

2 & 3 COURSE DINNER MENU

THE CLUBHOUSE

BY TERRACE DOWNS RESORT

TWO COURSES - \$56 | THREE COURSES - \$70

ENTREES

WARM LOCAL BREAD **V**

local olive oil | dukkah | marlborough sea salt

TE MANA LAMB SHOULDER CROQUETTE **GF**

black garlic aioli | mint oil

WAIRIRI BUFFALO BOCCOCINI **V GFO**

croutes | rocket and walnut pesto | tomato | dukkah

MAINS

ORA KING SALMON FILLET **GFO**

citrus risotto | seasonal greens | herb hollandaise

SOUS VIDE PORK FILLET **GF**

wrapped in manuka smoked bacon | potato pave | darfield
black pudding | mushroom sauce

CAULIFLOWER STEAK **V GFO**

smoked cheese | beetroot and horopito puree | labneh | toasted
seeds | salsa verde

GREENSTONE CREEK HAND SELECTED SIRLOIN **+\$6 GFO**

grass fed | celeriac puree | beef cheek bon bon | sheffield
oyster mushrooms | peppercorn sauce

SIDES + \$12

medley of seasonal vegetables | agria potato truffled mash | seasonal salad with vinaigrette

DESSERTS

WHITTAKER'S DARK CHOCOLATE TORTE **GF**

marlborough sea salt caramel ice cream

APPLE CRUMBLE CREME BRULEE **GF**

CANDIED GINGER STICKY DATE PUDDING

brandy caramel sauce | manuka honey and fig icecream

AFFOGATO

espresso coffee shot | biscuits liquor | choice

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

Please inform the wait staff of any allergies