



Brantry
CONTEMPORARY NZ CUISINE

PRICING

3 courses (entrée + main + dessert).....	\$60.0
3 courses with Beef main.....	\$65.0
Individual courses: Entrée.....	\$15.0
Main.....	\$35.0
Main - Beef....	\$40.0
Dessert.....	\$15.0

PRICING

Menu

Entrées

Smoked Fish Croquette

Carrot puree, corn salsa, chorizo,
preserved lemon aioli

Salt & Pepper Squid

Parsnip puree, remoulade, crispy pancetta,
anchovy crumb, miso mayonnaise

Salad of Baby Carrots

Medjool dates, almond cream, raw Bonshaw honey,
olives stuffed with ricotta, lemon, chilli & mint

Coconut Curry Prawns

Spiced cauliflower, shaved cucumber,
tamarind yoghurt, crispy shallots

Duck Spring Roll

Noodle salad, peanut brittle, chipotle aioli, soy glaze

Grilled Halloumi

Lentil salad, beetroot hummus, pickled grapes

Mains

Eye Fillet of Beef

Pumpkin & mozzarella arancini ball, pumpkin puree,
roasted beetroot, blue cheese creme,
red onion & walnut salsa

Slow Cooked Lamb

Barberry freekeh, crushed pea salad, pea puree,
mint labneh, black garlic crumb

Confit Duck Leg

Burghul wheat pilaf, eggplant kasundi,
bean, edamame & coconut salad,
tahini yoghurt

Market Fish

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

Free Range Pork Belly

Kumara puree, caramelised pear,
sauerkraut, broccolini, black sesame dressing

Side Orders

Duck Fat potatoes\$8.0
Seasonal Greens\$8.0
Garden Salad\$8.0
Fries, aioli\$7.0

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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 Taster

Tart, mousse, ice cream,
crisp, crystallised orange, mint syrup

Raspberry Brulee

Biscotti, berry salad

Lemon vs Coconut

Lemon tart, curd, coconut cherry ice cream,
citrus fizz, puffed quinoa

Vanilla Pannacotta

Plum puree, liquorice,
plum ice cream, crisp

Sticky Date Pudding

Butterscotch sauce, caramel milk & crumb,
fig & honey ice cream

Cheese of the Night



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

