

DINNER MENU

THE CLUBHOUSE

BY TERRACE DOWNS RESORT

TO SHARE

WARM LOCAL BREAD V local olive oil marlborough sea salt	\$20.0
MARINATED OLIVES GF V lemon herbs olive oil	\$12.0

ENTREE

GIN CURED ORA KING SALMON GF pickles fennel citrus gel dill labneh	\$22.0
TE MANA LAMB SHOULDER CROQUETTES GF black garlic aioli mint oil	\$22.0
WAIRIRI BUFFALO BOCOCCINI GFO croutes rocket & walnut pesto tomato dukkah	\$21.0

MAINS

GREENSTONE CREEK 300GM SIRLOIN GFO grass fed celeriac puree beef cheek bon bon sheffield oyster mushrooms peppercorn sauce	\$46.0
ORA KING SALMON FILLET GFO citrus risotto seasonal greens herb hollandaise	\$41.0
HAND-PICKED GRASS-FED VENISON LOIN GF truffled agria potato mash spiced red cabbage butternut puree port wine jus	\$41.0
SOUS VIDE PORK FILLET GF wrapped in manuka smoked bacon potato pave darfield black pudding mushroom sauce	\$40.0
CAULIFLOWER STEAK V smoked cheese labneh beetroot & horopito puree toasted seeds salsa verde	\$32.0

SIDES

MEDLEY OF STEAMED VEGETABLES	\$12.0
TRUFFLED AGRIA POTATO MASH	\$12.0

DESSERT

APPLE CRUMBLE CREME BRULEE GF	\$17.0
WHITTAKER'S DARK CHOCOLATE TORTE GF 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 shortbread liquor choice	\$16.0
LOCAL CHEESE PLATTER one cheese	\$15.0
two cheeses	\$30.0

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

Please inform the wait staff of any allergies