

## DINNER MENU

# THE CLUBHOUSE

BY FABLE TERRACE DOWNS RESORT

### TO START

WARM OXFORD BREAD local olive oil   marlborough sea salt	\$18.0
MARINATED OLIVES lemon   herbs   olive oil	\$10.0

### ENTREE

FRESH MOZZARELLA & SUMMER TOMATO SALAD balsamic reduction   herbs   strawberry	\$22.0
PAN FRIED SCALLOPS chorizo   kumara parmesan salad   aioli	\$21.0
GRILLED PRAWNS herb & citrus risotto   parmesan	\$24.0/ \$38.0

### MAINS

BAKED CAULIFLOWER caramelized onion   celeriac cumin puree   vegan pesto	\$38.0
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### SIDES

THICK CUT FRIES	\$12.0
MEDLEY OF SEASONAL VEGETABLES	\$12.0
POTATO WEDGES	\$12.0
SUMMER LEAF SALAD	\$12.0

### FROM THE GRILL

all grills served with potato gratin, medley of vegetables and choice of sauce	
SCOTCH FILLET 250G	\$44.0
EYE FILLET 200G	\$48.0
SALMON FILLET	\$36.0
SLOW ROAST LAMB SHOULDER (SHARING FOR 2)	\$78.0
PORK BELLY	\$38.0

### SAUCES

mushroom cream | peppercorn | bearnaise | merlot  
jus | mint jelly | apple & onion soubise

### DESSERTS

VANILLA BRÛLÉE apple crumble   passionfruit curd	\$16.0
DORIS PLUM ALMOND TART seasonal berries   boysenberry gelato	\$16.0
AFFOGATO vanilla bean ice cream   shortbread   coffee shot   liquor	\$16.0
ICE CREAM & SORBET ask your wait staff for today's options pay per scoop	\$5.0