

RESTAURANT+WINE BAR

Dinner A la Carte

Wine of the month 'Jules Taylor OTQ'

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
Jules Taylor OTQ Rose - 15.0 glass 65.0 bottle	
Oven Baked Bread Served Warm V	20.0
Salted Butter Pomegranate Molasses	
'Two Short Dogs' Marlborough Extra Virgin Olive Oil	

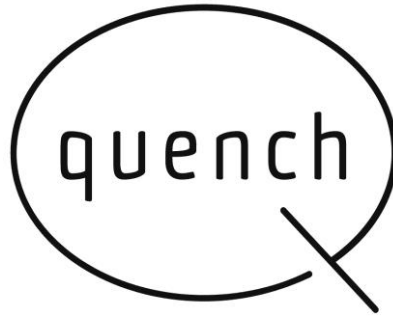
Entrees

Cream of Clam Soup Can be served GF	20.0
Cloudy Bay Clams Lemon Fennel Saffron Garden Chives	
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	
Jules Taylor OTQ Chardonnay 16.0 glass 85.0 bottle	
Venison Carpaccio GF	20.0
Shallots Capers Balsamic Glaze Parmesan Reggiano	
Jules Taylor OTQ Pinot Noir - 18.0 glass 90.0 bottle	
Lambs Fry GF	22.0
Pan Fried Lambs Fry Onions Agria Mash Bacon	
Marsala Crème Sauce	



Chateau Marlborough

BLLENHEIM - NEW ZEALAND



RESTAURANT+WINE BAR

Mains

Free Range Twice Cooked Pork Belly |GF | **44.0**
Apple Compote |Whipped Sweet Potato |Watercress and Herbs

Slow Cooked New Zealand Lamb Shank |GF | **44.0**
Potato Mousseline |Steamed Vegetables |Harissa |
Pan Reduction |Hazelnut Dukkah

Jules Taylor OTQ Pinot Noir - 18.0 glass |90.0 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

Jules Taylor OTQ Chardonnay - 16.0 glass |85.0 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

Sides

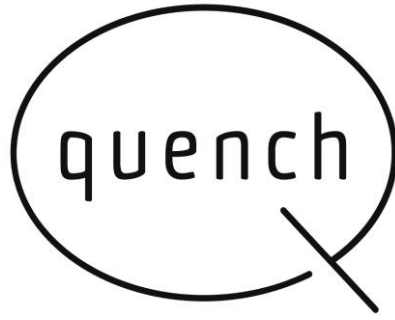
French Fries
Served with Ketchup and Aioli |DF | **9.0**
Add Truffle Oil **extra 4.0**
Add Garlic Butter **extra 4.0**

Roasted Seasonal Vegetables **12.0**
Olive Oil |Garden Herbs |GF |DF |V |Vegan |



Chateau Marlborough

BLLENHEIM - NEW ZEALAND



RESTAURANT+WINE BAR

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



Chateau Marlborough

BLLENHEIM - NEW ZEALAND