

CARLTON

BAR & STEAKHOUSE

TO START OR TO SHARE

MAINS

- WARM MARINATED OLIVES 11**
A selection of olives, dried herbs, citrus (LG, LD, V, VG)
- BUFFALO CHICKEN WINGS 20**
Pickled red onion, aioli
- BEEF TARTARE BITES 28**
Beef fillet chopped with gherkins, mustard horseradish and shallots served with wonton crisps (LGO)
- FRIED CALAMARI 20**
Lemon pepper fried squid, pickled onion, lime aioli, lemon, sweet & sour rocket slaw (LGO, LDO)
- PORK BELLY BITES 24** **CHEF'S PICK**
Glazed pork belly, toasted sesame seeds, pickles (LGO, LD)
- PULLED BRISKET LOADED FRIES 24**
Bbq pulled brisket, jalapeno cheese sauce, dark ale caramelized onion, chorizo & bacon crumb (LGO, LDO, VO)
- KIWI COB LOAF 20**
Creamy classic kiwi onion dip, smoked garlic, herb oil (V)
- BRUSCHETTA 22**
Char-grilled sourdough, crumbled feta, smoke-roasted capsicum pesto, prosciutto, pickled cucumber, hot honey fried shallots (LGO)
- FRIES 14**
Carlton seasoning, ketchup (LGO, LD, V, VG)
- BAKED BRIE 26**
Bacon jalapeno jam, plum chutney, rosemary crostini (LGO, VO)
- FRESH FISH CEVICHE 26**
Citrus-cured market fish, watermelon, cocnut cream, citrus gel, pickled cucumber, chili, herb oil, wonton crisps (LGO, LDO)
- STICKY LAMB RIBS 25**
Glazed lamb ribs, mint labneh, tomato, shallot, cucumber and pomegranate salsa, toasted spiced nuts (LG, LDO)

- PORK RIBS FULL RACK 49**
Smoked 12- hour cooked ribs, coated in Carlton chili bourbon bbq glaze, served with herb slaw (LG, LD)
- PORK RIBS HALF - RACK 30**
Smoked 12- hour cooked ribs, coated in Carlton chili bourbon bbq glaze, served with herb slaw (LG, LD)
- SLOW COOKED PRESSED LAMB SHOULDER 39**
Served with roasted kumara, smoked garlic, parmesan crumb, gremolata peas, red wine jus, cheese sauce (LGO, LDO)
- SEARED SALMON 40**
Served with potato mash, butter seared seasonal greens, caper lemon beurre blanc, crisp fried parsnip (LGO, LDO)
- FISH & CHIPS 31**
Lemon pepper fish, Carlton seasoned fries, charred lemon tartare (LD)
- BEEF CHEEK BOURGUIGNON 40**
12- hour slow cooked beef cheek, in a rich bourguignon sauce, seasonal greens, creamed potato (LG, LDO)
- GUINNESS PIE 32**
12- hour slow cooked beef, roasted pumpkin & kumara mash top, dark ale caramelised onion, gremolata peas, red wine jus
- CARLTON CHICKEN PARMIGIANA 31**
Ham, blend of melted cheeses, house made marinara, side salad , carlton seasoned fries
- PORK FILLET 36**
Char-grilled smoked pork loin, maraschino salsa, two way parsnip, red wine jus, hazelnut crumb (LG)
- ROCKET SALAD 29 | ADD FRIED CHICKEN 7**
Rocket, roasted seasonal vegetables, mixed grains, crispy seeds, crumbed feta, sesame dressing (LGO, LDO, V, VGO)
- SMOKED FISH CAESAR 27**
In-house smoked fish, parmesan crisps, soft boiled egg, cos lettuce, maple bacon, caesar dressing (LGO)
- STICKY BEEF SALAD 30**
Marinated rump steak, crispy noodles, slaw, pickled cucumber ribbons, red onion, mung beans, spiced seeds, sesame dressing (LGO, LD)

PLATTERS

- ANTIPASTO BOARD 38**
House made pickles, cured meats, olives, cheeses, garlic and rosemary crostini, roasted capsicum pesto, plum chutney (LGO)
- STICKY PIG 58**
Slow cooked pork ribs and pork belly bites, bbq sauce and fries (LGO, LD)
- HOT SNACK PLATTER 60**
Buffalo chicken wings, lemon pepper squid, onion rings, spring rolls, fries, bourbon bbq sauce, aioli
- BUTCHERS BOARD 100**
Made for two - 200g rump steak, half rack pork ribs, 250g bbq brisket, 100g smoked bratwurst, roasted bone marrow, garlic sourdough, slaw, char-grilled corn, hot honey butter, red wine jus (LGO, LDO)

SUNDAY ROAST

- YOUR CHOICE OF LAMB OR PORK BELLY**
broccoli and cauliflower bake, maple glazed carrots, rosemary roasted potatoes, stuffing, homemade yorkshire pudding and unlimited onion gravy | LGO, LDO | 29 (adult) / 20 (junior)
- ROAST PLATTERS WITH ALL THE TRIMMINGS, LAMB AND PORK BELLY**
PLATTER FOR 3 | **85**
PLATTER FOR 5 | **150**
- EVERY SUNDAY, AVAILABLE LUNCH & DINNER**
WHILST STOCKS LAST

