

SUNDAY SPECIALS

THE CLUBHOUSE

BY TERRACE DOWNS RESORT

2 COURSE \$49 3 COURSE \$65

ENTREES

SEASONAL SOUP OF THE DAY **GFO V**
warm bread | butter

GIN CURED ORA KING SALMON **GF**
pickles | fennel | citrus gel | dill labneh

SMOKED HAND PICKLED VENISON **GF**
beetroot | watercress | pecorino | dukkah

MAINS

TAMAR FARM BEEF SIRLOIN **GFO**
yorkshire pudding | duck fat roasted potatoes | horseradish
cream | port wine jus

TE MANA LAMB SHOULDER **GF**
pea and mint puree | duck fat roasted potatoes | pistachio
crumb | jus

MT COOK SALMON FILLET **GF**
herb gourmet potato cake | broccolini | citrus hollandaise

ROASTED BEETROOT SALAD **GF V**
organic quinoa | wairiri buffalo feta | crispy kale

all mains served with a medley of seasonal vegetables for the
table

DESSERTS

GINGER STICKY DATE PUDDING
brandy caramel sauce | manuka honey and fig ice cream

ETON MESS **GF**
vanilla cream | meringue | mixed berries | ice cream

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

Please inform the wait staff of any allergies