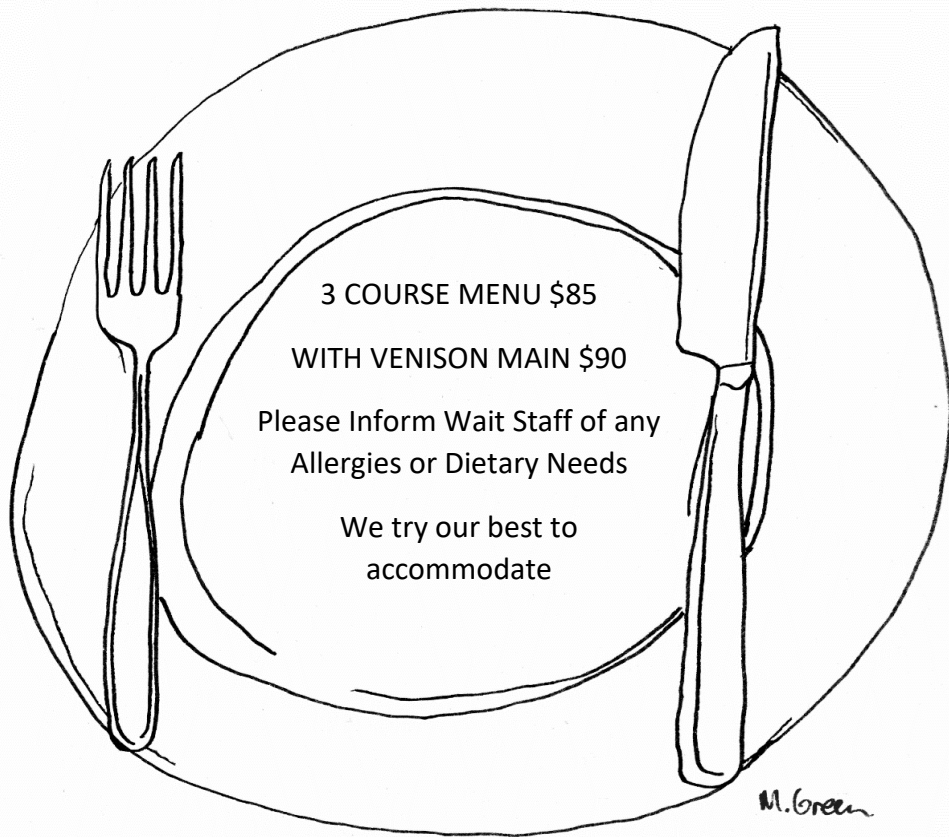


Brantry

EATERY

Our philosophy is to deliver contemporary New Zealand cuisine using the best produce. Our menu is updating regularly to utilise the freshest seasonal produce, guarantee quality and minimise waste.



Entrées

Coconut Curried Prawns
spiced cauliflower, labneh, crispy shallots

Pumpkin, Feta, Spinach Ravioli
pumpkin puree, spiced pickled pumpkin, sage crisps, buffalo curd

Beef Carpaccio
mushroom a la grecque, pickled shallots, potato crisps, truffle aioli

Pork Belly
parsnip remoulade, kumara puree, pancetta crumb, maple jus

Mains

Confit Duck Leg
lentil salad, pickled grapes, broccolini, cumin labneh

Farmed Venison Backstrap
served medium rare
buckwheat salad, broccolini, beetroot, buffalo curd, chocolate jus

Lamb Back Strap served medium rare
caponata, buffalo curd, baby carrots, pea puree

Fish of the Day
wait staff will inform you of the dish

Desserts

Ginger Crème Brulee
ginger crumb, basil crisps, ginger mascarpone, peach sorbet, basil oil

Chocolate & Orange Tart
chocolate soil, chili chocolate sorbet, orange gel, dehydrated orange & chocolate

Sticky Date Pudding
golden syrup ice cream, caramel crumb, butterscotch sauce, mascarpone

Cheese of the Night
quince, homemade crackers

Sharing Sides

Duck Fat Potatoes
salsa verde, horseradish aioli
\$14.5

Harissa Roasted Carrots
sumac yoghurt, honey, walnuts, dates
\$14.5