

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

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