

# Shackleton's Bar & Grill



## TO START WITH

**House made Focaccia**, Dukkha, EVOO, fig balsamic **10**  
DF VG, contains nuts

**Mediterranean Marinated Warm Olives** **6**  
DF GF VG

## ENTRÉE

**Chef's Cheese Board for 2** **25**  
3 cheeses, olives, piccalilli, onion jam, lavosh, gherkins, figs, paprika walnuts  
GF crackers available, contains nuts

**Charcuterie Board medley for 2** **25**  
Prosciutto, salami, pork rillettes, pickled onion, piccalilli, gherkins, sun dried tomatoes, crostinis, nuts  
GF crackers available, contains nuts

**Cheese & Charcuterie Board** **45**

**6 Clevedon Crumb oysters** **28**

**12 Clevedon Crumb oysters** **58**

Saffron aioli, black garlic salt  
DF, GF oyster available

**Southern Ocean Seafood Chowder** with ciabatta & butter **15**  
GF bread available

**Mushroom Arancini**, Lemon aioli, fresh Formaggio **12**  
DF and GF available, allow extra cooking time

**Warm Quinoa Salad**, balsamic Beetroot, dukkha, whipped goat cheese **14**  
V GF, VG available with Tofu, contains nuts

**Calamari**, Chorizo jam, Sweetcorn salsa, ciabatta, coriander **16**  
DF, GF available

**Sticky glaze Pork Ribs**, Rubykraut, Spring onion and buckwheat **16**  
DF GF

**Asian Duck Spring Rolls**, Shiitake, Vermicelli and Nam Jim sauce **12**  
GF

GF – gluten friendly  
V – vegetarian  
VG – vegan  
DF – dairy friendly

## MAINS

**Salsa Verde Market Fish Roulade 28**

Citrus Polenta, Puttanesca sauce, Prosciutto crumbs, Zucchini, Chard onion  
GF available

*Wine suggestion: Greystone Pinot Gris*

**Honey and Miso Pork Belly 29**

Sauerkraut, Sesame pumpkin and pickled pumpkin, lychee, puffed black rice, coriander  
DF GF

*Wine suggestion: Big Bunch Chardonnay*

**Angus Canterbury Beef Cheek Pappardelle 30**

Mushroom ragú, Pomodoro sauce, Porcini crumbs, Truffle oil, fresh Parmesan  
DF or GF available, allow extra cooking time

*Wine suggestion: Peter Lehmann "futures" Shiraz*

**Southern Ocean Seafood Chowder with ciabatta & butter 28**

GF bread available

*Wine suggestion: Catalina Sounds Sauvignon Blanc*

**NZ Merino Lamb Rump 30**

Kumara mash, sun dried tomatoes, winter greens, pico de gallo, kumara chips  
GF, DF available

*Wine suggestion: Nanny Goat pinot noir*

**Vegetarian Mushroom Pappardelle 26**

Pomodoro sauce, Porcini crumbs, fresh Formaggio, Truffle oil  
DF GF and VG available

*Wine suggestion: Caffaggio Chianti Classico*

## To Share

**Seafood Platter for 2 60**

Asian style Prawns with nam Jim sauce, Calamari with Sweetcorn salsa and chorizo jam, Market fish and Pomodoro sauce, Cured and smoked Salmon with Horseradish cream  
GF

*Wine suggestion: Wooing tree Rosé*

**Gourmet butcher's Platter for 2 64**

Glazed Pork spare Ribs and sauerkraut, Silver Fern garlic Lamb Rump and onion jam, Dijon and thyme Chicken, Merlot Beef Sausage and chimichurri  
GF DF

*Wine suggestion: Penfolds "Max" Shiraz*

GF – gluten friendly  
V – vegetarian  
VG – vegan  
DF – dairy friendly

## SIDES

<b>Papas Bravas</b> , chorizo, chard peppers, parsley GF DF	<b>10</b>
<b>Warm Quinoa Salad</b> , balsamic Beetroot, dukkha, whipped goat cheese V GF, VG available with Tofu, contains nuts	<b>9</b>
<b>Fries</b> , garlic aioli or tomato sauce GF DF	<b>7</b>
<b>Battered pickled cauliflower</b> , spicy mayo GF DF	<b>8</b>

## PIZZA MENU

<b>Classic Margarita</b> Pomodoro sauce, mozzarella, basil oil, oregano	<b>16</b>
<b>Prawn</b> Pomodoro sauce, Chorizo jam, caramelized onions	<b>22</b>
<b>Smoked Chicken</b> Pomodoro sauce, Cranberry sauce, Camembert	<b>20</b>
<b>Vegetarian</b> Pomodoro sauce, mushroom, pumpkin, winter greens, onion jam	<b>18</b>

GF OR DF extra \$2

GF - gluten friendly  
V - vegetarian  
VG - vegan  
DF - dairy friendly

# DESSERTS

**Affogato 12**

Biscotti, Amaretto, coffee shot and Vanilla ice cream

**Asian Style Poached Pears 15**

Sesame crumbs, Wine syrup, Vanilla ice cream, chocolate sauce  
*Wine suggestion: De Bortoli "Noble One"*

**Lemon Cheesecake 16**

Lemon crumb, lemon Curd, lemon meringue shards  
*Wine suggestion: Santa Maria Limoncello*

**Dark Chocolate Mousse 15**

Chocolate soil, Kahlua dulce de leche, Banana mascarpone, chocolate meringue  
GF  
*Wine suggestion: Wild Earth Pinot Noir*

**Cheese Selection**

Nuts, lavosh, figs

*GF crackers available, contains nuts*

**1 Cheese 12**

**2 Cheese 18**

**3 Cheese 24**

*Wine suggestion: De Bortoli 21yr old port*

GF - gluten friendly

V - vegetarian

VG - vegan

DF - dairy friendly