

THE CLUBHOUSE

BY FABLE TERRACE DOWNS RESORT

To Share

Herb Loaf	16
Three serving of dips	
Garlic Bread 4pcs	16
Shared Regional Tasting Platter for two	44
cured salmon smoked venison salami local cheese & chutney	

Entrées

Seafood Chowder	28
served with garlic bread	
Warm Soup	18
served with garlic bread	
Grilled Carrots Salad	28
miso butter pickled beetroot roasted peanuts	
Confit Duck Leg Salad	29
w/ mixed greens pickle fennel coriander cashews chilli dressing	
Harissa Halloumi Salad	29
roast pears baby spinach fried chickpea	
Marmalade-Glazed Grilled Chicken Tenders	28
mixed greens pickle fennel olive salsa peanut chutney	

Signature Entree Dish for Two | 32

Sweet and spicy slow-cooked lamb fried bread 4pc
hoisin glaze slow cooked lamb ribs | pumpkin fried bread | pickled vegetables | chilli dressing

Sides

Polenta Fries	12
House Potatoes	12
Makikihi Fries	12
Green Salad	12
Seasonal Vegetables	12

Mains

Turmeric & Coconut Goat Curry DF GF	41
pumpkin fried bread sticky coconut rice pickles	
Slow Cooked Glazed Beef Short Ribs DF	39
house potatoes apple & walnut slaw spicy bbq sauce	
Slow Braised Beef Cheek Pasta	38
pappardelle pasta braised beef cheek ragout shallot & crispy curry leaves	
Mt Cook Salmon Fillet	39
miso & ginger marinated salmon pickle fennel & beetroot salad nori crisp house potato horseradish crème lemon	
Harissa Rub Organic Tofu Steak V	38
potato & sago rosti pickle fennel & beetroot salad miso sauce	

The Grill | Signature Dish for Two | 120

Chateau Briand | 500g Fillet Steak
house potato | seasonal vegetable
red wine jus | bearnaise | peppercorn jus

From the Grill

Served with house potatoes, butternut puree and one choice of sauce.
red wine jus | roast garlic jus | peppercorn jus | blue cheese sauce | bearnaise
| charred shallot & chilli jus

Harissa Marinated Chicken Breast	42
Venison Rump	44
Confit Duck Leg	42
Lamb Shoulder	44
55-day aged Sirloin 300g	58
55 Day Aged Rib-Eye 450g w/chimichurri spiced Bone marrow	59