

· THE STABLES ·

ARROWTOWN, NZ

LUNCH MENU SPRING 2018

Soup of The Season w- crusty fresh bread 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
Garlic Prawns, Zucchini, Roast Capsicum and Pomegranate w- torn bocconcini and chilli	\$19
Chicken, Mushroom and Tarragon Terrine w- toasted ciabatta, house chutney	\$17
Beef Cheek Ragù w- fresh pappardelle and aged parmesan.....	\$26
The Stables Beer battered Fish and Chips w- mushy peas fresh tartare sauce, lemon <i>Please ask our friendly front of house staff for the daily fresh market fish and price</i>	
8 oz Prime Angus Beef Burger w- sliced gherkin, fresh cos lettuce, tomato, bloody good chips and relish	\$25
<i>If you prefer a slice of Blue cheese or cheddar, add \$2.50</i>	
The Stables Lamb and Mint Pie w- creamy mash and mushy peas	\$25
8oz Silver Fern Farms Chargrilled Ribeye Steak w- roast portobello mushroom, confit vine tomatoes, battered onion rings and chips	\$39
Classic Ceaser Salad	\$18
<i>Add Chicken</i>	\$5

SIDES - \$8

Oamaru Jersey Bennes, (done right)	
New season charred asparagus, meadowsweet	
Creamy Mash Potato	
Duck Fat Potatoes	
Leaf salad	
Season 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
--------------------	----------------

*If you have any allergies or special requests, please advise your server and we will do
our utmost to accommodate you.*

