

## LUNCH & ALL DAY MENU

# THE CLUBHOUSE

BY TERRACE DOWNS RESORT

### LUNCH ITEMS 11:30AM TO 2:30PM

<b>BEER BATTERED FISH OF THE MOMENT</b> <b>GFO</b> chunky fries   side salad   lemon   tartare sauce	\$30.0
<b>PREMIUM BEEF BURGER</b> <b>GFO</b> darfield butcher beef pattie   smoked cheese   pickles   lettuce and black garlic aioli   brioche bun   chunky fries	\$27.0
<b>OPEN SANDWICH</b> toasted bread, served with our hand made potato crisps	\$18.0
<b>FRIED FREE RANGE CHICKEN</b> chipotle   roquette	
<b>PULLED TE MANA LAMB SHOULDER</b> mint yoghurt   pistachio crumb	
<b>AORAKI MOUNT COOK SALMON</b> basil pesto   leaves	
<b>HIGH COUNTRY PLATTER</b> two person sharing platter  a selection of meats   local cheeses   chutney   pickles   bread   crackers	\$60.0

### LIGHT CHOICES - AVAILABLE ALL DAY

<b>GARLIC COB LOAF</b> <b>V</b> garlic and herb butter   parmesan   truffle oil	\$15.0
<b>WARM MARINATED OLIVES</b> <b>GF</b>	\$12.0
<b>CHUNKY STYLE FRIES</b> <b>GF V</b> tomato sauce   smoked paprika aioli	\$12.0
<b>LOADED FRIES</b> hoi sin sauce   siracha sauce   barbeque sauce   bacon   chorizo   aioli   pork floss	\$16.0

### DESSERTS

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

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

Please inform the wait staff of any allergies and dietary requirements