



**GLENFALLOCH**  
restaurant

	Entrée	Main
<b>House made Breads</b> <i>Pumpkin-Apricot Hummus / Garden Herb &amp; Feta Dip</i>	<b>\$12.5</b>	N/A Veg
<b>Caramelised Carrot &amp; Ginger Soup</b> <i>Apple / Masala oil / Grain bread</i>	<b>\$13.5</b>	N/A **GF/DF/V
<b>Pork &amp; Organic Chicken Farmhouse Terrine</b> <i>Mixed Leaves / Grain Bread / Sweet Pickles</i>	<b>\$17</b>	<b>\$25</b>
<b>Glenfalloch Platter (2 guests minimum)</b> <i>Breads / Pork &amp; Chicken Terrine / Dukkah Butter / Dips / Smoked Fish / Cured meats / marinated Olives</i>		<b>\$16 p.p.</b>
<b>Vegetarian Platter (2 guests minimum)</b> <i>Breads / Crumbed Brie / Dukkah Butter / Dips / marinated Olives / Pickles / Salads / Spiced Nuts</i>		<b>\$16 p.p.</b>  Veg
<b>Beetroot Risotto</b> <i>Goats Cheese / Spinach / Caramelized Walnut</i>		<b>\$23</b> Veg
<b>Canter Valley Duck Dumplings</b> <i>Pho Broth / Ginger / Mung Bean / Chili</i>	<b>\$16</b>	<b>\$28</b> **DF
<b>Panko Crumbed Happy Hens Egg</b> <i>Mixed Leaves / Agria Potato / Herb dressing / Bacon Bits</i>		<b>\$19.5</b> **DF/GF/V
<b>Cardrona Merino Lamb Filet</b> <i>Kumara / Orange / Green Beans / Pumpkin</i>		<b>\$31</b> **GF/DF
<b>Bostock's Organic Chicken</b> <i>Chickpeas / Spinach / Roast Carrot / Apricot &amp; Curry Dressing</i>		<b>\$24</b> **DF/GF
<b>Locally Caught Fish</b> <i>Cauliflower / Smoked Almond / Confit Potato / Preserved Lemon</i>		<b>\$31</b> **GF
<b>Havoc Free Range Pork</b> <i>Roast Yams / Apple / Balsamic / Braised Cabbage</i>		<b>\$</b> **GF
<b>Daily Special - ask for today's creation</b>		<b>\$ P.O.A.</b>

(\*\*GF/DF/V) our dishes are NOT generally produced for gluten- or lactose intolerant guests. The signed dishes can be adjusted. Please advise our staff accordingly to avoid allergic reactions.



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**SIDES**

**\$8**

*Roasted Potatoes*

*Mesclun Lettuce / Garden Herb Dressing*

*Seasonal Vegetables*

*Fries / Aioli / Tomato Sauce*

**DESSERTS**

**\$13.5**

*Weekly Special Dessert - ask for the Chef's creation*

*Rooibos Tea & Grapefruit*

*Vanilla / Orange / Beetroot*

**\*\*GF**

*Gingerbread Bavarois*

*Pear / Rosemary / Puffed Oats*

*Dessert Tasting for 2*

**\$21.50**

*Homemade Ice Cream or Sorbet*

*One scoop \$5*

*Two scoops \$8*

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