

# TO START OR TO SHARE

#### **BONE MARROW BEEF TARTARE 28**

Eye fillet, capers, parsley, mayo, gherkins, egg, worcestershire sauce, mustard, rosemary garlic crostini (LGO)

#### **WARM MARINATED OLIVES 11**

A selection of olives, herbs, citrus (LD, LG, V, VG)

#### **HOT SNACK PLATTER 59**

Fried buffalo chicken wings, jalapeño poppers, bourbon BBQ sauce, aioli, chips, lemon pepper squid

### **STICKY PIG PLATTER 44**

Slow-braised pork ribs, glazed pork belly bites, BBQ sauce (LD)

# CHARCUTERIE BOARD 28 CHEF'S PICK

Selection or cured meats, sundried tomato pesto, kumara hummus, house made pickles, fig and rhubarb chutney, crostini (LDO, LGO)

#### **PITA BREADS 14**

Kumara hummus, chilli chickpea oil, dukkah pita (LGO, V VG)

#### **PORK BELLY BITES 22**

Glazed pork belly, toasted sesame seeds, pickles (LD)

#### **PULLED BRISKET LOADED FRIES 18**

BBQ pulled brisket, jalapeño cheese sauce, dark ale caramelised onion, chorizo and bacon crumb (LDO, LGO)

#### **TRUFFLED WHOLE BAKED BRIE 26**

Made for two, truffle, honey baked brie, quince paste, garlic, crostini (LGO,V)

# **SMOKY JALAPEÑO POPPERS 16**

Jalapeño poppers smoky BBQ bourbon sauce (V)

# **BRUSCHETTA 17**

Thyme whipped goats cheese, candied spiced walnuts, charred pear, balsamic glaze, sourdough (V)

# **BUFFALO CHICKEN WINGS 19**

Pickled red onion, aioli

# **FRIED SQUID 18**

Mint, rocket, pea shoots, squid ink aioli, lemon pepper (LG)

# FRIES 13

Carlton seasoning, ketchup (LD, LGO, V, VGO)

# **MAINS**

#### **SLOW COOKED LAMB SHOULDER 38**

Sumac, yoghurt, pearl couscous, cauliflower, pomegranate molasses, dried cranberries, red wine jus (LDO, LGO)

#### **PEA PESTO GNOCCHI 33**

Spinach, parmesan crisp, pulled burrata (V)

#### **BEEF CHEEK BOURGUIGNON 39**

12-hour slow cooked beef cheek, in a rich bourguignon sauce, seasonal greens, creamed potato (LG)

#### **CARLTON CHEESEBURGER 31**

Prime beef patty, cheddar cheese, gherkins, tomato, lettuce, dark ale caramalised onion, house sauce, skin on fries (LDO, LGO)

#### **BUFFALO CHICKEN BURGER 31**

American smoked cheese, house made slaw, pickles, garlic aioli, skin on fries

#### **SMOKED ROLLED PORK 37**

Herbs, roast capsicum, shaved fennel, fig and rhubarb chutney red wine jus (LD)

#### **SEARED SALMON 38**

Truffle mash, seared greens, crispy capers, lemon beurre blanc, fried parsnip crisp (LG)

#### FISH AND CHIPS 30

Lemon pepper fish, Carlton seasoning chips, charred lemon tartar (LDO, LGO)

#### **CHARRED CHICKEN LEG 34**

Rustic potato salad, seared greens, chicken glaze (LDO)

#### **ROCKET SALAD 28**

Rocket, herbs, capsicum, beetroot, butternut pumpkin, grains, spiced seeds, sesame dressing, crumbled goats cheese (LDO, LGO, V, VGO)

# **PORK RIBS HALF RACK 30**

Smoked 12-hour cooked ribs, chilli bourbon BBQ glaze, served with herb slaw (LD, LGO)

# **PORK RIBS FULL RACK 49**

Smoked 12-hour cooked ribs, chilli bourbon BBQ glaze, served with herb slaw (LD, LGO)

