

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

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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

