

# · THE STABLES ·

ARROWTOWN, NZ

Platter – Olives, Prosciutto, cured meats, cheese, seafood, & duck liver parfait.....	\$30
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 pumpnickel, sprouted pulses and lemon dressing .....	\$16/\$25
Garlic Prawns, Zucchini, Roast Capsicum and Pomegranate w- torn bocconcini and chilli .....	\$19
Beef Cheek Ragù w- fresh pappardelle and aged parmesan.....	\$26
The Stables Beer battered Fish and Chips w- mushy peas fresh tartare sauce, lemon & steak cut chips.....	\$24
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 Chicken Caesar Salad.....	\$20/\$25

## **SIDES - \$8**

Roast duck fat potato's  
Leaf salad  
Creamy Mash Potato  
Season vegetables  
Crispy Steak Chips

## **TO INDULGE**

Classic Crème Brûlée, almond and apricot biscotti .....	\$15
Vanilla & Strawberry Cheesecake, fresh and freeze dried berries.....	\$15
Flourless chocolate cake, vanilla ice cream and raspberry coulis.....	\$15

## **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*