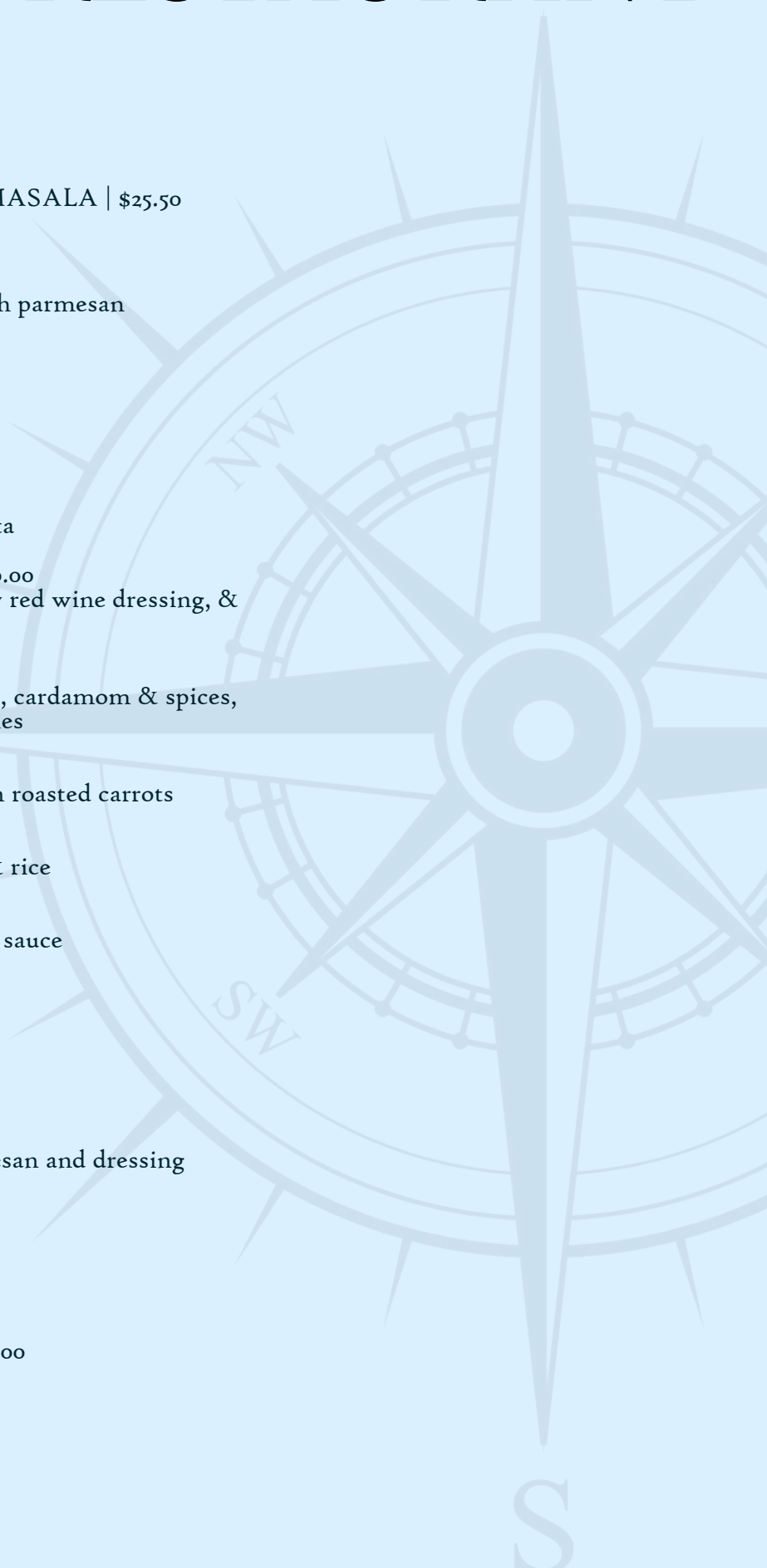


# THE CHARTROOM RESTAURANT



## ENTREES

HAVELOCK MUSSELS GARAM MASALA | \$25.50  
served with toasted sour dough

GNOCCHI POTATO | \$25.50  
tossed basil pesto, chilli, hazelnuts with parmesan

## MAINS

KOREAN STYLE BEEF RIB | \$34.00  
with house slaw & oven roasted polenta

SMOKED AKAROA SALMON | \$36.00  
beetroot & mung bean salad, cranberry red wine dressing, &  
sour cream

DUCK | \$36.00  
double baked in orange, anis, tamarind, cardamom & spices,  
with spring onion & pappardelle noodles

RIBEYE | \$37.50  
duck potato & cafe de paris butter with roasted carrots

LAMB SHANK | \$34.00  
middle eastern spices, nuts, apricots, & rice

FISH & CHIPS | \$36.50  
two pieces of fish, house slaw & tarare sauce

## SIDES

HOUSE SLAW | \$12.00  
mesclun, cabbage, apple, fennel, parmesan and dressing

ROASTED CARROTS | \$12.00  
maple syrup & toasted hazelnuts

FRIES | \$10.00

DUCK FAT ROAST POTATO | \$12.00

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## DESSERTS

TRUFFLE | \$3.00/pc  
sea salt caramel & chocolate (GF)

AFFOGATO | \$18.50  
espresso coffee, liquor vanilla bean ice cream & biscotti

APPLE AND WILD BERRY | \$18.50  
biscotti crumble, caramel sauce & vanilla ice cream

KAISERSCHMARRN | \$18.50  
cherry sauce & vanilla ice cream

CHEESE BOARD | \$29.50  
new zealand cheese selection, honey jelly, crackers & nuts  
(GF)

## BEVERAGE'S

### NON-ALCOHOLIC

HOMEGROWN ORGANGE OR APPLE JUICE | \$4

FIZZIES | \$4  
coke, coke zero, dry lemonade, lemon lime & bitters, tonic  
or ginger beer

ANTIPODES SPARKLING WATER (500ml) | \$6

### BOTTLED BEER

PANHEAD PILSNER 5.2% | \$10

MOA IPA 5.1% | \$9

MOA CIDER 4% | \$9

HEINEKEN 5% | \$8

CORONA 4.5% | \$8

STEINLAGER 5% | \$8

AMSTEL LIGHT 2.5% | \$8

### TAP BEER

MOA LIME PILSNER / PELORUS XPA 4.7% | \$11

EPIC GALACTIC CRIMINAL APA 5.7% | \$11

EPIC BIG HOP IPA 8.8% | \$13