

CARLTON

BAR & STEAKHOUSE

TO START OR TO SHARE

CHARCUTERIE BOARD 28

A selection of cured meats, sun-dried tomato pesto, kumara hummus, house-made pickles, fig and rhubarb chutney, garlic rosemary crostini (LD, LGO)

WARM MARINATED OLIVES 11

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

STICKY PIG 52

Slow cooked braised pork ribs and pork belly bites with BBQ sauce and rocket slaw (LD, LGO)

BUFFALO CHICKEN WINGS 19

Topped with pickled red onion. Served with aioli

BEEF TARTARE BITES 28 **CHEF'S PICK**

Beef tartare served on crispy wontons with gherkins, mustard horseradish mayo, shallots, Worcestershire sauce and parsley (LGO)

FRIED CALAMARI 19

Lemon pepper fried squid, served with pickled onion, lime aioli and charred lemon on a bed of sweet and sour rocket slaw (LGO, LDO)

HOT SNACK PLATTER 59

Fried buffalo chicken wings, smoked chorizo, jalapeño poppers, Carlton seasoned chips, fried squid, served with bourbon BBQ sauce and lime aioli

SWEET POTATO GARLIC BREAD 14

Smoked garlic butter, rosemary salt (LDO, LG, V, VGO)

PORK BELLY BITES 23

Glazed pork belly bites. Topped with toasted sesame seeds and pickles (LD, LGO)

PULLED BRISKET LOADED FRIES 23

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

KIWI COB LOAF 19

Served with classic creamy Kiwi onion dip & smoked garlic and herb oil (V)

SMOKED CHORIZO JALAPEÑO CROQUETTES 22

Topped with shaved parmesan, served with lime aioli

PANKO CRUMBED CAMEMBERT 22

Cranberry, honey and rosemary glazed. Topped with pistachios

BRUSCHETTA 17

Toasted sourdough with thyme whipped honey goats cheese, candied walnuts, charred pear and a balsamic glaze (LGO, V)

FRIES 14

Coated in Carlton seasoning. Served with ketchup (LD, LGO, V, VG)

MAINS

PORK RIBS FULL-RACK 49

Smoked 12-hour cooked ribs, coated in Carlton chilli bourbon BBQ glaze, served with herb slaw (LD, LG)

PORK RIBS HALF-RACK 30

Smoked 12-hour cooked ribs, coated in Carlton chilli bourbon BBQ glaze, served with herb slaw (LD, LG)

BUTCHER'S BOARD 100

200g rump steak, half-rack pork ribs, BBQ beef brisket, 100g bratwurst sausage, roasted bone marrow, served with garlic sourdough, smoked paprika whisky charred corn, red wine jus and house slaw (LDO, LGO)

SLOW COOKED PRESSED LAMB SHOULDER 39

Served with gremolata peas, roasted kumara, smoked garlic parmesan crumb, red wine jus and cheese sauce (LDO, LGO)

SMOKED ROLLED PORK 38

Rolled smoked pork, fig and rhubarb chutney. Served with pickled onion, sweet and sour rocket slaw, toasted spiced cashews, shallots, finished with red wine jus (LD, LG)

SEARED MT COOK SALMON 38

Served with potato mash, butter seared seasonal greens, caper lemon beurre blanc, crisp fried parsnip (LDO, LGO)

MARKET FISH AND CHIPS 30

Lemon pepper market fish, Carlton seasoned chips, with charred lemon and house made tartar sauce (LD)

BEEF CHEEK BOURGUIGNON 39

18-hour slow cooked beef cheek in a rich bourguignon sauce. Seasonal greens and creamed mash potato (LDO, LG)

HARISSA CHICKEN 35

Harissa coated chicken, served with smashed mustard potato, buttered seasonal greens, confit leeks and velouté sauce (LDO, LG)

BEEF & GUINNESS PIE 31

12-hour slow cooked beef Guinness pie, topped with roasted pumpkin and kumara smash, dark ale caramelised onion, red wine jus

ROCKET SALAD 29 | ADD CHICKEN 7

Rocket, goat's cheese, roasted beetroot, pumpkin, charred capsicum, grains, spiced seeds, sesame dressing (LDO, LGO, V, VGO)

ROAST VEGETABLE SALAD 28 | ADD CHICKEN 7

Seasonal vegetables, spinach, mixed seeds, balsamic dressing (LD, LG, V, VG)

CARLTON CHICKEN PARMIGIANA 30

Topped with ham, a blend of melted cheeses and house made marinara, served with crushed garlic and herbed duck fat potatoes

BURGERS

CARLTON CHEESEBURGER 32 | ADD EGG 3

Prime beef patty, cheddar cheese, gherkins, tomato, lettuce, dark ale caramelised onion, house sauce, served with Carlton seasoned fries (LDO, LGO)

BUFFALO CHICKEN BURGER 31

Cheddar cheese, house made slaw, pickles, garlic aioli. Served with Carlton seasoned fries

BEEF BRISKET BURGER 31

Jalapeño bacon jam, mixed leaf, cheddar cheese, pickles and garlic aioli with chips (LDO, LGO)

Wednesday & Thursday, grab a burger and a draught Speight's, Mac's or Steinlager product for \$35

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
20 CHILDREN**



ORDER & PAY ON YOUR PHONE

We'll bring it to you.

