

RESTAURANT+WINE BAR

Dinner A la Carte

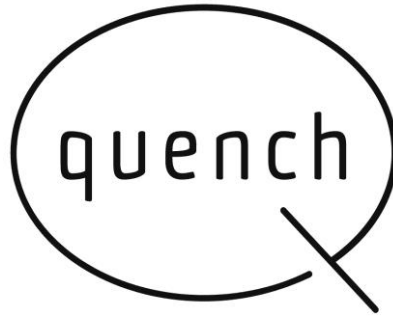
Beginnings

Marinated Olives	10.0
Served Warm GF DF V	
Steamed Edamame Beans	8.0
With Black Garlic Salt GF DF V	
Warm Tamari Almonds	10.0
GF DF V	
Starter Combo	22.0
Olives, Almonds, Edamame Beans	
Baked Brie	24.0
Walnuts, Thyme, Cranberries, Maple Glaze, Baguette V	
add Prosciutto	extra 6.0
Bread Selection	16.0
Salted Butter, Pomegranate Molasses and Extra Virgin Olive oil V	
Cream of Clam Soup	18.0
Cloudy Bay Clams, Lemon, Fennel, Saffron, Garden Chives	
Venison Carpaccio	19.0
Smoked Onion Puree, Radicchio, Beets, Horseradish GF DF	



Chateau Marlborough

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Mains

Twice Cooked Pork Belly	35.0
Caramelised Apples, Sweet Potato Puree, Watercress and Herbs GF	
Lamb Fillet	38.0
Slow Cooked NZ Lamb Fillet, Harissa Roasted Vegetables, Jus GF DF	
Beef Fillet Mignon	38.0
Prime Beef Fillet Wrapped in Bacon, Steamed Vegetables, Griddled Potatoes GF DF	
Seafood Creation	36.0
Chef's Daily Special – your waiter will advise	
Vegetable 'Cutlets'	32.0
Seasonal Vegetable 'Cutlets', Charred Pumpkin, Wild Roquette, Ratatouille GF DF V	
Herb Roasted Chicken Thigh	34.0
Thyme, Oregano and Lemon, Baby Spinach, Leek and Shallot Rice Pilaff GF	

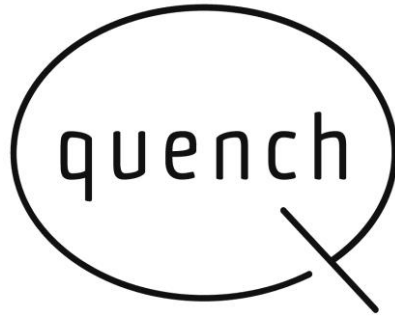
Sides

Shoestring Fries as per bar snack menu
Truffle oil



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DESSERTS

Italian Trifle	15.0
Mascarpone, Coffee Liquor, Dutch Cocoa, Espresso Dates	
Ginger Bread Cake	14.0
Poached Pear, Brown Butter Sauce, Vanilla Bean Ice Cream, Ginger Bark	
Dark Chocolate Truffle	5.0
Hazelnut and Cognac GF	
Affagato	17.0
Vanilla Bean Ice Cream, Shot of Coffee, Your Choice of Liquor	
Cheese Selection	26.0
A selection of Local Cheeses Served with Condiments, Bread and Crackers	



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