

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

Carrot tabbouleh, chorizo,
preserved lemon aioli

Salt & Pepper Squid

Parsnip remoulade, crispy pancetta,
anchovy crumb, miso mayonnaise

Salad of Baby Carrots

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

Coconut Curry Prawns

Curry watermelon, shaved cucumber,
tamarind yoghurt, crispy shallots

Duck Rilette

Beetroot, citrus segments, caramelised walnuts,
white balsamic, orange blossom

Grilled Halloumi

Lentil, green olive, golden raisins, pickled grapes,
watercress, blue cheese creme

Mains

Eye Fillet of Beef

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

Slow Cooked Pulled Lamb

Barberry freekeh, spiced cauliflower,
minted yoghurt, roti

Confit Duck Leg

White bean puree, raw broccoli salad,
cranberries, aubergine

Market Fish

Artichoke cream, tomato & pomegranate salad,
whipped feta, kale crisps

Free Range Pork Belly

Slaw, shaved radish, edamame beans,
peanut brittle, chipotle mayo

Side Orders.....\$8.0

Rosemary & Garlic Roasted New Potatoes

Seasonal Greens

Iceberg wedge, balsamic tomatoes, ranch dressing

Fries, aioli

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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.

Menu

Desserts

Chocolate Salted Caramel Tart

Chocolate soil, salted caramel ice cream

Raspberry & Vanilla Brulee

Biscotti, berry salad

Glazed Lemon Tart

Lemon curd, puffed quinoa,
vanilla mascarpone, citrus fizz

Coconut Pannacotta

Passionfruit and buttermilk ice cream,
coconut chips, sesame seed crisp

Sticky Date Pudding

Butterscotch sauce, caramel crumb,
fig and honey ice cream

Cheese of the Night



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

