

# CARLTON

BAR & STEAKHOUSE

## TO START OR TO SHARE

**House Baked Focaccia Bread** (V, NDO, VGO)  
butter, thyme, sea salt, \$15

**Classic Steak Tartare** (NGO)  
chopped fillet, shallots, cured yolk, rye melba toast, \$18

**Smoked Mushroom Arancini** (V)  
romesco, crispy sage, \$18

**Bourbon Cured Salmon** (NDO)  
vinaigrette, sour cream, crispy capers, \$18

**Churrasco de Picanha** (NDA, NGA)  
med-rare charred beef rump cap, rosti, pineapple, salsa verde, \$18

**Chicken Liver Parfait** (NGO)  
fig puree, pistachios, pickled onion, crostini, \$17

**Caramelized Pork Belly** (NGA, NDA)  
puree and julienne apple, \$15

## MAINS

**Carlton Cheese Burger** (NGO, NDO)  
ground Wakanui beef, double smashed pattie, cheddar cheese, gherkins, tomato, lettuce, burger sauce, hand cut fries, \$30

**Pork Ribs** (NGA, NDO)  
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 \$29, whole rack \$47

**Pesto Roasted Vegetable Salad** (V, NGA, VGO, NDO)  
roasted root vegetables, basil pesto, spinach, feta cheese, \$28

**Canterbury Lamb Loin** (NGA, NDO)  
char-grilled lamb loin cooked to medium rare, potato dauphinoise gratin, charred vegetables, cherry tomatoes, red wine jus, \$35

## SHARING

**Merino Lamb Shoulder** (NGA)  
whole shoulder smoked and slow braised, chunky vegetables, potatoes, braising juices \$85

**Butchers Board** (NDO, NGO)  
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** (NDO, NGO)

200g Queen \$24, 300g King \$30  
premium, grass fed, prime steer sirloin steak, with a bigger, beefier flavour. best served medium rare- medium

**Aged Wagyu Rump** (NDO, NGO)

200g Queen \$25, 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** (NDO, NGO)

300g \$23  
a flavoursome, more textured, and flatter steak cut, marinated in garlic and rosemary, sous vide and flashed on the grill.

**Eye Fillet** (NDO, NGO)

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** (NDO, NGO)

200g Queen \$29, 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** (NDO, NGO)

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

**Swinging Tomahawk** (NDO, NGO)

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

**Canterbury T-Bone** (NDO, NGO)

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

\* Please ask your waiter for specific sauce & butter dietaries

## COMPLETE YOUR DISH

**Accompaniments**

Roast Bone Marrow \$8  
(NGA, NDO)  
Two Fried Eggs \$6

House made Speight's  
Wholegrain Mustard \$2  
(VG, NDA, NGA)

**Hand Cut Chips** (VO, VGO, NGA, NDA)

beef dripping fried, sea salt, \$8

**Agria Mash** (V, NGA)

shaved parmesan, truffle oil, chives, \$10

**Creamed Spinach** (V, NGA)

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

**Cauliflower Bake** (V)

four cheeses, mustard, cream, \$13

**Garden Salad** (VGO, NDO, V)

lettuce, cherry tomato feta, balsamic, \$11

**Seasonal Vegetables** (NDO, V, NGA, VGO)

salsa verde, sunflower seeds, \$12

# DINNER MENU FROM 4PM

(V) VEGETARIAN | (VG) VEGAN | (NGA) NO GLUTEN ADDED | (NDA) NO DAIRY ADDED | (VO) VEGETARIAN OPTION | (VGO) VEGAN OPTION | (NGO) NO GLUTEN ADDED OPTION | (NDO) NO DAIRY ADDED OPTION

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate to them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Due to this, please note that we are unable to ensure Gluten Free and/or Dairy Free, however we do offer No Added Gluten and No Added Dairy meals and options.