

# Brantry

CONTEMPORARY NZ CUISINE

## Menu

PRICING

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

PRICING

### 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

