

ALL DAY MENU

THE CLUBHOUSE

BY TERRACE DOWNS RESORT

LIGHT CHOICES

BACON & EGG FRITTATA darfield dry cured bacon hororata free range eggs	\$9.0
GOURMET TOASTIE beef pastrami pickles smoked cheddar mixed grain bread or darfield dry cured bacon buffalo camembert cranberry mixed grain bread	\$14.0
SEASONAL DAILY SOUP crusty bread roll butter	\$13.0
AGED BEEF CARPACCIO GF crispy capers percorino baby leaves olive oil	\$20.0
CANTER VALLEY DUCK LIVER PATE croutes pickles chutney	\$18.5
GIN CURED ORA KING SALMON GRAVLAX GF pickled carrot fennel citrus gel dill labneh	\$21.0
WARM ROASTED BEETROOT SALAD GF quinoa wairiri buffalo feta crispy kale caramelised onion	\$18.0

SOFT SHELL TACOS

served with pickled red cabbage wairiri buffalo labneh toasted pistachio green tomato & jalapeno chutney avocado cos lettuce	\$9.0 (1) \$15.0 (2)
FRIED FREE RANGE CHICKEN	
FALAFEL AND HUMMUS	
SLOW COOKED TE MANA LAMB SHOULDER	

LUNCH ITEMS 12PM TO 2:30PM

CHICKEN CASSOULET haricot beans carrots celery garlic tomato	\$29.0
BEER BATTERED FISH OF THE MOMENT chunky fries coleslaw lemon tartare sauce	\$29.0
GRILLED FISH OF THE MOMENT seasonal salad lemon juice	\$29.0
TAGLIATELLE saute mushrooms onion garlic spinach white wine sauce toasted pinenuts parmesan add chicken + \$6.00	\$26.0
GREENSTONE BEEF CHEEK MACARONI braised beef cheeks truffled cheese sauce grated wairiri buffalo scamorza	\$29.0

FRIES

CHUNKY STYLE tomato sauce smoked paprika aioli	\$10.0
LOADED hoi sin siracha sauce barbeque sauce bacon chorizo aioli	\$14.0

DESSERTS

WHITTAKER'S DARK CHOCOLATE TORTE GF marlborough sea salt caramel ice cream	\$17.0
CANDIED GINGER STICKY DATE PUDDING brandy caramel sauce manuka honey and fig ice cream	\$17.0
AFFOGATO espresso coffee shot biscuits liquor choice	\$16.0
APPLE CRUMBLE CREME BRULEE GF	\$17.0

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

Please inform the wait staff of any allergies and dietary requirements