

THE CLUBHOUSE

BY TERRACE DOWNS RESORT

TWO COURSE - \$56 | THREE COURSE - \$70

ENTREES

WARM LOCAL BREAD V
olive oil | dukkah | marlborough sea salt

TE MANA LAMB SHOULDER CROQUETTE GF
black garlic aioli | mint oil

WAIRIRI BUFFALO BOCOCCINI V GFO
croutes | rocket and walnut pesto | tomato | dukkah

MAINS

ORA KING SALMON FILLET GFO
pan fried gnocchi with peas and spinach | broccolini | herb hollandaise

SOUS VIDE PORK FILLET GF
wrapped in manuka smoked bacon | potato pave | darfield
black pudding | mushroom sauce

CAULIFLOWER STEAK V GF
smoked cheese | beetroot and horopito puree | labneh | toasted seeds |
salsa verde

GREENSTONE CREEK HAND SELECTED SIRLOIN +\$6 GFO
grass fed | celeriac puree | beef cheek bon bon | sheffield
oyster mushrooms | peppercorn sauce

SIDES - \$12

medley of seasonal vegetables | agria potato truffled mash | seasonal salad with vinaigrette

DESSERTS

WHITTAKER'S DARK CHOCOLATE TORTE GF
marlborough sea salt caramel ice cream

APPLE CRUMBLE CREME BRULEE GF

CANDIED GINGER STICKY DATE PUDDING
brandy caramel sauce | manuka honey and fig ice cream

AFFOGATO
espresso coffee shot | biscuits | liquor choice

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION

Please inform the wait staff of any allergies