

CHALMERS

RESTAURANT

	HORNBY MEMBERS PRICE	NON-MEMBERS PRICE
STARTERS		
Pull-apart loaf with house garlic butter <i>(dfo,v)</i>	10.5	11
Marinated olives <i>(gf,df,v,ve)</i>	10	12
Rosemary-baked camembert with onion relish, toasted baguette <i>(v)</i>	16	18
SMALL PLATES		
5 spice duck spring rolls with spiced plum sauce <i>(df)</i>	16	19
Smoked salmon & lemon bruschetta, avocado, herb & caper dressing <i>(df)</i>	16	19
Pesto and parmesan arancini balls, sundried tomato aioli <i>(v)</i>	12	15
Juniper cured venison salad, pickled apple, beetroot, feta <i>(gf,df)</i>	15	18
LARGE PLATES		
Chargrilled lamb shoulder, crushed minted potato, peas & broad beans, port wine jus <i>(gf)</i>	27	31
Brie & apricot stuffed chicken breast on herb and garlic gratin, beans, white wine cream sauce <i>(gf)</i>	25	29
Twice cooked pork belly, creamy kumara nutmeg puree, broccoli & toasted seed salad <i>(gf)</i>	26	29
Crispy skin salmon on a blue cheese & asparagus risotto, dill pickled pink onion <i>(gf)</i>	29	33
Handmade potato gnocchi, rich tomato sauce, spinach, mozzarella cheese <i>(v)</i>	24	27
200g market fish fillet, chickpea tomato ratatouille, lemon herb salad <i>(gf)</i>	27	30
THE CHALMERS GRILL		
Served with your choice of potato, salad and sauce		
Prime Canterbury Beef		
300g Angus ribeye	35	40
250g Angus sirloin	26	30
200g Beef fillet	35	39
400g T-bone	42	48
Potato Garlic potato mash Crispy fries Seasoned wedges Roast potatoes	6	8
Sauce Mushroom Peppercorn Garlic butter Classic gravy	3	4
Sides	6	8
Fresh green salad tarragon vinaigrette, <i>(gf,df,v,ve)</i>		
Cauliflower cheese parmesan crumb, <i>(v)</i>		
Roast beetroot smoked sour cream, <i>(gf,v)</i>		
Broccoli & hollandaise <i>(gf,v)</i>		
Mac & cheese <i>(v)</i>		

v = Vegetarian | vg = Vegan | gf = Gluten free
 gfo = Gluten free option | df = Dairy free | dfo = Dairy free option

CHALMERS

RESTAURANT

	HORNBY MEMBERS PRICE	NON-MEMBERS PRICE
DESSERT		
Death by chocolate, triple choc ice-cream, chocolate sauce, white chocolate mousse, Oreo biscuit	14	17
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	14	17
Apple & berry crumble, maple walnut ice cream	15	18
Lemon coconut panna-cotta, mulled blackberry compote, almond biscuit <i>(gf)</i>	14	17

CHALMERS CHEESE BOARD

Kikorangi triple cream blue and creamy brie with crackers, bread & quince paste <i>(gfo)</i>	24	28
--	----	----

TEA, COFFEE & CHOCOLATE

	REGULAR	LARGE
Short black	3.50	
Long black	3.50	
Latte	5.00	5.50
Flat white	5.00	5.50
Cappuccino	5.00	5.50
Mochaccino	5.00	5.50
Chai latte	5.00	5.50
Hot chocolate	4.50	
Iced coffee	5.50	
Iced mochaccino	5.50	
Iced chocolate	5.50	
Pot of tea for one	3.50	
Pot of tea for two	4.50	

*Coffee beans by Org

Extras: all \$0.90

Espresso shot

Dairy-free milks: soya | almond | coconut

Syrups: caramel | vanilla | hazelnut | chocolate | chai

Decaf

BUFFET

Our buffet is held every Sunday from 4.30pm.

The cost is \$35 per person, children under the age 12 are \$2 per year of age.

Bookings are essential.

v = Vegetarian | vg = Vegan | gf = Gluten free
 gfo = Gluten free option | df = Dairy free | dfo = Dairy free option