



The Brantry Restaurant

Contemporary New Zealand Cuisine and Wine

Dinner Menu

3 Courses \$55.00

2 Courses \$45.00

Single Course Price – Entrée or Dessert \$15.00, Main \$30.00

Entrées

Smoked Fish Croquette

Chorizo, lemon aioli, watercress

Or

Grilled Halloumi

Shaved cucumber, courgette, broadbeans, yoghurt, honeycomb

Or

Harissa Prawn Cocktail

Chiffonade of lettuce, capsicum, cucumber, crispy shallots

Or

Salt and Pepper Squid

Red cabbage slaw, roasted peanuts, tamarind caramel sauce

Or

Spinach and Ricotta Pansotti

Seared scallops, sweet tomatoes, salsa verde

Or

Creamy Smoked Chicken Salad

Crispy noodles, shaved parmesan



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



Mains

Confit Pork Belly

Parsnip remoulade, dressed rocket, radish pomegranate salad

Or

Eye Fillet of Beef

Roasted Beetroot Salad, caramelised shallots, blue cheese cigar

Or

Fresh Market Fish

Potato gnocchi, pea puree, oven roasted tomato, butter sauce

Or

Slow Cooked Lamb Neck Fillet

Spiced cauliflower and chickpea salad, crispy bacon, mint aioli

Or

Panko and Parmesan Crumbed Chicken Breast

Salad nicoise, herb crème fraiche

Or

Duck Leg Confit

Pumpkin puree, braised red cabbage, star anise jus

Side Orders

Roasted Gourmet potatoes	\$5.00
Seasonal Greens	\$5.00
Roquette and Parmesan salad	\$8.00
Fries with lemon aioli	\$7.00



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Desserts

Passionfruit Brulee

Seasonal berries, brandy snap crisp

Or

Chocolate Tart

Poached plum, honey cream

Or

Orange and Almond Cake

Ginger mascarpone, mandarin compote

Or

Trio of Ice Cream

Chocolate sauce, wafer

Or

Chai spiced cheesecake tart

Roasted rhubarb, caramel sauce

A selection of New Zealand cheeses

\$30.00

Menu collaborated by
Prue Campbell, Lynne Eru

Indulge



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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 creating innovative, full flavoured cuisine that our patrons will enjoy and our chefs are inspired by.

Hours:

Tuesday to Saturday Dinner from 6.00pm - Late