

CHALMERS RESTAURANT

MENU

starters

Cheesy confit garlic bread <i>DFO,V</i>	11.5
Warm bread selection with pesto, hummus, and garlic butter <i>V</i>	16
Lemon and garlic marinated olives <i>GF,DF,V,VE</i>	12.5
Baked camembert, rosemary pumpkin seed, onion relish, toasted baguette <i>V</i>	17.5

small plates

Spiced duck spring rolls with spiced plum sauce <i>DF</i>	17
Korean-style fried chicken bites with sesame & kimchi aioli <i>DF, GF</i>	16
Pesto and parmesan arancini balls, sundried tomato aioli <i>V</i>	15
Warm cherry tomato and mozzarella salad balsamic dressing <i>GF</i>	18

large plates

Sun dried tomato stuffed pork loin, creamy potato gnocchi with cabbage and bacon	29
Brie & apricot stuffed Chicken breast on herb and garlic gratin, beans, white wine cream sauce <i>GF</i>	29
Crispy skin salmon on saffron & broccoli rice pilaf hollandaise sauce <i>GF</i>	31
Butternut pumpkin risotto, roast pumpkin, sage & feta, parsnip crisps <i>GF, V</i>	26

winter warmers

served with truffled mash, sweet peas & carrots	
Slow cooked red wine beef cheek <i>GF</i>	34
Tomato braised lamb shanks <i>GF</i>	36

The Chalmers Grill

served with house salad and your choice of potato and sauce	
Prime Canterbury Beef	
300g Angus ribeye <i>GFO</i>	38
250g Angus sirloin <i>GFO</i>	29
200g beef fillet <i>GFO</i>	36

with one of each

Potato Truffled potato mash | Crispy fries | Seasoned wedges | Roast potatoes
Sauce Mushroom | Peppercorn | Garlic Butter | Classic gravy

burgers

served with fries in a brioche bun	
Sticky Hoisin pork belly, asian slaw pickled dikon & cucumber, onion rings	26
Smoked brisket BBQ glaze & american mustard, roast broccoli slaw, smoked cheese, pickles	26
	<i>GFO</i> 2

Sides

Fresh green salad tarragon vinaigrette <i>GF,DF,V,VE</i>	8
Cauliflower cheese parmesan crumb <i>V</i>	8
Broccoli & hollandaise <i>GF, V</i>	8
Mac & cheese <i>V</i>	8
Truffle potato mash <i>V, GF</i>	8
Crispy fries <i>V,GF</i>	8
Seasoned wedges <i>V</i>	8
Roast potatoes <i>V,GF,DF</i>	8
Steak sauce <i>GFO</i>	4

V VEGETARIAN // *VG* VEGAN // *GF* GLUTEN-FREE // *GFO* GLUTEN-FREE OPTION // *DF* DAIRY-FREE // *DFO* DAIRY-FREE OPTION



HORNBY CLUB

EST. 1956

DESSERTS

death by chocolate , triple choc ice-cream, chocolate sauce, white chocolate mousse, Oreo biscuit	15
sticky toffee pudding , butterscotch sauce, vanilla ice cream	14
apple & berry crumble , maple walnut ice cream	15
classic vanilla crème brûlée , strawberry compote (GF)	15

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