

# Brantry

CONTEMPORARY NZ CUISINE

## Menu

3 courses (entrée + main + dessert).....\$55.0  
3 courses with Beef main.....\$60.0  
Individual courses: Entrée.....\$15.0  
Main.....\$30.0  
Main - Beef....\$35.0  
Dessert.....\$15.0

### Entrées

#### Smoked Fish Croquette

Crushed pea & mint salad, chorizo,  
preserved lemon aioli

#### Salt & Pepper Squid

Celeriac remoulade, crispy pancetta,  
anchovy crumb, miso mayonnaise

#### Salad of Baby Carrots

Medjool dates, almond cream,  
honey comb, panko crumbed olives

#### Coconut Curry Prawns

Freekeh, coriander, spiced cauliflower,  
tahini yoghurt, crispy shallots

#### Duck Spring Roll

Pickled cucumber, peanut brittle,  
dipping sauce

### Mains

#### Eye Fillet of Beef

Pumpkin & mozzarella arancini balls, pea puree,  
truffle cream, red onion & walnut salsa

#### Slow Cooked Pulled Lamb

Carrot puree, spinach gnocchi, cumin carrots,  
black garlic pannacotta, lemon crème fraiche

#### Confit Duck Leg

White bean puree, raw broccoli salad,  
red cabbage, cranberries

#### Market Fish

Artichoke cream, tomato & roasted lemon salad,  
whipped feta

#### Free Range Pork Belly

Du puy lentil salad, shaved radish,  
bitter leaves, compressed apple, apple aioli

### Side Orders

|  |       |
|--|-------|
| Rosemary & Garlic Roasted New Potatoes | \$7.0 |
| Seasonal Greens                        | \$7.0 |
| Garden Salad                           | \$7.0 |
| Fries, aioli                           | \$7.0 |

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PRICING

## Our philosophy,

Our food is contemporary New Zealand cuisine, using the freshest quality produce, we create unique dishes focused on offering you an exceptional taste experience. Our menu is updated regularly to reflect the freshest seasonal fare, so we can continue to present you with fresh, innovative & full flavoured dishes that inspire & delight.

**Hours : Tuesday to Saturday Dinner from 5.30pm**

## Menu

### Desserts

#### **Chocolate Salted Caramel Tart**

Chocolate sauce, hokey pokey,  
chocolate balls, vanilla mascarpone

#### **Raspberry & Vanilla Brulee**

Biscotti, berry salad

#### **Spiced Apple Cheesecake**

Sesame seed toffee snap, caramel sauce,  
apple crumble ice cream

#### **Orange Almond Cake**

Greek yoghurt, lemon curd,  
puffed quinoa, coconut chips

#### **Sticky Date Pudding**

Maple honey comb &  
smoked almond ice cream

#### **Cheese of the Night**



Please inform waitstaff of any allergies  
& dietary requirements prior to ordering

