THE PROVIDORE MENU

EXCLUSIVELY FOR "FILMS AT THE FORT" 2023

SNACKS		
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GOURMET POPCORN cheddar • sweet & salty • butter	\$8
PROPER CRISPS (150a)	40

PROPER CRISPS (150g) Malborough sea salt • cider vinegar • onion & chive	\$8
PROPER TORTILLA CHIPS	\$8

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PEA	TUNA	BUTTER	BAR		

caramel & cinnamon • original • cherry & coconut	

RUIAL NUI CUMPANI NUIS	
hot & spicy • mixed nuts	

BF\	/FR	ΔGF	S	

pineapple salsa · chilli lime

BEVERAGES	
MINERAL WATER	

DACH	WATED	

DASH WATER
lemon · peach · raspberry · cucumber

REMEDY	SODALY

raspberry · lemoi	n squash • passionfro	uit • orange • guava

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· lemon.	lime	& bit	ters

ICED BLACK

THE PROVIDORE MAIN BLEND COFFEE

ICED OAT LATTE	
made with Oatside oat milk	

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made with Valrhona couverture chocolate and Oatside oat milk

SWEET TREATS

PAT & STICK'S "WORLD FAMOUS" ICE CREAM SANDWICH
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vanilla chocolate • vanilla lace • double chocolate • caramel pecan

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VECAN EL	AVOLIDO .		

VEGAN FLAVOURS made with oat milk!
vanilla chocolate • double chocolate • caramel pecar

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CARROT CAKE	
CHOCOLATE TART	

\$9.5	
\$8.5	

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DELI & SALADS	
ANTIPASTO CUP grissini, mini pave, Brochettes micro bouchees, mini salami sticks, mini chorizo balls, Rosette salami, Manchego, Comte, cornichons, dried apricots & figs	\$18
CHARCUTERIE PLATTER parma ham, mini salami sticks, country pork pate with pistachio, Rosette Salami, Mortadella with pistachio, cornichons, cocktail onion, mixed olives and fresh bread	\$25.5
CHEESE PLATTER Delice d' Argental, Crottin Cranberry, Marcel Petite Comte, Fourme D' Ambert, dried cranberries, dried mulberries, The Providore wafer crackers and fresh bread	\$28.5
DIPS PLATTER hummus, red pepper dip, Tzatziki, mixed olives, stuffed red peppadew, carrot & cucumber sticks, Pane Volante and pita bread	\$22
TOSTADA SALAD with pulled pork, avocado, roasted corn, pepper, spanish onion, chipotle tomato dressing, spiral carrots, cilantro and Manchego cheese	\$18.5
PUMPKIN SALAD [V] with quinoa, feta, cranberry, rocket, toasted walnut and balsamic dressing	\$17.5
HOT FOOD STATION cooked fresh from the event kitchen	
GRASS-FED BEEF BURGER in a brioche bun with melted provolone cheese, pickles, lettuce, tomato ketchup & sautéed onions, served with NZ proper crisps	\$25.5
GOURMET HOT DOGS grilled gourmet pork or chicken sausage in a brioche bun with caramelised onions, cheddar cheese, tomato sauce & mustard	\$15.5
HAND-STRETCHED PIZZA hand-stretched pizza base with toppings from our deli: classic margherita • parma ham • truffle ricotta, mushroom & spinach	\$24

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\$15.5

add pulled pork - \$5

extra condiments - \$3 per sauce

TORTILLA CORN CHIPS (good for 2)

served with sour cream, roasted tomato salsa and guacamole