

Starters & Appetizers

Sour Dough Loaf, garlic butter, balsamic vinegar olive oil
\$8

Garlic Buttered Dough Balls
\$6

Seafood and Blackened Corn Chowder
\$15

Bubba Gump Shrimp Cocktail, coconut battered shrimps, green beans, corn, gumbo salsa
\$16

Cajun Meatloaf, smoked paprika jus, corn dumplings
\$14

Jerk Fried Chicken Wings, banana tamarin chutney, pineapple yoghurt, coriander
\$14

Corn Hushpuppies, crispy bacon, maple glaze, lime
\$12

Mud rubbed Cardrona Merino Lambs Belly, suffering succotash
\$16

Steakhouse Mains

Half Roast Baby Chicken, BBQ steakhouse style, roast kumara, house slaw
\$28

Carlton Prime Beef Burger, streaky bacon, aged cheddar, onion rings, tomato, gherkins,
iceberg, duck fat potatoes
(can be served naked without the bun)
\$26

St. Louis Pork Ribs, chipotle BBQ glaze, duck fat potatoes, house salad
Half Rack \$30
Full Rack \$45

Akaroa Blackened Salmon Fillet , sautéed baby potato & seasonal greens, tomato, chilli, lime broth
\$29

Southern Style Chicken Burger, streaky bacon, sliced cheese, onion rings, tomato, iceberg, duck fat potatoes
(can be served naked without the bun)
\$28

Jambalaya
okra, black bean & tomato stew spiced with Cajun, corn & cheese dumplings
\$25

Cardrona Merino Lamb Shank Kiwiana style, buttered mash potato, sautéed spinach & green peas,
red wine jus
Single \$28
Double \$35

Market Fish, beer battered or grilled, garlic potato croquettes, house salad, dill, pickle & lemon mayonnaise
\$28

Reserve Selection Steaks

STEP ONE:

Select your cut of meat

600gm / Wakanui Rump , 70-90 days, grain finished - <i>it satisfies two</i>	\$49.00
300gm / Hereford Prime Eye Fillet , grass fed	\$48.00
200gm / Ocean Beef Fillet , 120-150 days, grain finished	\$36.00
250gm / Canterbury Angus New York Sirloin , dry aged	\$36.00
450gm / Hereford Prime King Cut Ribeye , dry aged	\$49.00
300gm / Hereford Prime Queen Cut Ribeye , dry aged	\$36.00
400gm / Cressy Farm Free Range Pork Ribeye	\$38.00
Cardrona Merino Lamb Rack	\$46.00

STEP TWO:

Tell us how you would like it cooked

Blue | Rare | Medium-Rare | Medium | Medium-Well | Well Done

STEP THREE:

Add seafood to accompany your meal

Pair of prawns	\$7.50
Pair of scallops	\$7.50

STEP FOUR:

Select your choice of starch (ALL GF)

Duck Fat Potatoes | Baked Potato | Buttered Baby Potatoes | Mashed Potato

STEP FIVE:

Select your choice of butter or sauce

Add extra sauce \$2.50

Garlic Butter | Béarnaise | Horseradish | Peppercorn
Brandy and Mushroom | Red Wine Jus | Chimichurri
Hot English Mustard | Dijon | Blue Cheese Butter

STEP SIX:

Add a partner to accompany your meal

All \$7.00

Polenta Fries, Mozzarella Cheese
Carlton House Slaw
Onion Rings
Seasonal Vegetable
Roasted Root Vegetables
Carlton House Salad
Creamed Spinach

Desserts

Apple Croissant Pudding, cinnamon clotted cream
\$12

Carlton House Cheesecake
\$12

Chocolate Brownie & Banana Split Sundae
\$14

Ice Cream Selection
\$14