

THE CLUBHOUSE

BY FABLE TERRACE DOWNS RESORT



To Share

Herb Loaf to Share three serving of dips	18
Garlic Bread 4pcs	18
Shared Regional Tasting Platter for two salmon smoked venison salami local cheese & chutney	46

Entrées

Warm Soup served with garlic bread	20
Seafood Chowder served with garlic bread	34
Roasted Carrots & Burrata Salad onion puree pickle carrots peanut podi	30
Confit Duck Leg Salad w/ mixed greens pickle fennel coriander cashews chilli dressing	31
Harissa Halloumi Salad roast pears baby spinach fried chickpea	29
Marmalade-Glazed Grilled Chicken Tender Salad mixed greens pickle fennel olive salsa peanut chutney	31

Signature Entrée Dish for Two | 34

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	14
Makikihi Fries	14
Seasonal Vegetables	14
House Potatoes	14
Green Salad	14

Mains

Turmeric & Coconut Goat Curry pumpkin fried bread sticky coconut rice pickles	44
Slow Braised Beef Cheek Pasta pappardelle pasta braised beef cheek shallot & crispy curry leaves	41
Mt Cook Salmon Fillet miso & ginger marinated salmon house potato pickle fennel & beetroot nori crisp horseradish crème lemon	44
12hr Braised Beef Ribs creamy polenta thai coconut bbq sauce	44
Harissa Rub Organic Tofu Steak v miso pumpkin puree pickle fennel & beetroot salad thai curry coconut sauce	39

The Grill | Signature Dish for Two | 130

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

From the Grill

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

Pork Belly With Chilli, Lemon & Hoisin Marinate	48
Harissa Marinated Chicken Breast	48
Venison Rump	49
Lumina Lamb Shoulder	48
Confit Duck Leg	47
55-day Aged Sirloin 300g	59
55 Day Aged Rib-Eye with chimichurri 400g	61