BURGERS

- CARLTON CHEESE BURGER 33 | ADD AN EGG 3.50**
Prime beef patty, cheddar cheese, gherkins, tomato, lettuce, dark ale caramelised onion, house sauce, Carlton seasoned fries (LGO, LDO)
- BUFFALO CHICKEN BURGER 32**
American smoked cheese, house made slaw, pickles, garlic aioli, Carlton seasoned fries (LGO)
- SOFT SHELL CRAB BURGER 31**
Crispy fried crab, sesame brioche bun, sriracha mayo slaw, pickles, Carlton seasoned fries (LGO)
- Wednesday & Thursday, grab a burger and a beer for \$35**



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 NZ RUMP 48

Char-grilled angus rump, smashed smoked garlic herbed potatoes, choice of sauce (LGO, LDO)

200G EYE FILLET 58

Char-grilled angus eye fillet, smashed smoked garlic herbed potatoes, choice of sauce (LGO, LDO)

300G PRIME RIB EYE STEAK 66

Char-grilled angus rib-eye, smashed smoked garlic herbed potatoes, choice of sauce (LGO, LDO)

ADDITIONAL SAUCE, BUTTER OR CONDIMENT | \$4 each

STEAK SAUCES:
Merlot Jus (LG)
Chilli Bourbon BBQ (LG, V)
Mushroom (LG)
Creamy pepper corn (LG)

STEAK BUTTERS:
Garlic and parsley butter (LG, V)
Hot honey butter (LG, V)
Bone marrow Butter (LG)

STEAK CONDIMENTS:
Wholegrain Mustard (LG, LD, V, VG)
Horseradish (LG, LD, V, VG)
Gremolata (LD, V, VG)

*Please ask your waiter for specific sauce

DRY-AGED LARGE CUTS

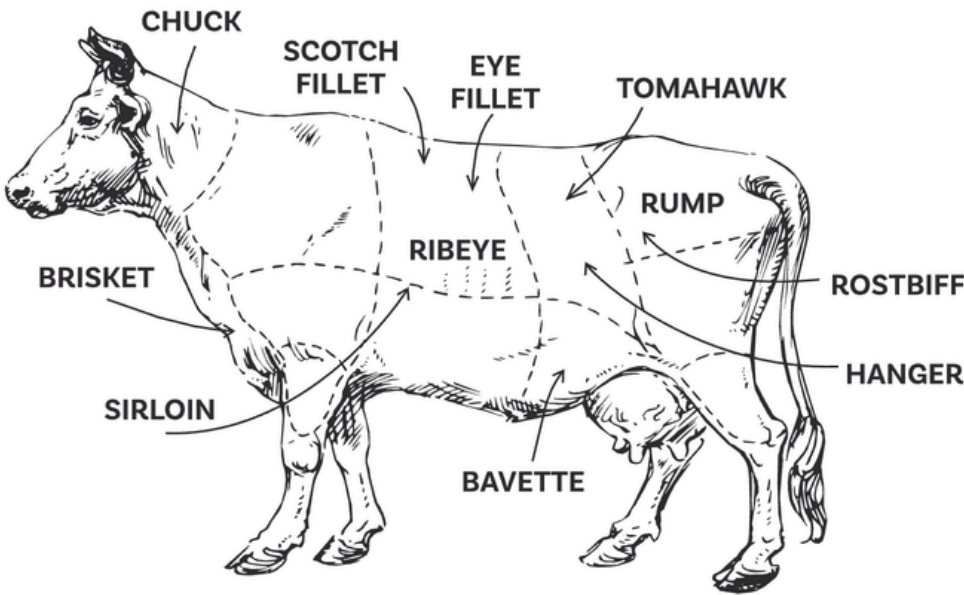
BOURBON AGED SIRLOIN 100

500g in-house dry aged, bourbon wrapped sirloin on the bone steak, cooked to your liking with your choice of sauce (LG, LDO)

TOMAHAWK 115

700g in-house dry aged tomahawk, cooked to your liking with your choice of sauce (LG, LDO)

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

AGRIA MASH 14

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

COLESLAW 13

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

FRESH SALAD 13

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

SEASONAL GREENS 14

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

ROASTED CARROTS AND PARSNIPS 17

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

ROASTED PUMPKIN WEDGE 14

Thyme roasted, whipped feta, spiced honey crispy shallots, seeds, herb oil (LG, LDO, V, VG)

SMASHED ROAST POTATOES 11

Rosemary, thyme and garlic smashed, roasted potatoes (LG, LD, V, VG)

SEARED MUSHROOMS AND ONION 14

Pan seared mushrooms and onions in garlic butter (LG, V, VGO)

CHARRED CORN 15

Sweetcorn ribs coated in smoked whiskey paprika butter and lime aioli (LG, V, VGO)

ROASTED BONE MARROW 13

Char-grilled bone marrow (LG, LD)

2 FRIED EGGS 7 (LG, LD, V)