

BREAKFAST & ALL DAY MENU

fable.

CHRISTCHURCH

CONTINENTAL BREAKFAST | 7AM - 11AM

BIRCHER MUESLI | SEASONAL
FRUIT | MINI CHEESE FRITATTA
TARTLET | BREAKFAST SAVOURY
JUICE & FILTER COFFEE

BREAKFAST A LA CARTE

EGGS YOUR WAY V house made ciabatta toast	\$14.0
BACON & EGG SOFT ROLL cranberry relish	\$15.0
POACHED EGGS DF hash brown mt. cook salmon garlic toum	\$22.0
LAMB MERGUEZ spiced peppers & tomato feta baked eggs	\$25.0
DUTCH BABY PANCAKES sweet fromage blanc macerated berries V creamed mushrooms bacon	\$22.0

SIDES

EGGS YOUR WAY	\$6.0
BRATWURST SAUSAGE	\$6.0
BACON	\$6.0
HASH BROWN DF	\$6.0
GRILLED MUSHROOMS	\$6.0

HOT BEVERAGES

TEA english breakfast peppermint japanese sencha french royal earl grey black darjeeling	\$5.0
COFFEE espresso latte flat white cappuccino	\$5.0

ALL DAY | 12PM - 9PM

HOMEMADE TOASTED CIABATTA smoked butter dukkah olive oil	\$10
WAFFLE FRIES bearnaise sauce	\$8
SILK TOFU CREAM VG ciabatta grilled vegetables	\$16
BRUSCHETTA VO GFO toasted ciabatta tomato prosciutto feta whip olive gremolata	\$21
SALMON CROSTINI salmon chive horseradish beetroot gel	\$10
PRAWN CROQUETTE lemon mayo	\$16
OCTOPUS BALLS japanese mayo sweet soy dressing	\$16
BATTERED SOFT SHELL CRAB DF togarashi spice pineapple salsa	\$18
GINGER MARINATED FRIED CHICKEN japanese mayo korean hot sauce	\$18
ANGUS BEEF BURGER salad bacon pickles	\$19
FILET O FISH BURGER salad pickles	\$19
FISH & CHIPS herb tartare sauce	\$29
CURED MT COOK SALMON GF DF lemongrass dressing avocado	\$22
CHARCUTERIE BOARD GFO cured meats cornichons dips cheese olives toasted ciabatta	\$25
CHEESE BOARD GFO crackers brie aged cheddar port wine cheddar grapes quince paste	\$30

V VEGETARIAN | **VO** VEGETARIAN OPTION | **VG** VEGAN | **GF** GLUTEN FREE | **GFO** GLUTEN FREE OPTION | **DF** DAIRY FREE
please inform the staff of any allergies

DINNER MENU

fable.

CHRISTCHURCH

ONCE UPON A TIME | 5:30PM - 9PM

HOMEMADE TOASTED CIABATTA
smoked butter | dukkah | olive oil

\$10

PRAWN CROQUETTE
lemon mayo

\$16

SILK TOFU CREAM **VG**
ciabatta | grilled vegetables

\$16

SAFFRON SCALLOPS & LITTLENECK
CLAMS
savory french toast | tomato

\$26

CURED MT COOK SALMON **GF DF**
lemon mayo dressing | avocado

\$22

SEAFOOD CHOWDER
fish | prawns | clams | rustic crumb

\$24

WARM CARROT AND FENNEL
SALAD **GF**
balsamic onion | lemon yoghurt | lentils |
harissa

\$27

PLOT TWIST

ROAST CARROTS WITH DUKKAH

\$8.0

BROCCOLI WITH TOASTED
ALMOND AND HERBS

\$8.0

CHOP SALAD WITH HOUSE
DRESSING

\$8.0

WAFFLE FRIES WITH BEARNAISE
SAUCE

\$8.0

THE MAIN PLOT

MARKET FISH **GF**
caramel glaze | salsa verde

\$39

KING PRAWNS **GF**
white wine emulsion | garlic butter

\$42

MERGUEZ & CHICKEN **GF**
olive gremolata | toum | bacon

\$36

TE MANA LAMB RUMP
mint jus

\$38

300GM CANTERBURY SIRLOIN **GF**
bagna cauda

\$44

*all mains served with a side of roast carrot and
dukkah*

HAPPILY EVER AFTER

PASSIONFRUIT SAVARIN TRIFLE **V**
limoncello custard | candied lemon

\$16

CHOCOLATE TRUFFLE **V GF**
orange | red pepper jelly

\$16

RHUBARB & ROSE ICE CREAM **V**
filo shards | fromage blanc | balsamic

\$16

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