

RESTAURANT+WINE BAR

Dinner A la Carte

Wine of the month 'Lawson Dry Hills'

Beginnings

Marinated Olives	12.0
Served Warm GF DF V Vegan	
Baked Brie V Can be Served GF	26.0
Walnuts Cranberries Maple Glaze Baguette	
Add Prosciutto	extra 8.0
Oven Baked Bread Served Warm V	20.0
Salted Butter Pomegranate Molasses	
'Two Short Dogs' Marlborough Extra Virgin Olive Oil	

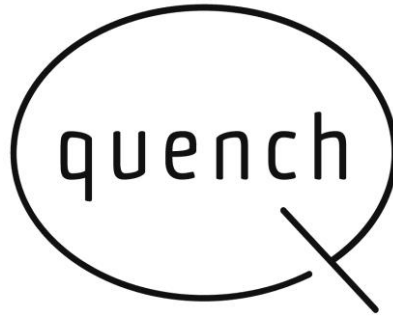
Entrees

Cream of Clam Soup Can be served GF	20.0
Cloudy Bay Clams Lemon Fennel Saffron Garden Herbs	
Chicken Liver Pate Can be served GF	20.0
Pancetta Thyme Verjuice Gelee Cornichons Baguette	
Roasted Cauliflower Croquettes	22.0
Panko Crumbed Tarragon and Lemon Cauliflower Puree	
Lawson Dry Hills Chardonnay 12.0 glass 49.0 bottle	
Venison Carpaccio GF	20.0
Shallots Capers Balsamic Glaze Parmesan Reggiano	
Lawson Dry Hills Pinot Noir - 14.0 glass 52.0 bottle	
Lambs Fry GF	22.0
Pan Fried Lambs Fry Onions Agria Mash Bacon	
Marsala Crème Sauce	



Chateau Marlborough

BLLENHEIM - NEW ZEALAND



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Mains

Free Range Twice Cooked Pork Belly |GF | **44.0**

Apple Compote |Whipped Sweet Potato |Watercress and Herbs

[Lawson Dry Hill Riesling - 14.0 glass](#) |[56.0 bottle](#)

Slow Cooked New Zealand Lamb Shank |GF | **44.0**

Potato Mousseline |Steamed Vegetables |Harissa |

Pan Reduction |Hazelnut Dukkah

[Lawson Dry Hill Pinot Noir - 14.0 glass](#) |[52.0 bottle](#)

Beef Fillet Mignon **46.0**

Prime Beef Wrapped in Bacon |Garlic Cream Potatoes |Roast Vegetables |Tempura Onion Rings |Red Wine Jus

Marlborough Salmon Fillet |GF | **45.0**

Oven Roasted Salmon |Mascarpone and Leek Risotto |

Wild Roquette

[Lawson Dry Hills Chardonnay - 12.0 glass](#) |[49.0 bottle](#)

Baked Vegetables **38.0**

Cannellini Beans |Moroccan Ratatouille |Swiss Chard |Tahini Dates |GF |DF |V |Vegan |

Chicken Cassoulet |DF |Can be served GF | **38.0**

Herb Marinated Chicken Thigh |Slow Cooked Vegetables |Fava Beans |Beets |Garlic Crumble

[Lawson Dry Hill Sauvignon Blanc - 12.0 glass](#) |[49.0 bottle](#)

Sides

French Fries

Served with Ketchup and Aioli |DF |

9.0

Add Truffle Oil

extra 4.0

Add Garlic Butter

extra 4.0

Roasted Seasonal Vegetables

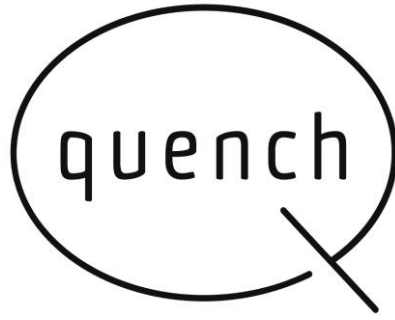
12.0

Olive Oil |Garden Herbs |GF |DF |V |Vegan |



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Desserts

Italian Trifle	18.0
Mascarpone Coffee Liqueur Dutch Cocoa Espresso Dates	
Citrus Crepes GF available	18.0
Lemon Curd Suzette Orange Butter Poached Citrus	
Passionfruit and Pineapple Cheesecake GF available	18.0
Vanilla Biscuit Crumb Passionfruit Ice Cream Coconut	
Dark Chocolate Truffle GF	8.0
Hazelnut Cognac Honey	
Affogato Can be served GF	20.0
Vanilla Bean Ice Cream Shot of Coffee Your Choice of Liqueur	
Cheese Selection	34.0
A selection of Local Cheeses served with Condiments Bread and Crackers Can be served GF	

Dessert Cocktails

Lemon Meringue Pie	20.0
Vodka Lemon Curd Limoncello Whipped Cream	
Hazelnut Martini	22.0
Frangelico Chocolate Liqueur Armagnac	
Turkish Delight	22.0
Gin Crème de Cacao Rose Water	

All room service orders are subject to a delivery fee of \$5.00



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