

## DINNER MENU

# THE CLUBHOUSE

BY TERRACE DOWNS RESORT

### ENTREE

AGED BEEF CARPACCIO <b>GF</b> crispy capers   percorino   black garlic   olive oil	\$20.0
BUFFALO BOCCOCINI & BABY LEAVES BRUSCHETTA basil pesto   toasted pinenuts	\$17.0
CANTER VALLEY DUCK LIVER PATE croutes   pickles   chutney	\$18.5
GIN CURED ORA KING SALMON GRAVLAX <b>GF</b> pickled carrot   fennel   citrus gel   dill labneh	\$21.0
WARM BREAD SELECTION olive oil   aged balsamic glaze   dukkah   butter	\$18.0

### SIDES

SEASONAL STEAMED VEGETABLES	\$12.0
TRUFFLED AGRIA POTATO MASH	\$12.0
ROASTED CARROT WITH TOASTED SEEDS AND NUTS	\$12.0

### DESSERT

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

### MAINS

55 DAY AGED BEEF SIRLOIN <b>GF</b> 300g hand selected, grass fed beef   celeriac puree   seasonal vegetables   beef cheek bon bon   mushroom sauce	\$44.0
PAN ROASTED ORA KING SALMON <b>GF</b> braised fennel   brussel sprouts   squid ink mayonnaise   bearnaise sauce	\$39.0
HAND PICKED GRASS FED VENISON LOIN <b>GF</b> roasted root vegetables   buttered greens   spiced red cabbage   butternut puree   port jus	\$39.0
SOUS VIDE PORK FILLET wrapped in manuka smoked bacon   potato pave   seasonal vegetables   darfield black pudding   peppercorn sauce	\$38.0
CAULIFLOWER STEAK barrys bay smoked cheddar   wairiri buffalo labneh   toasted seeds   beetroot & horopito puree   romesco sauce	\$30.0
WARM ROASTED BEETROOT SALAD <b>GF</b> quinoa   wairiri buffalo feta   crispy kale   caramelised onion   add chicken + 6	\$24.0

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

Please inform the wait staff of any allergies