

RESTAURANT+WINE BAR

Dinner A la Carte

Wine of the month 'Rapaura Springs'

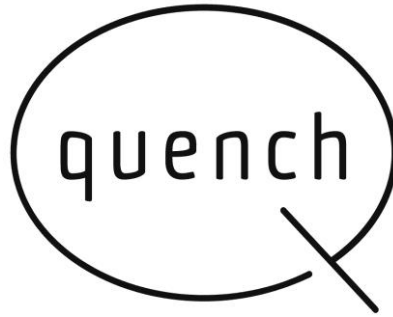
Marinated Olives GF DF V Vegan Served Warm	12.0
Baked Brie Can be served GF Maple Glaze Cranberries Walnuts Baguette Add Prosciutto	26.0 extra 8.0
'Rapaura Springs' Pinot Gris - 14.0 glass 58.0 bottle	
Oven Baked Bread Served Warm V Salted Butter Pomegranate Molasses 'Two Short Dogs Marlborough Extra Virgin Olive Oil	20.0
Chicken Liver Pate Can be served GF Pancetta Thyme Verjuice Gelee Cornichons Baguette	20.0
'Rapaura Springs' Rose - 14.0 glass 56.0 bottle	
Seafood Chowder	entrée 22.0 main 38.0
White Wine Salmon Gurnard Greenlip Mussels Herbs Warm Bread	
Ricotta Spinach Tortellini V Brown Butter Sauce Toasted Pinenuts Parmesan Reggiano	entrée 20.0 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
- Herb Roasted Chicken** | GF | **38.0**
Boneless Chicken Thigh | Griddled Potatoes | Wilted Greens | Dijon Velouté
[`Rapaura Springs` Sauvignon Blanc - 14.0 glass | 56.0 bottle](#)
- Hot Smoked Salmon Fillet** | GF | DF | **45.0**
Mediterranean Roast Vegetables | Citrus Aioli | Harissa | Dukkah
[`Rapaura Springs` Chardonnay - 14.0 glass - 56.0 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

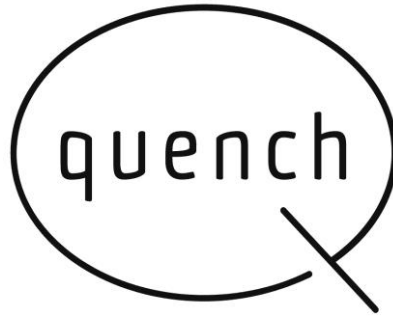
Sides

- 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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