

· THE STABLES ·

ARROWTOWN, NZ

The Platter – olives, prosciutto, cured meats, cheese, seafood, & duck liver parfait 38

Soup of The Season w- crusty fresh bread and Stables butter 15

Charred New Season Asparagus, Poached Hens Egg, Prosciutto,
Parmesan Crumb and Meadowsweet20

Quinoa, Avocado, Soybean Salad w- hummus, toasted pumpnickel, sprouted pulses
and lemon dressing 18/25

Garlic Prawns, Zucchini, Roast Capsicum and Sliced Peach w- torn bocconcini and
chilli28

Beef Cheek Ragù w- fresh pappardelle and aged Parmesan.....28
Extra Parmesan 2.50

The Stables Beer Battered Fish and Chips w- mushy peas fresh tartare sauce, lemon &
thick cut chips..... 24

8 oz Prime Angus Beef Burger w- sliced gherkin, fresh cos lettuce, tomato, bloody
good chips and relish25
Add Blue cheese or cheddar - 2.50

The Stables Lamb and Mint Pie w- creamy mash and mushy peas26

8oz Silver Fern Farms Chargrilled Ribeye Steak w- roast portobello mushroom, confit
vine tomatoes, battered onion rings and chips39

Classic Caesar Salad.....20
Add Chicken - 5

SIDES - \$8

Roast duck fat potatoes

Leaf salad

Creamy Mash Potato

Season vegetables

Thick Cut Chips

Extra Bread \$3

TO INDULGE

Classic Crème Brûlée w - almond and apricot biscotti15

Vanilla & Strawberry Cheesecake w - fresh strawberries..... 15

Flourless chocolate cake w - vanilla ice cream and raspberry coulis15

Vanilla Bean Ice Cream w - chocolate sauce..... 8

TO FINISH

Cheese Plate12/16/20

*If you have any allergies or special requests, please advise your server and we will do our best
to accommodate you. Please be aware - a 15% Surcharge will apply on Public Holiday's.*