



**TREAT YOURSELF TO ONE OF OUR  
“TRUST THE CHEF”  
SURPRISE MENUS.**

Seasonal and locally sourced produce executed differently every week.

**2 COURSES FOR \$43**

**3 COURSES FOR \$52**

**5 COURSES FOR \$65**

**ALTERNATIVE OPTIONS**

***Glenfalloch Platter (2 guests minimum)*** **\$17.5 pp**  
***Breads / Pork & Chicken Terrine / Dukkah Butter / Dips / Smoked Fish /  
Cured meats / marinated Olives***

***Vegetarian Platter (2 guests minimum)*** **\$17.5 pp**  
***Breads / Crumbed Brie / Dukkah Butter / Dips / marinated Olives / Pickles /  
Salads / Spiced Nuts*** **Veg**

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



GLENFALLOCH  
restaurant

**DESSERTS**

<i>Weekly Special Dessert - ask for the Chef's creation</i>	<b>\$14.5</b>
<i>Otago Hazelnut &amp; Yoghurt Mousse</i> <i>Otago Stone Fruit / Almond Tuille / Lemon Verbena Sorbet</i>	<b>\$14.5</b> <b>**GF</b>
<i>Callebaut Chocolate Delice</i> <i>Salted Caramel / Banana &amp; Cherry Gelato / Cinnamon Donut</i>	<b>\$14.5</b>
<i>Dessert Tasting for 2</i>	<b>\$21.50</b>
<i>Homemade Ice Cream or Sorbet - ask for today's flavours</i>	<b>scoop \$5 / double \$8</b>
<i>Ice Cream Sundae</i> <i>Vanilla Ice Cream / Dark Chocolate Sauce / Whipped Cream / Peanuts / Maraschino Cherry</i>	<b>\$9.5</b>

*Thanks to our local farmers and suppliers for their delicious produce.*

*Otago Peninsula Organics by Annelies Ruigrok  
Bluff Gravity Fishing - Sustainable & Ikejeme  
Otago Peninsula - Alan's Free Range Eggs  
Hawkes Bay Bostock - Organic Chicken  
Central Otago Cardrona - Merino Lamb  
Totties Flat Balclutha - Eco friendly Nuts  
Nelson Lot 8 - Sustainable Olive Oil  
Wairiri Canterbury - Organic Buffalo  
Otago Peninsula - Bay Bees Honey  
Dunedin Farmer's Market*

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