

CARLTON

BAR & STEAKHOUSE

TO START OR TO SHARE

HOT SNACK PLATTER 55

Carlton fried chicken, beer battered cauliflower, fried squid, steak cut chips, mayo

STICKY PIG PLATTER (NDA)	44
Slow braised pork ribs, glazed pork belly bites, BBQ sauce	
FRIED SQUID (NDA, NGA)	18
Crunchy coating, wasabi mayo	
STEAK CUT CHIPS (NDA, NGO, V, VGO)	12
Sea salt, mayo, ketchup	
HOUSE BAKED FOCACCIA BREAD (V, VGO)	16
Garlic butter, sea salt	
MUSHROOM ARANCINI (V)	19
Romesco, parmesan, crispy sage	
PORK BELLY BITES (NDA)	20
Glazed pork belly, toasted sesame seeds	
WHOLE BAKED CAMEMBERT (NGO, V)	26
Made for two, honey baked camembert, quince paste, crostini	
BEEF CARPACCIO (NDO, NGA)	20
Wild rocket, capers, parmesan, olive oil, sea salt	
LAMB SHANK TERRINE (NDA, NGO)	22
Oat crackers, rocket, mint	
MUSHROOM PARFAIT (NGO, V)	18
Pickled onions, cashews, crostini	

SUNDAY ROAST

CHOOSE ROAST BEEF OR GUEST ROAST

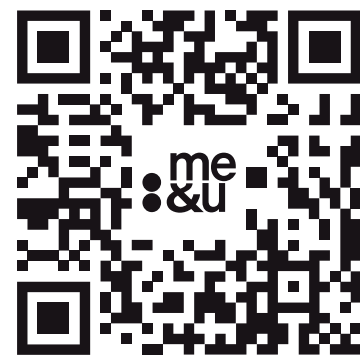
Classic Sunday roast with all the trimmings!
Seasonal vegetables, rosemary roast potatoes,
sage stuffing, homemade Yorkshire pudding &
onion gravy

EVERY SUNDAY, AVAILABLE LUNCH & DINNER

29 ADULTS
19 CHILDREN

MAINS

CANTERBURY LAMB RUMP (NDO, NGO)	41
Char-grilled lamb rump (medium rare), potato gratin, charred broccolini, cherry tomatoes, red wine jus	
BUTCHERS BOARD (NDO, NGO)	99
(made for 2) 300g sirloin steak, half rack pork ribs, 250g BBQ brisket, 100g smoked bratwurst, roasted bone marrow, house made focaccia, hot honey butter, slaw, char-grilled corn, choice of two sauces	
CARLTON CHEESE BURGER (NDO, NGO)	31
Prime beef pattie, cheddar cheese, gherkins, tomato, lettuce, house sauce, steak cut chips	
PORK RIBS (NDO, NGO)	HALF 30 / FULL 49
Marinated pork ribs smoked for 12 hours, then coated in our own chilli bourbon glaze & served with our zesty slaw	
STEAK SANDWICH (NGO)	23
200g tender yearling flank steak, cooked med-rare, horseradish mayo, lettuce, tomatoes, pickles, toasted ciabatta	
BAKED CHICKEN BREAST (NGA)	35
Crispy skin chicken breast, potato gratin, broccolini, chipotle crema, maple glaze	
BEEF CHEEK BOURGUIGNON (NGA)	36
12 hour slow cooked beef cheek, rich bourguignon sauce, creamy mash	
MARKET FISH (NGO)	34
Pan seared market fish, pea puree, pearl couscous, zhoug slaw	
CAULIFLOWER & PUMPKIN SALAD (NDA, V, VG)	29
Roasted cauliflower and pumpkin, baby spinach, pearl couscous, zhoug dressing, pomegranate seeds	
PORK LOIN CHOP (NGA)	34
Grilled pork loin chop, creamy mash, broccolini, cherry gastrique	



SEE OUR FULL
BEVERAGE MENU HERE

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), 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.

