

THE CAFE

@ TERRACE DOWNS

lunch menu | 12 til 5pm daily

see our display cabinet for daily specials

small plates

Chicken Liver Pâté

pickles, selection of breads

Pork Belly GF | DF

carrot puree, spiced bourbon apples

Canterbury Venison GF | DF

creamed spinach, parsnip crisp, truffle oil

Seafood Chowder

sourdough bread

Crispy Rolls V

field mushrooms, spring onion, chilli, coriander, almonds, wrapped in filo pastry, dipping sauce

Caesar Salad GFO

lettuce, herb-toasted croutons, parmesan, anchovies, poached egg
- add chicken \$6 OR salmon \$8

burgers & sandwiches

Cheeseburger

beef pattie, bacon, cheddar, tomato, lettuce, dijon mustard, pickles, ciabatta bap

Chicken Burger

chicken breast, tarragon butter, bacon, field mushroom, red onion, spinach, lettuce, tomato relish, ciabatta bap

Fish Burger

battered fish fillet, tomato, cucumber, lettuce, lemon, tartare sauce, ciabatta bap

BBQ Steak Sandwich

100g porterhouse steak, grilled onions, lettuce, swiss cheese, mustard, tomato, ciabatta bap

All burgers & sandwiches served with fries, tomato sauce

large plates

18 **250gm Canterbury Angus Ribeye DFO | GF** 36

250gm Wakanui Rump DFO | GF 32

Served with market salad, fries

& choice of garlic butter, peppercorn sauce OR red wine jus

20 **Southern BBQ Ribs GF | DF 1/2 rack 32 | full rack 45**

spicy high-country glaze, market salad, fries

22 **Braised Lamb Shank 1 shank 29.5 | 2 shanks 36.5**

rosemary, red wine jus, creamy mash, blanched root vegetables

18 **Confit Duck GF | DF** 32

braised cabbage, sauté potatoes, red current jus

18 **NZ Blue Cod GFO | DFO** 32

battered or grilled, house salad, fries

18 **Steamed NZ Green Lip Mussels GFO** 28

white wine, garlic, parsley, grilled sourdough

18 **Rakaia Salmon GF** 32

buttered potato cake, garlic spinach, crispy capers

18 **Pasta of the Day V** 24

please ask for today's special

- add chicken \$7 OR seafood \$9

25 sides

Fries, Tomato Sauce, Aioli 8.5

Polenta Chips, Red Pepper Aioli 12.5

Steamed Vegetables 7

Green Salad 7

Wedges, Bacon, Cheese, Sweet Chilli, Sour Cream 10.5

desserts

25 **Lemon Tart GF** 15

berry sorbet

Apple & Rhubarb Crumble GF 15

crème anglaise, vanilla ice cream

Sticky Date Pudding 15

vanilla ice cream

Vanilla Bean Crème Brûlée GF 15

mandarin, mango sorbet

Kapiti Cheese Board 26

dried fruits, crackers, quince paste