

### **Starters**

Cheesy confit garlic bread (dfo, v) - \$11.50

Breads and dips, a selection of warm bread with pesto, hummus, and garlic butter (v) - \$18.50

Baked camembert cheese, rosemary pumpkin seed, onion relish, to asted baguette (v) - \$17.50

### **Small Plates**

Korean style fried chicken bites with sesame and kimchi aioli (df, gf) - \$16Salt and pepper dusted squid with tomato lime salsa (df) - \$19Four cheese arancini with pumpkin ketchup and honey toasted sunflower seeds (v) - \$16

### **Large Plates**

Smoked chicken and creamy bacon carbonara with fettuccine pasta -\$29Seared tarakihi, lemon and capsicum couscous, avacado, tomato lime salsa (df) -\$35Butternut pumpkin and leek risotto, Toasted pinenut, cherry tomato (gf, dfo, v) -\$35Sundried tomato and cream cheese stuffed chicken breast, dukka roasted chickpea and

St louise style bbq glazed pork ribs, hash fries and avocado bacon cob salad (df) - \$29

broccoli salad, pesto cream sauce (gf) - \$34

## **Burgers**

\*Served with fries in a brioche bun (gf if available \$2)

Char sui pork belly, seasame slaw, sweet soy sauce, pickled daikon raddish — \$26

Smoked brisket BBQ glaze and american mustard, roast broccoli slaw, smoked cheese, pickles (gfo) - \$26

#### **DIETARY KEY**

v = Vegetarian; vg = Vegan; gf = Gluten Free; gfo = Gluten Free option; df = Dairy Free; dfo = Dairy Free option Hornby Club members discounts vary on each item



### The Chalmers Grill

\*Served with your choice of sauce – Garlic Butter / Mushroom / Peppercorn (gfo)

#### **Prime Canterbury Beef**

300g Angus ribeye with hand cut fries, green salad - \$38

250g Angus sirloin with hand cut fries, green salad - \$32

200g Beef Fillet with potato gratin, bacon wrapped beans and cherry tomato relish - \$36

# Sides - \$8

Fresh green salad tarragon vinaigrette (gf,df, v, ve)

Cauliflower cheese parmesan crumb (v)

Dukka roasted chickpea and broccoli salad (qf, v)

Crispy fries (v, gf)

Seasoned wedges (v)

Roast potatoes (v, gf, df)

Chalmers steak sauce (df) - \$4

## Dessert - \$15

Baked stonefruit and vanilla honey, yoghurt meringue, almond parline (gf)

Pistachio and white chocolate bomb, with a mango passionfruit compote (gf)

Chocolate lava cake with white chocolate and raspberry ice cream

#### **DIETARY KEY**