

Shackleton's Bar & Grill @

BRINKLEY RESORT

METHVEN • MT HUTT VILLAGE • NEW ZEALAND



For the table ...

Baked Puhoi Valley Camembert, Barkers Of Geraldine Fig & Pear Relish, Toasted Ciabatta - GFA	22
Grilled pita bread, crispy Moroccan spiced Chickpeas, pickled onion harissa dip – GFA / VG / DF	16
Charcuterie board - selection of NZ sourced cured meats, pickles, baked bread & Dips - GFA / DF	28

To start ...

Crispy coated slow cooked lamb shoulder, black garlic aioli, capers - DF	22
Wairiri organic buffalo mozzarella, heirloom tomatoes, basil, toasted almonds, torn sourdough, chilli oil, sherry vinegar – GFA	24
Smoked salmon & ricotta polenta cakes, pickled grape, tarragon salsa - GF	18
Crispy chicken dusted with sumac & sesame dukkah, harissa aioli, pickled onion, coriander – GF / DF	20

Mains ...

Silver Fern Farm reserve sirloin 200g, hash fries, grilled tomato, onion rings. Choose peppercorn sauce or Brinkley's steak butter – GF / DFA	34
Confit chicken breast, crispy chicken crumb, porcini scented polenta cake, mushroom & truffle pate, – GF / DFA	28
Akaroa salmon, cannellini bean & herb mash, semi dried tomato, caper & preserved lemon salsa, chargrilled smoked pork belly – GF / DF	32
Sous vide venison rump, smoked walnut crumble, mascarpone whipped potatoes, red wine jus – GF / DFA	34
Balsamic roasted onion pumpkin & Talbot Forest gruyere cheese tart, roquette salad – V	28
Balsamic braised beef cheek, gnocchi tossed in kale pesto & lemon ricotta, roquette & parmesan – GF / DFA	28
Roasted mushroom ravioli, slow roasted tomato confit, garlic & kale – GFA / DF	24

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Sides ...

Garlic sautéed winter greens	All 10
Polenta chips with truffle pecorino	
Onions rings with aioli	
Hash brown chips with gravy	

Pizzas ...

Methven margherita – Wairiri buffalo mozzarella & basil	24
Smoked pork belly, onion jam, Talbot Forest peppered havarti, toasted fennel seeds	26
Shredded lamb, wairiri buffalo feta, sundried tomato, black garlic aioli	26
Smoked salmon, capers, red onion, cream cheese, chilli oil	26

All available GF

To finish ...

Whittakers dark chocolate & mandarin semifreddo - GF	18
Sicilian style lemon tart, raspberry sorbet <i>Wine suggestion: Santa Maria Limoncello</i>	18
Date & ginger pudding madeira laced caramel, vanilla bean ice cream	18
Oob organic vanilla & coconut ice cream, toasted coconut, pineapple & lime sauce – GF / VG / DF	18
Chef's selection of three fine New Zealand cheeses, with crackers & quince paste <i>Wine suggestion: De Bortoli 21yr old port</i>	26

Enjoy!