

CARLTON

BAR & STEAKHOUSE

TO START OR TO SHARE

House Baked Focaccia Bread

butter, thyme, sea salt, \$14

Classic Steak Tartare

chopped fillet, shallots, cured yolk, rye melba toast, \$17

Smoked Mushroom Arancini

romesco, crispy sage, \$18

Bourbon Cured Salmon

vinaigrette, sour cream, crispy capers, \$18

Churrasco de Picanha

med-rare charred beef rump cap, rosti, pineapple, salsa verde, \$17

Chicken Liver Parfait

fig puree, pistachios, pickled onion, crostini, \$15

Caramelized Pork Belly

puree and julienne apple, \$15

MAINS

Carlton Cheese Burger

ground Wakanui beef, double smashed pattie, cheddar cheese, gherkins, tomato, lettuce, burger sauce, hand cut fries, \$30

Pork Ribs

marinated whole or half rack, 12 hour smoked low ' n' slow cooked then coated in our own chilli bourbon glaze, served with our zesty slaw, half rack \$28, whole rack \$46

Pesto Roasted Vegetable Salad

roasted root vegetables, basil pesto, spinach, feta cheese, \$28

Canterbury Lamb Loin

char-grilled lamb loin cooked to medium rare, potato dauphinoise gratin, charred vegetables, cherry tomatoes, red wine jus, \$34

SHARING

Merino Lamb Shoulder

whole shoulder smoked and slow braised, chunky vegetables, potatoes, braising juices \$85

Butchers Board

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 \$90

SEE OUR
STEAK SELECTION
ON THE OTHER SIDE



DINNER MENU FROM 4PM

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

200g Queen \$23, 300g King \$29 premium, grass fed, prime steer sirloin steak, with a bigger, beefier flavour. best served medium rare- medium

Aged Wagyu Rump

200g Queen \$24, 300g King \$33 cut from our dry aging cabinet, this lean North Canterbury rump is best char-grilled medium rare – medium well

Flat Iron Steak

300g \$22 a flavoursome, more textured, and flatter steak cut, marinated in garlic and rosemary, sous vide and flashed on the grill.

Eye Fillet

250g \$40 prime fillet, sous vide and flash chargrilled for a perfectly tender steak to melt in your mouth. We suggest blue or rare to medium rare

Smoke Roasted Ribeye

200g Queen \$28, 300g King \$39 this Canterbury ribeye is perfectly marbled and beautifully Manuka smoke roasted in house before being 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

500g \$49 Canterbury prime sirloin, aged to perfection, and cut to order

Swinging Tomahawk

800g \$92 prime ribeye on the full rib bone, served hanging over roasted buttered bone marrow

Canterbury T-Bone

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, Gochujang Chilli, Bone Marrow Butter

Additional Sauce or Butter, \$4 each

COMPLETE YOUR DISH

Accompaniments

Roast Bone Marrow \$8
Two Fried Eggs \$6
House made Speight's Wholegrain Mustard \$2

Hand Cut Chips

beef dripping fried, sea salt, \$8

Agria Mash

shaved parmesan, truffle oil, chives, \$9

Creamed Spinach

slow cooked, seasonal greens, pepper cream, \$11

Cauliflower Bake

four cheeses, mustard, cream, \$12

Garden Salad

lettuce, cherry tomato feta, balsamic, \$11

Seasonal Vegetables

salsa verde, sunflower seeds, \$11

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