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.

(V) Vegetarian | (VG) Vegan | (VO) Vegetarian option | (VGO) Vegan option | (LG) Low gluten
(LD) Low dairy | (LGO) Low gluten option | (LDO) Low dairy option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

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 and how you would like it cooked.

300G PRIME RIBEYE STEAK 63

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 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 steak, 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

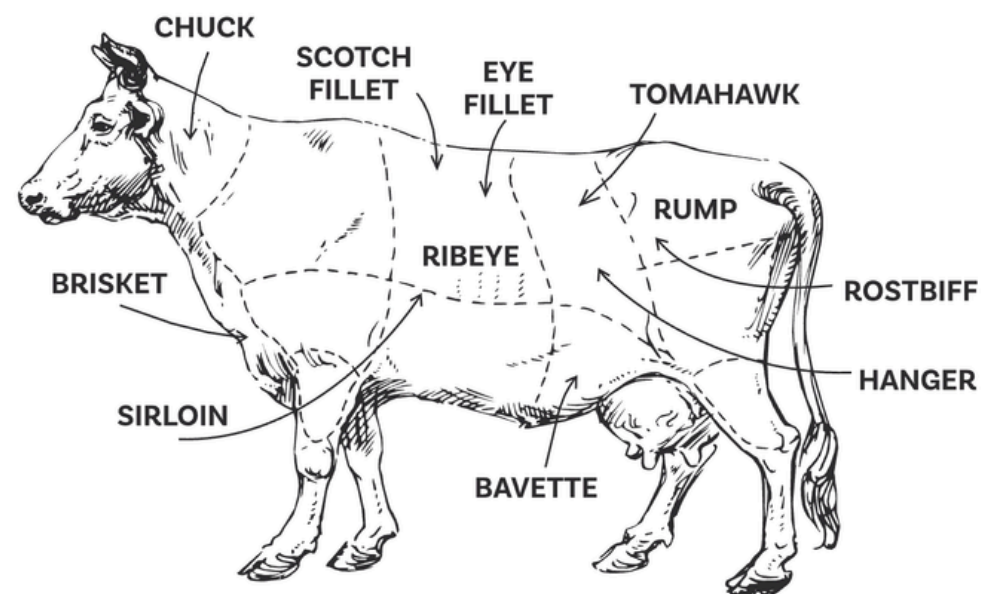
Steak Condiments: Horseradish, Wholegrain Mustard
*Please ask your waiter for specific sauce and butter dietaries

DRY-AGED LARGE CUTS

SIGNATURE TOMAHAWK | 99

Dry aged 700g, served with red wine jus and smoked garlic butter (LDO, LGO) **(Please allow 40 mins cooking time for Medium-Rare)**

We take our steak seriously – and our Dry Ager is at the heart of it. Home to our signature OP Flintstone cut and house-cured meats. Carefully aged in-house to enhance tenderness and depth of flavour, every cut is prepared with patience, precision, and a true passion for quality meat.



COMPLETE YOUR DISH

FRESH SALAD 12

Mixed leaves, red onion, carrot, capsicum, sundried tomatoes, house made dressing, spiced seeds (LD, LG, V, VGO)

AGRIA MASH 14

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

ROASTED BONE MARROW 13

Char grilled bone marrow (LD, LG)

COLESLAW 13

Slaw, herbs, sesame dressing, rocket (LD, LG, V, VG)

2 x FRIED EGGS 7

(LD, LG, V)

ROASTED CARROTS AND PARSNIPS 17

Smoked yoghurt, lemon chilli herb oil, dukkah, honey (LG, V, VGO)

DUCK FAT POTATOES 13

Garlic and herbed duck fat potatoes (LD, LG, V, VGO)

CHARRED CORN 15

Coated in smoked whiskey paprika butter, shaved parmesan and lime aioli (LDO, LG, VO)

KUMARA AND PUMPKIN SMASH 14

Creamy smash, truffle oil, chives (LG, V)

SEARED MUSHROOMS AND ONIONS 14

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

SEASONAL GREENS 14

Seasonal greens, spiced cashews, honey (LD, LG, V, VGO)