 11 am till late

Warm Marinated Olives | \$10

with rosemary & lemon chilli oil.

DF, V, GF

Sticky Pork Belly Bites | \$15

with honey & teriyaki sauce.

DF, GF

Duck Liver Parfait | \$18

with quince marmalade & toasted French baguette.

GFO

Yakitori Chicken | \$15

with Japanese dipping sauces.

GF, DF

Mushroom Arancini Balls | \$15

with Parmesan & truffle aioli.

V

Grilled Flat Bread | \$16

with hummus, dukkah & marinated oil.

DF, GFO

Crispy Fried

Chicken Schnitzel | \$15

with jalapeño & sriracha mayo.

Add fries & salad \$7.50

Seafood Chowder

half \$15 full \$22

with garlic bread & lemon wedges.

Lamb Shawarma | \$18

Moroccan slow cooked lamb, hummus, grilled flat bread, sumac & tahini dressing.

DF, GFO

Fish & Chips | \$28

Three Boys' beer battered fish fillet, salad & fries, tartare sauce & lemon.

GFO

Grilled Akaroa Salmon | \$28

with lemon & pea risotto, preserved lemon & salsa verde.

GF

Bowl of Makikihi Fries | \$10

with tomato sauce & aioli.

V, GF



DF – Dairy Free

DFO – Dairy Free Optional

V – Vegetarian

VO – Vegetarian Optional

VE – Vegan

GF – Gluten Free

GFO – Gluten Free Optional

Dinner Menu

From 5pm till late

Entree

Warm Marinated Olives \$10

with rosemary & lemon chilli oil.

DF, GF

Grilled Flat Bread \$18

with hummus, basil pesto & marinated olives.

DF, GFO

Duck Liver Parfait \$19

with quince chutney, cornichons & toasted sourdough.

GFO

Akaroa Salmon Crudo \$24

with fennel & orange salad, sesame & citrus dressing.

DF, GF

Oysters

Fresh natural or Kilpatrick

½ dozen \$27

1 dozen \$38

DF, GF

Venison \$24

with spiced feijoa chutney, baby green leaves, crispy lavash & juniper berry vinaigrette.

GFO



DF – Dairy Free DFO – Dairy Free Optional V – Vegetarian

VO – Vegetarian Optional VE – Vegan GF – Gluten Free GFO – Gluten Free Optional



Mains

Prime Canterbury **\$42** Beef Fillet

Grilled to your liking, served with potato fritters, caramelised shallots, mushrooms & beef jus.

DFO, GF

Grilled Polenta Cake **\$36**

Corn & polenta cake with balsamic roasted tomatoes, rocket, saffron-pickled labneh & harissa sauce.

GF, VE

Crispy Pork Belly **\$38**

On turmeric cauliflower puree, charred broccolini, with spiced orange & chilli jam.

DF, GF

Free-Range **\$38** Chicken Breast

Stuffed with aged brie & prunes, wrapped in crispy bacon, mustard potato mash, chorizo, salsa verde.

GF

Buckwheat Risotto **\$36**

Mushroom forestiere, goat cheese, & walnut pesto.

GF, V

Something to Share **\$85** For Two

8 hours slow-roasted Lumina lamb shoulder, served with pomegranate & mint jus & your choice of two sides.

Moorish Market Fish **\$38**

Saffron couscous, ratatouille, crushed olive salsa, with preserved lemon.

DF, GF

**Need a
bit more?**
See sides on the
next page.



Something to Share

for two \$85

8 hours slow-roasted Lumina lamb shoulder, served with pomegranate & mint jus & your choice of two sides.

Dinner Sides

\$10 each

Greek salad with extra virgin olive oil

Duck fat-roasted agria potatoes

Cumin-roasted carrots & kale

Steamed seasonal market vegetables

Makikihi fries with tomato sauce

Kids Menu

Cheeseburger & fries | GFO \$15

Chicken tender, salad & fries | DF \$15

Ham, cheese & pineapple pizza \$15

Spaghetti bolognese | DF \$17

Fish & chips | GF \$17

Kids Dessert \$10 each

Chocolate brownie, vanilla ice cream & chocolate sauce

Ice cream Sundae with your choice of sauce: Berry / Chocolate / Caramel

Fruit salad with vanilla ice cream

Banana split with vanilla ice cream

Dessert

Hazelnut & Chocolate Torte \$15

Served with mascarpone cheese & berry coulis.

GF

Crème Brûlée \$14

Orange blossom water & cardamom crème brûlée, served with pistachio biscotti.

GFO

Italian Tiramisu \$14

Sponge cake, coffee liqueur, mascarpone, chocolate shavings.

Chè Chuối Pudding \$14

Vietnamese pudding with coconut, mango, tapioca & pistachios.

GF, DF, VE

Chocolate Fantasy Platter \$28

To share for two

White chocolate & raspberry cake, chocolate panna cotta, chocolate ice cream & berry coulis.

GF

Ice cream Selection \$12

Home-made ice cream with your choice of chocolate, berry or caramel sauce.

(Please ask your waiter for today's selection)

GF



Calling all locals...

Hey, fellow foodies! Register online to become a 'Polloi Pal' and score a free drink, and 10% off your bill! Each time you visit, rack up Polloi dollars for epic future discounts!

See the website for Ts & Cs.





**SIGN
UP &
SAVE!**



Order
online!



DINE-IN • PICK-UP

Open 7am till late
840/848 Colombo Street, Christchurch
thehoipolloi.co.nz

A BAR & BISTRO FOR

The **Hoi**
Polloi