



GLENFALLOCH

restaurant

TO START AND SHARE

House made Breads <i>Pumpkin-Apricot Hummus / Garden Herb & Feta Dip</i>	\$12.5 Veg
Beauregard Kumara & Toasted Coconut Soup <i>Pineapple / Lot 8 Masala oil / Ancient Grain bread</i>	\$13.5 **GF/DF/V
Pork & Organic Chicken Farmhouse Terrine <i>Mixed Garden Leaves / Glenfalloch Grain Bread & Sweet Pickles</i>	\$17
5000 Feet Local Garden Salad <i>Alan's Happy Hens Egg / Glenfalloch Garden Herbs / Bay Bees Honey/ Annelies's Organics</i>	\$19.5 **DF/Veg
Ginger Beer Glazed Pork Belly <i>Asian Slaw / Peanuts / Longan / Coriander</i>	\$19.00 **DF
Glenfalloch Platter (2 guests minimum) <i>Breads / Pork & Chicken Terrine / Seasonal Salads / Dips / Smoked Fish / Cured meats / marinated Olives / Pickles</i>	\$16 p.p.
Vegetarian Platter (2 guests minimum) <i>Breads / Crumbed Brie / Dukkah Butter / Dips / marinated Olives / Pickles / Seasonal Salads / Spiced Nuts</i>	\$16 p.p. Veg
MAINS	
Beetroot Risotto <i>Goats Cheese / Asparagus / Caramelised Walnut</i>	\$23 Veg/GF**DF/V
Canter Valley Duck Dumplings <i>Pho Broth / Asian Greens / Shiitake / Chili</i>	\$26 DF
Cardrona Merino Lamb Fillet <i>Harissa / Pearl Couscous / Capsicum / Tomato / Feta</i>	\$31 **DF
Ricotta & Sun-dried Tomato Tortellini <i>Pine Nuts / Parsley / Balsamic / Summer Vegetables</i>	\$28.5 Veg
Bostock's Organic Chicken <i>Kumara / Chickpeas / Spinach / Apricot & Curry Dressing</i>	\$24 **DF/GF
Locally Caught Fish <i>Broccoli / New Season Potato / Hazelnut / Preserved Lemon</i>	\$ P.O.A. **DF/GF
Daily Special - ask for today's creation	\$ P.O.A.

Gluten free Bread is available for a surcharge of \$1.5 p.p.

(**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

Mixed Leaf Lettuce / Garden Herb Dressing

Seasonal Vegetables

Fries / Aioli / Tomato Sauce

DESSERTS

\$13.5

Weekly Special Dessert - ask for the Chef's creation

Otago Hazelnuts & White Chocolate Mousse

Spiced Mandarin Sorbet / Citrus Fruits / Greek Yoghurt

****GF**

Cinnamon Donut

Callebaut Dark Chocolate / Pineapple / Salted Caramel

Dessert Tasting for 2

\$21.50

Homemade Ice Cream or Sorbet

One scoop \$5

Two scoops \$8

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