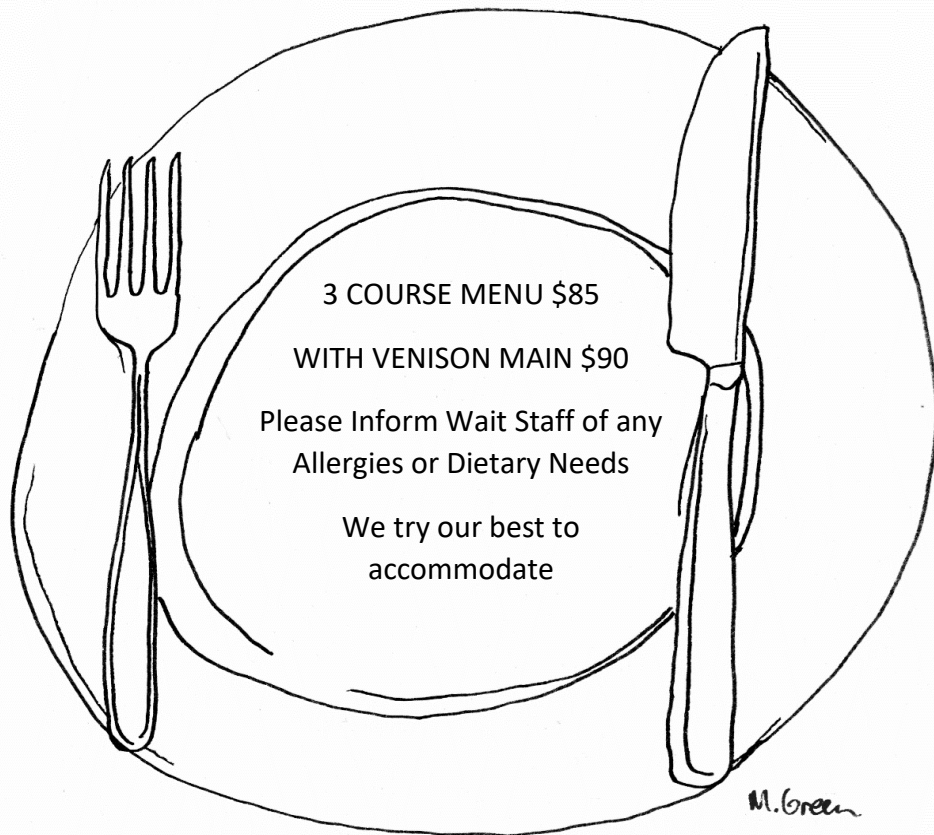


Brantry

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

Smoked Lamb Backstrap
pearl barley risotto, wild mushrooms, buffalo curd

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

Pork & Shiitake Gyoza
cucumber salad, sesame chili dressing, crispy shallots, coriander

Mains

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

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

Twice Cooked Pressed Lamb Shoulder
caponata, pea puree, blanched peas, buffalo curd, jus

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

Desserts

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

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

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

Matcha, Raspberry & Vanilla Entremet
pistachio sponge, lychee sorbet, raspberry white chocolate crumb

Cheese of the Night
quince, homemade crackers

Sharing Sides

Duck Fat Potatoes
salsa verde, horseradish aioli
\$14.5

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