

Entrees

Shared Breads and Dips for Two Selection of three dips	\$12
High Country Platter for Two Hot smoked salmon Wild venison Salami Local cheese	\$39
Seafood Chowder Served with toasted bread	\$24
Grilled Halloumi Pear Baby spinach Walnut Harissa yoghurt	\$28
Sweet and Spicy Confit Duck Salad Confit duck leg Mixed salad greens Pickled vegetables Plum sauce Chilli duck dressing	\$28
Spiced Roasted Carrot and Quinoa Salad Cumin Tomatoes Coriander Lemon juice Tahini & coconut yoghurt dressing	\$19

Mains

24-Hour Slow Cooked Glazed Beef Short Ribs House potatoes Apple & walnut slaw Spicy BBQ sauce	\$39
Sticky Lamb Ribs 250g Pickled vegetables Mung beans Chilli hoisin sauce	\$37
Mt Cook Salmon Fillet Miso & ginger marinated salmon House potato Pickle fennel & beetroot Seaweed crisp Horseradish crème Lemon	\$39
Miso Glazed Organic Tofu Steak Maple glazed baby carrots Kumara Moilee sauce	\$34
Chickpea and Jackfruit Spinach Coriander Tomato reduction	\$34

From the Grill

Served with house potatoes, carrot puree and one choice of sauce.

Rib-Eye 300g	\$41
Lamb shoulder 250g	\$41
Venison Rump 220g	\$41
Chicken Breast 250g	\$37
Confit Duck Leg 230g	\$38

Sauce

Red wine jus
Roast garlic jus
Peppercorn jus
Blue cheese sauce
Bearnaise

*Additional sauce \$4

Sides

Fries	\$10
Sautéed seasonal vegetables	\$10
House Potatoes	\$10
Seasonal Green Salad	\$10

By Arvi Kumar & Sharne Thomas

fable.

TERRACE DOWNS