

PASTORA

Scale

Chicken Liver

fig puree, pistachios, pickled

**Caramelized Pork Belly** 

puree and julienne apple,

onion, crostini, \$15

Parfait

\$15

## TO START OR TO SHARE

House Baked Focaccia Bread butter, thyme, sea salt, \$14

**Classic Steak Tartare** chopped fillet, shallots,cured yolk, rye melba toast, \$17 Arancini romesco, crispy sage, \$18

**Smoked Mushroom** 

Bourbon Cured Salmon vinaigrette, sour cream, crispy capers, \$18

**Churrasco de Picanha** med-rare charred beef rump cap, rosti, pineapple, salsa verde, \$17

#### MAINS

#### **Carlton Cheese Burger**

ground Wakanui beef, double smashed pattie, cheddar cheese, gherkins, tomato, lettuce, burger sauce, hand cut fries, \$30

#### Pork Ribs

marinated whole or half rack, 12 hour smoked low' n' slow cooked then coated in our own chilli bourbon glaze, served with our zesty slaw, half rack \$28, whole rack \$46

#### Pesto Roasted Vegetable Salad

roasted root vegetables, basil pesto, spinach, feta cheese, \$28

#### **Canterbury Lamb Loin**

char-grilled lamb loin cooked to medium rare, potato dauphinoise gratin, charred vegetables, cherry tomatoes, red wine jus, \$34

## SHARING

#### Merino Lamb Shoulder

whole shoulder smoked and slow braised, chunky vegetables, potatoes, braising juices

\$85

**Butchers Board** 

made for two, our famous ribs and chef's selection of prime steak cuts,

with pork belly bites, zesty coleslaw, roasted bone marrow and house baked focaccia

\$90

SEE OUR STEAK SELECTION ON THE OTHER SIDE

# **DINNER MENU FROM 4PM**

## CARLTON BAR & STEAKHOUSE

## **CHAR-GRILLED STEAKS**

The key to great steak is happy cattle, we source only the best all natural, pasture reared beef, exclusively from Canterbury farms

Choose your cut, how you would like it cooked and your favourite sauce or butter (included), Then add your sides to complete your dish

#### Sirloin

200g Queen \$23, 300g King \$29 premium, grass fed, prime steer sirloin steak, with a bigger, beefier flavour. best served medium rare- medium

## Aged Wagyu Rump

200g Queen \$24, 300g King \$33 cut from our dry aging cabinet, this lean North Canterbury rump is best char-grilled medium rare – medium well

#### Flat Iron Steak

300g \$22 a flavoursome, more textured, and flatter steak cut, marinated in garlic and rosemary, sous vide and flashed on the grill.

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**Eye Fillet** 250g \$40

prime fillet, sous vide and flash chargrilled for a perfectly tender steak to melt in your mouth. We suggest blue or rare to medium rare

### Smoke Roasted Ribeye

200g Queen \$28, 300g King \$39 this Canterbury ribeye is perfectly marbled and beautifully Manuka smoke roasted in house before being cooked to your liking

## LARGER CUTS

These are the really big ones! Great if you're hungry or for two to share. includes your choice of 2 sauces or butters. Served on the bone, or carved and sliced off the bone

## **Bone in Sirloin**

500g \$49 Canterbury prime sirloin, aged to perfection, and cut to order

## Swinging Tomahawk

800g \$92 prime ribeye on the full rib bone, served hanging over roasted buttered bone marrow

## **Canterbury T-Bone**

700g \$99 the king of steaks, with both the eye fillet and sirloin, dry aged for a delectable flavour

Steak Sauces Salsa Verde, Merlot Jus, Chilli Bourbon BBQ, Mushroom, Creamy Green Peppercorn

Steak Butters Garlic and Parsley, Gochujang Chilli, Bone Marrow Butter

Additional Sauce or Butter, \$4 each

## **COMPLETE YOUR DISH**

Accompaniments Roast Bone Marrow \$8 Hand Cut Chips beef dripping fried, sea Cauliflower Bake four cheeses, mustard,

Two Fried Eggs \$6 House made Speight's Wholegrain Mustard \$2 salt, \$8 **Agria Mash** shaved parmesan, truffle oil, chives, \$9 **Creamed Spinach** 

slow cooked, seasonal greens, pepper cream, \$11

cream, \$12 Garden Salad

lettuce, cherry tomato feta, balsamic, \$11 **Seasonal Vegetables** salsa verde, sunflower seeds, \$11



## ORDER FROM YOUR TABLE & WE'LL BRING YOUR MEAL TO YOU!

Just scan the QR code with your phone camera or visit meandu.app/carltonbar/menu

Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9% + GST. EFTPOS (must insert card then select cheque or savings), Mr Yum mobile orders and NZVC App transactions are surcharge free. 15% surcharge applies on all public holidays.