

CHALMERS

RESTAURANT

starters

pesto flatbread with roquette & parmesan	11.5
warm bread selection (v) with pesto, hummus, and garlic butter	16
lemon and garlic marinated olives (gf,df,v,ve)	12.5
baked camembert (v) rosemary pumpkin seed, onion relish, toasted baguette	17.5

small plates

korean-style fried chicken bites (df,gf) with sesame and kimchi aioli main size - served with steamed rice	16 28
goat cheese & pumpkin salad (gf/df/v) pea feathers, crispy kumara, pomegranate molasses	17
whole tiger prawns (gf/df) coconut curry sauce, pickled lime & pappadom main size - served with steamed rice	19 31

mains

chicken breast stuffed with feta and spinach, on chargrilled eggplant, sun-dried tomato cous cous	32
creamy baby pea & roquette risotto (gf/v) on herb and garlic gratin, beans, white wine cream sauce	36
salmon fillet sesame bok choy, scallop & fennel ravioli, citrus butter	38

burgers

served with fries in a brioche bun (gf available \$2)	
sticky hoisin pork belly, asian slaw, pickled daikon and cucumber, onion rings	26
smoked brisket bbq glaze and american mustard, honey ranch slaw, smoked cheese, pickles	26

grill

PRIME CANTERBURY BEEF

300g angus ribeye (gfo) with warm roast vegetable spinach salad, crispy parsnip & peppercorn sauce	38
250g angus sirloin (gfo) with hash cut fries, green salad & chimichurri	29
200g chargrilled lamb rack (gfo) handcut roasted rosemary wedges, sundried tomato creamy sauce	39

SIDES

fresh green salad tarragon vinaigrette (gf,df,v,ve)	8
cauliflower cheese parmesan crumb (v)	8
broccoli & hollandaise (gf/v)	8
mac & cheese (v)	8
crispy fries (v/gf)	8
seasoned wedges (v)	8
roast potatoes (v/gf/df)	8
steak sauce (gfo)	4

dessert

ice cream sundae with your choice of peach, caramel, chocolate, strawberry	15
warm red wine poached pear pistachio cake, vanilla ice cream	15
classic vanilla creme brulee (gf) strawberry compote	15
dark chocolate and cherry tart whipped cream	15

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		0.9
Espresso shot		
Dairy-free milks: soya almond coconut		
Syrups: caramel vanilla hazelnut chocolate chai		
Decaf		

SUNDAY 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.