# **BUTCHERS BOARD 99**

Made for two - 200g wagyu rump steak, half rack pork ribs, 250g BBQ brisket, 100g smoked bratwurst, roasted bone marrow, dukkha pita, slaw, char-grilled corn, hot honey butter, red wine jus (LDO, LGO)

# **SUNDAY ROAST**

# YOUR CHOICE OF ROAST BEEF OR ROAST PORK

SERVED WITH ALL THE TRIMMINGS, SEASONAL VEGETABLES, ROSEMARY ROAST POTATOES, SAGE STUFFING, HOMEMADE YORKSHIRE PUDDING AND RED WINE JUS (LDO, LGO)

**EVERY SUNDAY, AVAILABLE LUNCH & DINNER** 29 ADULTS 19 CHILDREN



# SEE OUR FULL FOOD AND 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 & SELECT CHEQUE OR SAVINGS), ME&U MOBILE ORDERS, AND NZVC APP TRANSACTIONS ARE SURCHARGE FREE. 15% PUBLIC HOLIDAY SURCHARGE APPLIES.



# 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 and how you would like it cooked.

## **300G PRIME RIBEYE STEAK 59**

Prime beef ribeye steak, char-grilled to your liking and served with herbed duck fat roasted potatoes, red wine jus and smoked garlic butter, (LDO, LGO)

#### **300G NZ WAGYU RUMP 46**

Rump steak, char-grilled to your liking and served with herbed duck fat roasted potatoes, red wine jus and smoked garlic butter (LDO, LGO)

## **200G EYE FILLET 56**

Eye fillet, char-grilled to your liking and served with herbed duck fat roasted potatoes, red wine jus and smoked garlic butter (LDO, LGO)

# ADDITIONAL SAUCE OR BUTTER | \$4 each

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

# DRY-AGED LARGE CUTS

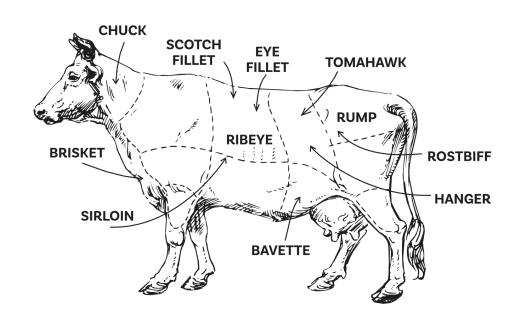
### **DRY AGED - 700G T BONE 99**

Char-grilled to your liking, served with smoked garlic butter, merlot jus (LDO, LGO)

#### **DRY AGED - 500G BONE IN SIRLOIN 75**

Char-grilled to your liking, served with smoked garlic butter, merlot jus (LDO, LGO)

We take our steak seriously — so seriously,
we couldn't stick to just a few cuts.
Our in-house Dry Ager is always stocked with a
rotating selection of premium products — from
beef and pork, to lamb and more.
Have a chat with our friendly team about today's
specials, or take a peek at the Dry Ager to see
what's on offer.



# **COMPLETE YOUR DISH**

# AGRIA MASH 14

Creamy mash with truffle oil and chives (LG, V)

# **ROASTED BONE MARROW 10**

Char-grilled bone marrow (LD, LG)

# **COLESLAW 13**

Herbs, sesame dressing, slaw (LD, LG, V, VG)

# 2 FRIED EGGS 7

(LD, LGO)

# ROASTED CARROTS 17

Carrots with smoked yoghurt, lemon chilli herb oil, dukkah, honey (LDO, LGO, V, VGO)

# HOT HONEY BUTTER CORN 14

(LDO, LG, V, VGO)

# SEASONAL GREENS 14

Seasonal greens, spiced cashews, honey (LDO, LGO, V, VGO)

# SEARED MUSHROOMS AND ONIONS 13

Pan seared mushrooms and onions in a garlic butter (LDO, LGO, V, VGO)

# **RUSTIC POTATO SALAD 12**

Confit garlic house made dressing, pickled onion, herbs, roasted peppers, spiced cashews (LGO, V, VGO)