

· THE STABLES ·

ARROWTOWN, NZ

DINNER MENU SPRING 2018

TO START

Soup of the Season w- crusty sourdough and Stables butter	\$15
Charred New Season Asparagus, Poached Hens Egg, Prosciutto, Parmesan Crumb and Meadowsweet	\$19
Quinoa, Avocado, Soybean Salad w- hummus, toasted pumpernickel, sprouted pulses and lemon dressing	\$16/\$22
Chicken, Mushroom and Tarragon Terrine w- toasted ciabatta, house chutney	\$17
Slow Cooked Beef Cheek w- beetroot, crème fraiche and horseradish and a watercress dressing	\$21

TO FEAST

Confit of Salmon, Fennel, Bea and Broad Bean w- sauté spiced potato	\$35
Slow Cooked Locally Sourced Pork Belly w- agria mash, caramelised onion, sherry vinegar, Hispi Cabbage	\$36
Cardrona Valley Marino Lamb Rump w- press potatoes with garlic, broccolini, charred asparagus and leek, thyme jus	\$38
8oz Silver Fern Farms Chargrilled Ribeye Steak w- roast portobello mushroom, confit vine tomatoes, battered onion rings and chips	\$39
Spinach, Feta and Heritage Tomato Tart w- asparagus, parmesan, rocket and zucchini	\$28
Roasted Otago Free Range Chicken w- savoy cabbage, ham hock, caraway, duck fat potatoes (created to serve two persons)	\$62

SIDES - \$8

Oamaru Jersey Bennes (done right)
New Season Charred Asparagus, Meadowsweet
Creamy Mash Potato
Duck Fat Potatoes
Leaf Salad
Seasonal Vegetables

TO INDULGE

Classic Crème Brûlée, almond and apricot biscotti	\$16
Passion fruit Panna Cotta, toasted coconut and pineapple	\$15
Vanilla and strawberry cheesecake, fresh and freeze dried berries	\$16
Dark and white chocolate brownie, honeycomb, sweetened mascarpone	\$16

TO FINISH

Cheese Plate	\$10/\$14/\$18
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If you have any allergies or special requests, please advise your server and we will do our utmost to accommodate you