

CHARTROOM RESTAURANT

ENTREES

\$19 **YACHT CLUB FRIED CHICKEN** GF DF
south-east asian spices, signature satay sauce

\$18 **HOMEMADE CHICKPEA FALAFEL** V GF DF
coriander, onion, tahini hummus

\$23 **STEAMED GREEN LIPPED MUSSELS** GF DF
(\$34 - make it a main) vinaigrette, lemon

\$21 **SEAFOOD BISQUE** GF
mirepoix & crab base, shrimp, mussels, cream

MAINS

\$32 **BEER BATTERED GURNARD** GF
golden crust, fries, tartar sauce

\$29 **MUSHROOM WELLINGTON** V
portobello, leek cream cheese, spinach, carrot puree

\$38 **SIGNATURE CANTERBURY DUCK** GF
asian sauce, sesame oil, egg noodles

\$39 **SEARED SALMON** GF DF
parmesan crust, mustard puree, baby carrots, potato

\$43 **SURF N TURF** GF DF
150g rib-eye, shrimp, wine jus, mashed potato

SIDES

\$8 **GOLDEN FRIES**

\$8 **GARDEN SALAD**

\$10 **SEASONAL VEGETABLES**

V VEGAN / DF DAIRY FREE / GF GLUTEN FREE

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DESSERT

\$14 NEW YORK CHEESECAKE

burnt sugar, fresh cream,
strawberry ice cream

\$15 YACHT CLUB SUNDAE

salted caramel fudge, maple walnut,
biscotti, marshmallow

\$16 AFFOGATO

espresso, vanilla bean ice cream, Baileys

\$16.50 HOMEMADE APPLE CRUMBLE

mixed berries, crumble, vanilla bean ice-cream

\$15 DESSERT WINE

Misha's Late Harvest
Gonzalez Cream Sherry

\$23 CHEESE BOARD

blue cheese, cheddar, camembert, nuts
dry fruit, crackers, jam

