

RESTAURANT+WINE BAR

# Friday Soul Comfort Food

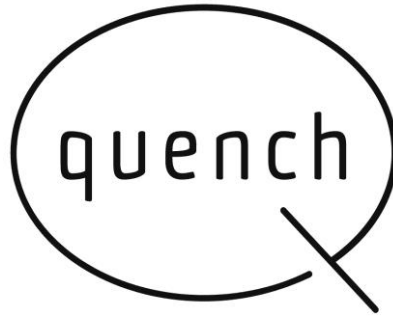
<b>Marinated Olives</b> Served Warm   GF   DF   V   Vegan	10.0
<b>Prawn Croquettes</b> Fennel and Apple Slaw   Citrus Aioli	16.0
<b>Casareccia Pasta</b> Pancetta   Young Green Vegetables   Alfredo Sauce	24.5
<b>St Louis Pork Ribs</b>   GF   DF   Smokey BBQ Glaze   French Fries	24.0
<b>Crumbed Schnitzel</b> Sliced Beef   Mushroom Gravy   French Fires	25.0
<b>Spanish Style Meatballs</b>   GF   Ratatouille   Mozzarella	24.0
<b>Smoked Salmon Hash</b>   GF   DF   Hot Smoked Salmon   Crushed Potato   Spinach   Poached Egg	25.0

Continued.....



Chateau Marlborough

BLLENHEIM - NEW ZEALAND



RESTAURANT+WINE BAR

<b>Roasted Spring Carrots</b>  GF  DF  V  Vegan   Olive Oil  Za'atar	<b>12.0</b>
<b>Crunchy Slaw</b>  GF  DF  V   Shredded Cabbage  Carrot  Herbs  Toasted Sesame Mayonnaise	<b>12.0</b>
<b>French Fries</b>	<b>8.0</b>
Add Garlic Butter	<b>4.0</b>
Add Truffle Oil	<b>4.0</b>

## Sweet Treats

<b>Tempura Bananas</b>	<b>12.0</b>
Cinnamon and Sugar  Custard Cream	
<b>Berry Sundae</b>  GF	<b>12.0</b>
Boysenberry Ice Cream  Summer Strawberries	

From the team at Quench Restaurant a Big Thank You for  
Being Part of #TGIF  
We look forward to seeing you again!



Chateau Marlborough

BLLENHEIM - NEW ZEALAND