

DINNER MENU

THE CLUBHOUSE

BY TERRACE DOWNS RESORT

TO START

WARM OXFORD BREAD V local olive oil marlborough sea salt	\$18.0
MARINATED OLIVES GF V lemon herbs olive oil	\$10.0

ENTREE

FRESH MOZZARELLA & SUMMER TOMATO SALAD GF V balsamic reduction herbs strawberry	\$22.0
PAN FRIED SCALLOPS GF chorizo kumara parmesan salad aioli	\$21.0
GRILLED PRAWNS GF herb & citrus risotto parmesan	\$24.0/ \$38.0

MAINS

BAKED CAULIFLOWER GFO VG caramelized onion celeriac cumin puree vegan pesto	\$38.0
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SIDES

THICK CUT FRIES	\$12.0
MEDLEY OF SEASONAL VEGETABLES	\$12.0
POTATO WEDGES	\$12.0
SUMMER LEAF SALAD	\$12.0

FROM THE GRILL

all grills served with potato gratin, medley of vegetables and choice of sauce	
SCOTCH FILLET 250G GF	\$44.0
EYE FILLET 200G GF	\$48.0
SALMON FILLET GF	\$36.0
SLOW ROAST LAMB SHOULDER GF (SHARING FOR 2)	\$78.0
PORK BELLY GF	\$38.0

SAUCES

mushroom cream | peppercorn | bearnaise | merlot jus | mint jelly | apple & onion soubise

DESSERTS

VANILLA BRÛLÉE apple crumble passionfruit curd	\$16.0
DORIS PLUM ALMOND TART seasonal berries boysenberry gelato	\$16.0
AFFOGATO vanilla bean ice cream shortbread coffee shot liquor	\$16.0
ICE CREAM & SORBET ask your wait staff for today's options pay per scoop	\$5.0

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

Please inform the wait staff of any allergies and dietary requirements