

RESTAURANT+WINE BAR

## Dinner A la Carte

### Beginnings

<b>Marinated Olives</b>	10.0
Served Warm  GF  DF  V  Vegan	
<b>Baked Brie</b>  V  Can be Served GF	24.0
Walnuts  Cranberries  Maple Glaze  Baguette	
Add Prosciutto	<b>extra 6.0</b>
<b>Oven Baked Bread Served Warm</b>  V	16.0
Salted Butter  Pomegranate Molasses	
'Two Short Dogs' Marlborough Extra Virgin Olive Oil	

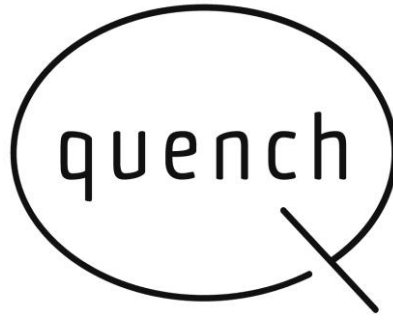
### Entrees

<b>Cream of Clam Soup</b>  Can be served GF	19.0
Cloudy Bay Clams  Lemon  Fennel  Saffron   Garden Chives	
<b>Chicken Liver Pate</b>  Can be served GF	18.0
Pancetta  Thyme  Verjuice Gelee  Cornichons  Baguette	
<b>Corn Croquettes</b>  V	19.0
Panko Crumb  Sweetcorn Puree  Tarragon  Popping Corn	
<b>Venison Carpaccio</b>  GF	20.0
Shallots  Capers  Balsamic Glaze  Parmesan Reggiano	
<b>Marlborough Salmon Fillet</b>  GF	22.0
Oven Roasted Salmon  Pineapple and Bacon Salsa   Butter	
And Smoked Paprika Cream Sauce	



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## Mains

**Free Range Twice Cooked Pork Belly** |GF | **40.0**  
Apple Compote |Whipped Sweet Potato |Watercress and Herbs

**New Zealand Lamb Rump** **42.0**  
Spiced Potato Puree |Sautéed Greens |Pistachio Herb Crumb |  
Pan Reduction

**Beef Fillet Mignon** |GF | **43.0**  
Prime Beef Wrapped in Bacon |Garlic Cream Potatoes |Steamed  
Vegetables |Red Wine Jus

**Seafood Creation** **39.5**  
Chef's Daily Special - Your waiter will advise

**Baked Vegetables** **36.0**  
Cannellini Beans |Moroccan Ratatouille |Swiss Chard |Tahini  
Dates |GF |DF |V |Vegan |

**Sticky BBQ Chicken Thigh** **36.0**  
Crunchy Slaw |Toasted Sesame Seeds |Sriracha Mayonnaise |  
Furikake |GF |DF |

## Sides

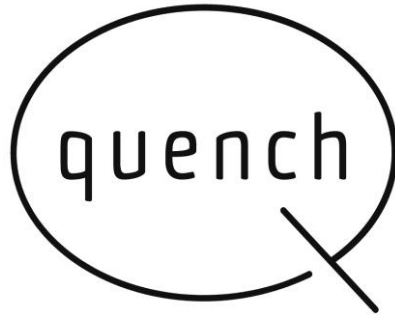
**French Fries**  
Served with Ketchup and Aioli |DF | **8.0**  
Add Truffle Oil **extra 4.0**  
Add Garlic Butter **extra 4.0**

**Steamed Seasonal Vegetables** **9.0**



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Olive Oil | Garden Herbs | GF | DF |

## Desserts

<b>Italian Trifle</b>	<b>16.0</b>
Mascarpone   Coffee Liqueur   Dutch Cocoa   Espresso Dates	
<b>Citrus Crepes</b>   GF available	<b>16.0</b>
Lemon Curd   Suzette Orange Butter   Poached Citrus	
<b>Strawberry Cheesecake</b>   GF available	<b>16.0</b>
Summer Berries   Vanilla Biscuit Crumb   Softly Whipped Cream	
<b>Dark Chocolate Truffle</b>   GF	<b>7.0</b>
Hazelnut   Cognac	
<b>Affogato</b>   Can be served GF	<b>18.0</b>
Vanilla Bean Ice Cream   Shot of Coffee   Your Choice of Liqueur	
<b>Cheese Selection</b>	<b>30.0</b>
A selection of Local Cheeses served with Condiments   Bread and Crackers   Can be served GF	



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