



Welcome to the Chartroom restaurant

Our winter menu is designed to include fresh seasonal produce from the Marlborough region and throughout New Zealand.

To Start

Bread selection \$11.50
 Locally baked selection of artisan breads
 with Lewis road creamery butter & balsamic olive oil

Entrée

Soup of the day \$15.50
 Served with butter & warm bread

Marlborough Green Lipped Mussels \$22.50
 White wine, garlic, shallots, fresh garden herbs,
 lemon, toasted bread

Canter Valley Duck Liver Parfait \$23.50
 Black Doris gel, toasted ciabatta, greens

Mains

High Country Lamb \$34.50
 Lamb rump, potato gratin, parsnip puree,
 baby carrots, pearl onions, rosemary jus

Market Hog \$32.50
 NZ pork belly, potato boulangerie,
 Royal Gala puree, black pudding,
 maple almonds, fennel jus

Mushroom risotto \$26.50
 French peas, porcini, soft goat cheese,

Your Selection Of Chefs Cut Meat Can Be Prepared Chargrilled Or Pan Seared

Canterbury Beef Eye Fillet 200gm \$36.50

Angus Scotch Fillet 300gm \$34.50

Hawks Bay Lamb Rump 200gm \$28.50

Marlborough King Salmon Fillet 200gm \$34.50

Choose Your Sauce: \$2.50

Rosemary Jus, Horseradish Cream,
 Dijon Mustard, Garlic Aioli

Sides

Baby Cos salad \$10.50
 With parmesan, pancetta, ranch dressing

Straight-cut chips \$8.50

Duck fat roast potato \$10.50

Sautéed seasonal vegetables \$9.50

To Finish

Sea salt Caramel & Chocolate truffle (GF) \$2.50/each

Affogato with your choice of liquor \$12.50
 vanilla bean ice cream, biscotti

Chargrilled salted banana Cheesecake (GF) \$15.50

Cheese selection \$21.50
 New Zealand cheese selection, honey jelly, crostini, nuts
 (GF)

