



# **The Brantry Restaurant**

Contemporary New Zealand Cuisine and Wine

## **Our Cuisine,**

Our food is described as Contemporary New Zealand cuisine that is influenced by the wealth of fresh produce available.

With this in mind our passionate Kitchen team changes the menu frequently to reflect the freshest seasonal fare that creates innovative, full flavoured cuisine that our patrons can enjoy and our chefs can be inspired.

## **Hours :**

**Tuesday to Saturday Dinner from 5.30pm to Late**

PLEASE INFORM WAITSTAFF OF ANY ALLERGIES AND DIETARY REQUIREMENTS PRIOR TO ORDERING





# The Brantry Restaurant

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**3 courses** (entrée, main and dessert) @ **\$55.00**

**3 courses with Beef @ \$60.00**

**Entrée \$15.00, Main \$30.00, Beef \$35.00, Dessert \$15.00**

## Entrées

### Smoked Fish Croquette

Crushed pea and mint salad, chorizo, preserved lemon aioli

Or

### Salt and Pepper Squid

Shaved fennel, crispy pancetta, anchovy crumb, miso mayonnaise

Or

### Salad of baby carrots

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

Or

### Coconut curry Prawns

Watermelon curry, shaved cucumber, tahini yoghurt, crispy shallots

Or

### Duck Rilette

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

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## **Mains**

### **Eye Fillet of Beef**

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

Or

### **Slow cooked pulled Lamb**

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

Or

### **Confit Duck Leg**

White bean puree, raw broccoli salad, cranberries, courgette

Or

### **Market Fish**

Artichoke cream, tomato and roasted lemon salad, whipped feta

Or

### **Free Range Pork Belly**

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

## **Side Orders**

Rosemary and Garlic Roasted New Potatoes	\$7.00
Seasonal Greens	\$7.00
Garden Salad	\$7.00
Fries, aioli	\$7.00

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## Desserts

### **Chocolate salted caramel tart**

Chocolate sauce, hokey pokey, chocolate balls, vanilla mascarpone

Or

### **Raspberry and vanilla brulee**

Biscotti, berry salad

Or

### **Spiced apple cheesecake**

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

Or

### **Orange and almond cake**

Greek yoghurt, lemon curd, puffed quinoa, coconut chips

Or

### **Frangipane tart**

Roasted rhubarb, crème anglaise, vanilla ice cream

Or

### **Cheese of the night**

Menu collaborated by  
Prue Campbell and Lynne Eru

# Indulge

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### Salad of baby carrots

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

### Coconut curry Prawns

Watermelon curry, shaved cucumber, tahini yoghurt, crispy shallots

## Mains

### 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, cranberries, courgette

### Market Fish

Artichoke cream, tomato and roasted lemon salad, whipped feta

### Free Range Pork Belly

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

## Desserts

### Chocolate salted caramel tart

Chocolate sauce, hokey pokey, chocolate balls, vanilla mascarpone

### Raspberry and vanilla brulee

Biscotti, berry salad

### Spiced apple cheesecake

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

### Orange and almond cake

Greek yoghurt, lemon curd, puffed quinoa, coconut chips

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