

RESTAURANT+WINE BAR

Dinner A la Carte

Wine of the month 'Selaks'

Marinated Olives GF|DF|V|Vegan| 12.0
Served Warm

Baked Brie |Can be served GF | 26.0
Maple Glaze |Cranberries |Walnuts |Baguette |
Add Prosciutto extra 8.0
'Selaks' Sauvignon Blanc - 12.0 glass |48.0 bottle

Oven Baked Bread Served Warm |V | 20.0
Salted Butter |Pomegranate Molasses |'Two Short Dogs Marlborough
Extra Virgin Olive Oil

Chicken Liver Pate |Can be served GF | 20.0
Pancetta |Thyme |Verjuice Gelee |Cornichons |Baguette
'Selaks' Rose - 14.0 glass |58.0 bottle

Seafood Chowder entrée 22.0
White Wine |Salmon |Gurnard |Greenlip Mussels |Herbs | main 38.0
Warm Bread

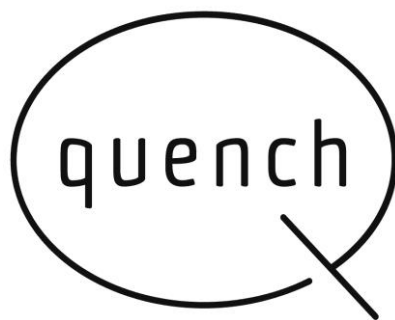
Ricotta Spinach Tortellini |V | entrée 20.0
Brown Butter Sauce |Toasted Pinenuts |Parmesan Reggiano main 35.0

Continued



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Mains

Carved New Zealand Lamb Rump | Can be served GF | **44.0**

Cumin Spiced Potato Puree | Steamed Greens | Pistachio Herb Crumb |
Pan Reduction

'Selaks' Pinot Noir - 14.0 glass | 58.0 bottle

Herb Roasted Chicken | GF | **38.0**

Boneless Chicken Thigh | Griddled Potatoes | Wilted Greens | Dijon Velouté

'Selaks' Sauvignon Blanc - 12.0 glass | 48.0 bottle

Hot Smoked Salmon Fillet | GF | DF | **45.0**

Mediterranean Roast Vegetables | Citrus Aioli | Harissa | Dukkah

'Selaks' Chardonnay - 14.0 glass - 60.0 bottle

Baked Vegetables | DF | GF | V | Vegan | **38.0**

Cannellini Beans | Moroccan Ratatouille | Swiss Chard | Tahini | Dates

Beef Fillet Mignon **48.0**

Prime Beef Wrapped in Bacon | Garlic Crème Potatoes | Steamed Vegetables
| Red Wine Jus

Sides

Roasted Seasonal Vegetables | GF | DF | V | Vegan | **16.0**

Olive Oil | Garden Herbs

French Fries **10.0**

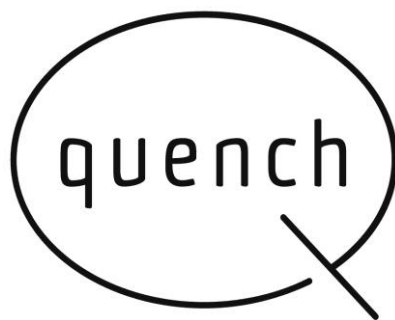
Add Truffle Oil **extra 5.0**

Add Garlic Butter **extra 5.0**



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Endings

Strawberry Cheesecake | Can be served GF | **18.0**
Vanilla Biscuit Crumb | summer Berries | Softly Whipped Cream

Dark Chocolate Torte | GF | **18.0**
Black Doris Plum Ice Cream | Rhubarb Coulis

Citrus Crepes | GF available | **18.0**
Lemon Curd | Suzette Butter | Poached Citrus

Belgian Chocolate Truffle | GF | **8.0**
Hazelnut | Cognac | Honey

Cheese Selection | Can be served GF | **34.0**
A selection of Local Cheeses served with Condiments | Crostini and Crackers

Dessert Cocktails

Lemon Meringue Pie **20.0**
Vodka | Lemon Curd | Limoncello | Whipped Cream

Hazelnut Martini **22.0**
Frangelico | Chocolate Liqueur | Armagnac

Affogato | Can be served GF | **20.0**
Vanilla Bean Ice Cream | Shot of Coffee | Your Choice of Liqueur



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