

SATURDAY & SUNDAY LUNCH

THE CLUBHOUSE

BY TERRACE DOWNS RESORT

12PM - 2.30PM
2 COURSE \$49 3 COURSE \$65

ENTREE

WAIRIRI BUFFALO BOCOCCINI **GFO V**
crisp breads | rocket & walnut pesto | tomato | dukkah

GIN CURED ORA KING SALMON **GF**
pickles | fennel | citrus gel | dill labneh

GREENSTONE CREEK BEEF CHEEK BON
BONS
beetroot gel | black garlic aioli

MAINS

ROAST BEEF SIRLOIN **GFO**
served pink | yorkshire pudding | duck fat potatoes
| horseradish | port wine jus

BRAISED TE MANA LAMB SHOULDER
GF
duck fat potatoes | butternut puree | jus

OVEN BAKED SALMON FILLET **GF**
potato cake | citrus hollandaise

ROASTED BEETROOT SALAD **GF V**
organic quinoa | wairiri buffalo cheese | crispy kale

DESSERT

GINGER STICKY DATE PUDDING | \$17.0
brandy caramel sauce | manuka honey and fig ice
cream

ETON MESS | \$17.0
vanilla cream | meringue | ice cream | berry compote

LIGHT CHOICES

available from 11am - 5pm

WARM LOCAL BREADS | \$20.0
marlborough sea salt | dukkah

MARINATED OLIVES **GF V** | \$12.0

GARLIC COBB LOAF **V** | \$15.0
parmesan | truffle oil

FRIES

available from 11am - 5pm

RUSTIC CHUNKY **GF V** | \$12.0
tomato sauce | aioli

LOADED | \$16.0
hoi sin | sriracha | barbeque | crispy
bacon | chorizo | pork floss

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

Please inform the wait staff of any allergies