CARLTON

BAR & STEAKHOUSE

CHARGRILLED 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.

250G EYE FILLET (NDO, NGO) 43

Chargrilled prime fillet

300G SOUTHERN STATIONS WAGYU RUMP 37

(NDO, NGO)

Best served med-rare to med-well

400G YEARLING FLANK STEAK (NDO, NGO) 35

Tender yearling flank steak, marinated in olive oil & house steak seasoning

300G SIRLOIN (NDO, NGO) 39

Best served med-rare to med

500G SIRLOIN ON THE BONE (NDO, NGO) 55

Dry aged in house, cooked to your liking with your choice of sauce. Please allow 40mins for cooking

300G RIBEYE (NDO, NGO) 45

Prime beef ribeye steak

200G SOUTHERN STATIONS RUMP 31

(NDO, NGO)

Best served med-rare to med-well

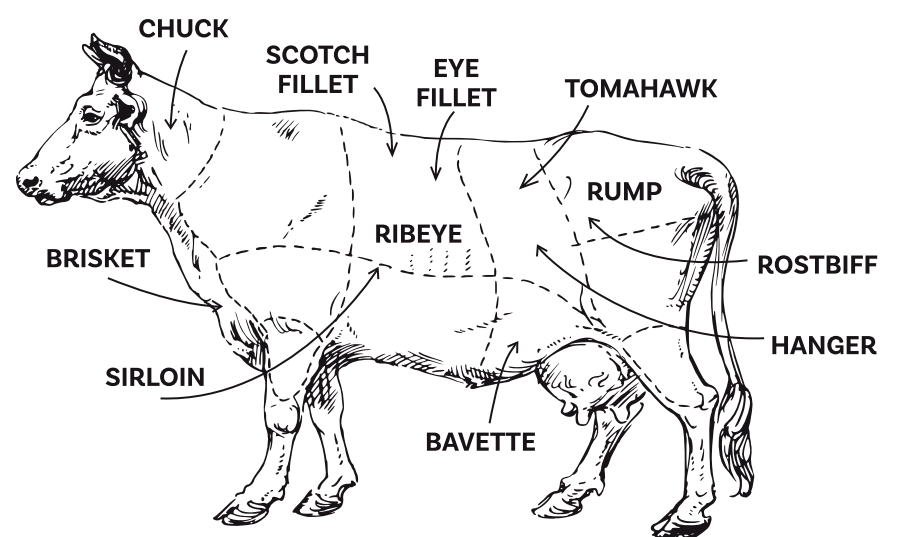
LARGER CUTS

700G T-BONE (NDO, NGO) 99

Canterbury prime T-bone, dry aged in house. The king of cuts with both sirloin & eye fillet on the bone. Please allow 40-45 mins for cooking

800G RIBEYE ON THE BONE (NDO, NGO) 105

Prime ribeye served on the bone. Please allow 40-45 mins for cooking



Steak Sauces: Merlot Jus, Chilli Bourbon BBQ, Mushroom, Creamy Green Peppercorn
Steak Butters: Garlic and Parsley, Hot Honey Butter, 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 7

SIDE OF STEAK CUT CHIPS (NGA, NDO, V, VGO) 8
 Mayo, sea salt

AGRIA MASH (NGA, V) 14
 Creamy potato mash, truffle oil, chives

CAULIFLOWER BAKE (NGO, V) 14
 Roasted cauliflower, three cheese sauce

GARDEN SALAD (NDO, NGA, V, VGO) 12
 Seasonal green salad, parmesan, balsamic vinaigrette

SEASONAL VEGETABLES (NDO, NGA, V, VGO) 14
 Seasonal roasted veges, toasted sunflower seeds

DUCK FAT ROAST POTATOES (NDO, NGA, VO, VGO) 18
 Rosemary

HONEY BUTTER CORN (NDO, NGA, VO) 14
 On the cobb, hot honey butter

HOUSE 'SLAW' (NDA, NGA, V, VGO) 12
 Coleslaw, zingy slaw dressing