

SATURDAY & SUNDAY LUNCH

# THE CLUBHOUSE

BY TERRACE DOWNS RESORT

12PM - 2.30PM  
2 COURSE \$49 3 COURSE \$65

## ENTREE

WAIRIRI BUFFALO BOCOCCINI **GFO V**  
crisp breads | rocket & walnut pesto | tomato | dukkah

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

GREENSTONE CREEK BEEF CHEEK BON  
BONS  
beetroot gel | black garlic aioli

## MAINS

ROAST BEEF SIRLOIN **GFO**  
served pink | yorkshire pudding | duck fat potatoes  
| horseradish | port wine jus

BRAISED TE MANA LAMB SHOULDER  
**GF**  
duck fat potatoes | butternut puree | jus

OVEN BAKED SALMON FILLET **GF**  
potato cake | citrus hollandaise

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

## DESSERT

GINGER STICKY DATE PUDDING \$17.0  
brandy caramel sauce | manuka honey and fig ice  
cream

ETON MESS \$17.0  
vanilla cream | meringue | ice cream | berry

## LIGHT CHOICES

*available from 11am - 5pm*

WARM LOCAL BREADS \$20.0  
marlborough sea salt | dukkah

MARINATED OLIVES **GF V** \$12.0

GARLIC COBB LOAF **V** \$15.0  
parmesan | truffle oil

## FRIES

*available from 11am - 5pm*

RUSTIC CHUNKY **GF V** \$12.0  
tomato sauce | aioli

LOADED \$16.0  
hoi sin | sriracha | barbeque | crispy  
bacon | chorizo | pork floss

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

Please inform the wait staff of any allergies