

RESTAURANT+WINE BAR

Dinner A la Carte

Wine of the month 'Rapaura Springs'

Beginnings

Marinated Olives	10.0
Served Warm GF DF V Vegan	
Baked Brie V Can be Served GF	24.0
Walnuts Cranberries Maple Glaze Baguette	
Add Prosciutto	extra 6.0
<u>Rapaura Springs Chardonnay 14.0 glass 58.0 bottle</u>	
Oven Baked Bread Served Warm V	16.0
Salted Butter Pomegranate Molasses	
'Two Short Dogs' Marlborough Extra Virgin Olive Oil	
Toasted Garlic Bread V	12.0
Roast Garlic Herb Butter	

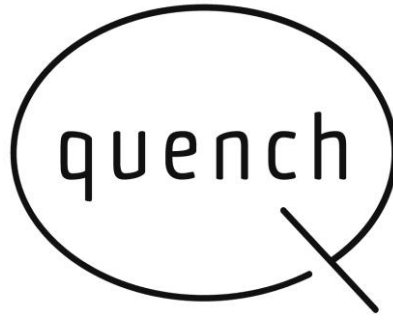
Entrees

Cream of Clam Soup Can be served GF	19.0
Cloudy Bay Clams Lemon Fennel Saffron Garden Chives	
Chicken Liver Pate Can be served GF	18.0
Pancetta Thyme Verjuice Gelee Cornichons Baguette	
Roast Beet Salad GF DF V	19.0
Heirloom Beets Asparagus Dill Labneh Blood Orange	
<u>Rapaura Springs Rose 14.0 glass 58.0 bottle</u>	
Venison Carpaccio GF	20.0
Shallots Capers Balsamic Glaze Parmesan Reggiano	



Chateau Marlborough

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Mains

Free Range Twice Cooked Pork Belly |GF | 40.0
Apple Compote |Whipped Sweet Potato |Watercress and Herbs
Rapaura Springs Sauvignon Blanc 14.0 glass |58.0 bottle

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 |
Rapaura Springs Pinot Gris 14.0 glass |58.0 bottle

Sides

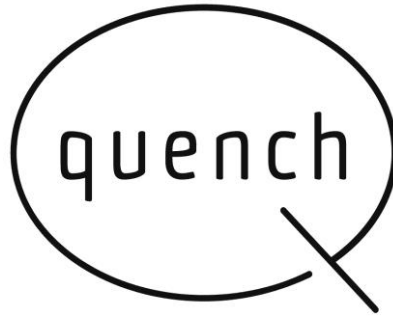
French Fries
Served with Ketchup and Aioli |DF | 8.0
Add Truffle Oil **extra 4.0**
Add Garlic Butter **extra 4.0**

Steamed Seasonal Vegetables 9.0
Olive Oil |Garden Herbs |GF |DF |



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Desserts

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



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