



**GLENFALLOCH**  
restaurant

<b>House made Breads</b> <i>Pumpkin-Apricot Hummus / Garden Herb &amp; Feta Dip</i>	<b>\$13.5</b> Veg
<b>Glenfalloch Platter (2 guests minimum)</b> <i>Breads / Pork &amp; Chicken Terrine / Seasonal Salads / Dips / Smoked Fish / Cured meats / marinated Olives / Pickles</i>	<b>\$17.5 pp</b>
<b>Vegetarian Platter (2 guests minimum)</b> <i>Breads / Crumbed Brie / Dukkah Butter / Dips / Marinated Olives / Pickles / Seasonal Salads / Spiced Nuts</i>	<b>\$17.5 pp</b> Veg
<b>Pork &amp; Organic Chicken Farmhouse Terrine</b> <i>Mixed Garden Leaves / Glenfalloch Grain Bread &amp; Sweet Pickles</i>	<b>\$17</b>
<b>Smoked Fish Cake</b> <i>Caper-Gherkin Tartar / Preserved Lemon / Cucumber Salad</i>	<b>\$18.5</b>
<b>Twice Baked Goats Cheese Soufflé</b> <i>Central Otago Stone Fruit / Pistachio / Balsamic</i>	<b>\$19.5</b> Veg
<b>Mexican Caesar Salad</b> <i>Avocado / Beef / Tortilla Chips / Cherry Tomato</i>	<b>\$25.5</b> DF
<b>Bostock's Organic Chicken &amp; Beetroot Salad</b> <i>Orange / Feta / Spinach / Caramelised Walnuts</i>	<b>\$26.5</b> **GF
<b>Miso Glazed Pork Belly</b> <i>Shiitake Mushroom / Soba Noodle / Aubergine / Free Range Egg</i>	<b>\$33</b> DF
<b>Agria Potato &amp; Parmesan Gnocchi</b> <i>Summer Vegetables / Hazelnuts / Sage / Pea Pesto</i>	<b>\$27</b> Veg
<b>Kumara &amp; Chickpea Fritter</b> <i>Cauliflower / Organic Buffalo Yoghurt / Mint Gremolata / Pickled Raisin</i>	<b>\$28</b> Veg/GF
<b>Cardrona Merino Lamb</b> <i>Green Beans / Cress / New Season Potato / Almond Aioli</i>	<b>\$33</b> **DF/GF
<b>Locally Caught Fish</b> <i>Courgette / Basil-Risotto / Black Olive / Roasted Tomato</i>	<b>\$ P.O.A.</b> GF
<b>Daily Special - ask for today's creation</b>	<b>\$ P.O.A.</b>

Gluten free Bread is available for a surcharge of \$2 pp

(\*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**

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

**\$14.5**

*Otago Hazelnut & Yoghurt Mousse*

*Otago Stone Fruit / Almond Tuille /Lemon Verbena Sorbet*

**\$14.5**

**\*\*GF**

*Callebaut Chocolate Delice*

*Salted Caramel / Banana & Cherry Gelato / Cinnamon Donut*

**\$14.5**

*Dessert Tasting for 2*

**\$21.50**

*Homemade Ice Cream or Sorbet - ask for today's flavours*

*scoop \$5 / double \$8*

*Ice Cream Sundae*

*Vanilla Ice Cream / Dark Chocolate Sauce / Whipped Cream / Peanuts / Maraschino Cherry*

**\$9.5**

*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 Lot8 - Sustainable Olive Oil  
Wairiri Canterbury - Organic Buffalo  
Otago Peninsula - Bay Bees Honey  
Dunedin Farmer's Market*

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