

CARLTON

BAR & STEAKHOUSE

TO START OR TO SHARE

MAINS

<b>SKIN ON CHIPS</b> (NDA, NGO, V, VGO) skin on, sea salt, mayo, ketchup	<b>12</b>
<b>HOUSE BAKED FOCACCIA BREAD</b> (V, VGO) garlic butter, sea salt	<b>16</b>
<b>MUSHROOM ARANCINI</b> (V) romesco, crispy sage	<b>19</b>
<b>CHICKEN LIVER PARFAIT</b> (NGO) fig puree, pistachios, pickled onion, crostini	<b>19</b>
<b>STEAK TARTARE</b> (NDA, NGO) chopped fillet, shallots, pickles, coddled quail egg, crostini	<b>22</b>
<b>SALMON GRAVLAX</b> (NGO) house baked focaccia topped with dill cream cheese, house cured salmon, pickled onion, crispy capers	<b>20</b>
<b>FRIED SQUID</b> (NGA, NDA) crunchy coating, wasabi mayo	<b>18</b>
<b>CAULI LAAB</b> (NDA, V, VGO) roasted cauliflower, black beans, baby cos, sweet soy sauce	<b>15</b>

<b>CARLTON SMASH BURGER</b> (NDO, NGO) ground Wagyu beef, smashed pattie, cheddar cheese, grilled onions, gherkins, tomato, lettuce, burger sauce, skin on chips	<b>31</b>
<b>PORK RIBS</b> (NDA, NGO) 12 hour smoked low' n' slow cooked then coated in our own chilli bourbon glaze, served with our zesty slaw	<div>HALF RACK <b>30</b></div> <div>WHOLE RACK <b>49</b></div>
<b>CARLTON CAESAR SALAD</b> (NDO, NGO, VO) fresh romaine lettuce in our house caesar dressing, croutons, bacon, anchovies, poached egg, parmesan ADD chicken + 7	<b>25</b>
<b>ROASTED CAULIFLOWER SALAD</b> (NDA, NGA, VG) crispy chickpeas, stuffed olives, macerated dates, tahini dressing	<b>24</b>
<b>CANTERBURY LAMB LOIN</b> (NDO, NGO) char-grilled lamb loin cooked to medium rare, potato dauphinoise gratin, charred broccolini, cherry tomatoes, red wine jus	<b>42</b>
<b>CHICKEN SUPREME</b> (NDO, NGA) skin on breast, kumara gratin, chipotle crema, charred broc, corn crisps, maple glaze	<b>35</b>
<b>CAULIFLOWER STEAK</b> (NDA, NGO, VG) spiced cauliflower steak, romesco, fried cauli leaves, pickled onions	<b>30</b>
<b>CARLTON PIE</b> ever-changing pie, served with truffle mash	<b>32</b>

SHARING

<b>WHOLE BAKED CAMEMBERT</b> (NGO, V) made for two, honey baked camembert, quince paste, crostini	<b>26</b>
<b>BUTCHERS BOARD</b> (NDO) 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	<b>95</b>

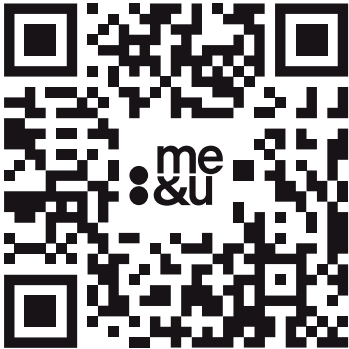
SUNDAY ROAST

CHOOSE ROAST BEEF OR GUEST ROAST

Classic Sunday roast with all the trimmings!  
Seasonal vegetables, rosemary roast potatoes, sage stuffing, homemade Yorkshire pudding & onion gravy

EVERY SUNDAY, AVAILABLE LUNCH & DINNER

**\$29 ADULTS**  
**\$14 CHILDREN**



SEE OUR FULL  
BEVERAGE MENU HERE

Just scan the QR code  
with your phone camera or visit  
[meandu.app/carltonbar/menu](https://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), ME&U mobile orders and NZVC App transactions are surcharge free. 15% surcharge applies on all public holidays.

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

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 31

Premium, grass fed, prime steer sirloin steak, with a bigger, beefier flavour

300G KING 35

WAGYU RUMP (NDO, NGO)

200G QUEEN 27

Cut from our dry aging cabinet, this lean North Canterbury rump is best char-grilled medium rare - medium well.

300G KING 33

FLAT IRON STEAK (NDO, NGO)

300G 28

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 - medium rare.

RIBEYE (NDO, NGO)

300G 43

This Canterbury ribeye is perfectly marbled and 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 52

Canterbury prime sirloin, aged to perfection, and cut to order

TOMAHAWK (NDO, NGO)

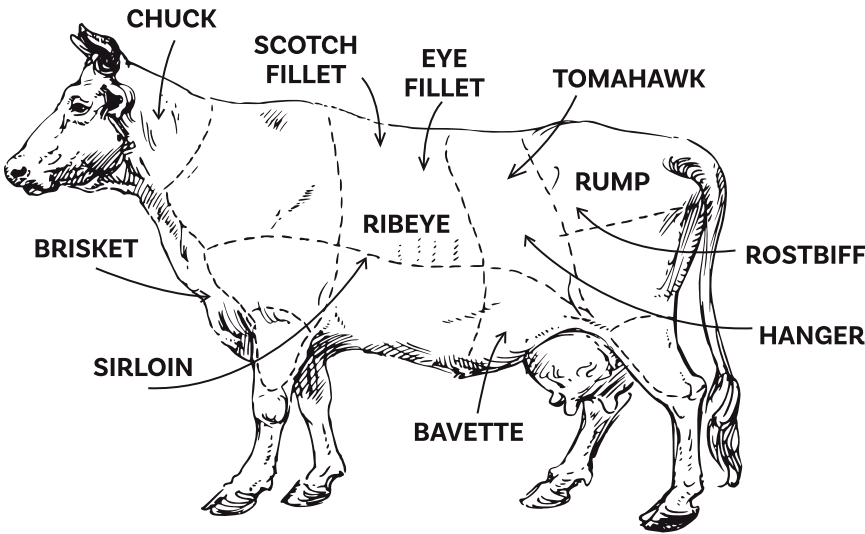
800G 105

Prime ribeye on the full rib bone with roasted 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, Harissa, Bone Marrow Butter  
**Steak Condiments:** Horseradish, Wholegrain Mustard  
**Additional Sauce or Butter:** \$4 each  
\*Please ask your waiter for specific sauce and butter dietaries

COMPLETE YOUR DISH

ROAST BONE MARROW (NGA, NDO)

8

TWO FRIED EGGS

6

RUSTIC POTATO SALAD (NDA, NGA, VO)

14

Prosciutto, seeds, crisp shallots, pickled red onion house aioli

AGRIA MASH (NGA, V)

14

shaved parmesan, truffle oil, chives

CAULIFLOWER CHEESE BAKE (V)

14

roasted cauliflower, 3 cheese sauce

SEASONAL VEG (NDO, NGA, V, VGO)

14

salsa verde, sunflower seeds

GARDEN SALAD (NDO, NGA, V, VGO)

12

lettuce, cherry tomato, feta, balsamic

HARISSA CHARRED CORN (NDA, NGA, VG)

15

char-grilled corn, harissa butter, chipotle crema

MUSHROOM MEDLEY (NDO, NGA, V, VGO)

18

assorted wild mushrooms, garlic, butter, chardonnay vinegar

SIDE OF CHIPS (NDA, NGO, V, VGO)

8

skin on, sea salt