



TUDORS

Restaurant

À LA CARTE

ENTRÉES

Garlic and Parsley Ciabatta (V)	\$8.50
Rye Grain Loaf and Dips (V) Artisan rye and grain loaf with olive tapenade and blue cheese spread	\$12.50
Market Fresh Soup of the Day Made using the freshest seasonal local produce, served with a home made bread roll	\$10.50
Mussel and Watercress Chowder Chunky and creamy NZ mussel chowder enhanced with watercress, served with crusty bread	\$13.50
Wild Pork Terrine (DF) (GF) High country wild pork and pistachio terrine served with hand picked crab apple chutney and salad	\$14.50
Lamb Sweetbreads (DF) Canterbury lamb sweetbreads in Japanese breadcrumbs with a caper and garden herb pesto and salad	\$13.50
Smoked Eel Pâté Locally sourced smoked Eel with home grown quince paste and cheddar crisps	\$14.00
Golden Bay Clam Pasta (DF) Clams cooked in white wine, garlic, tomato and parsley over fresh spaghetti pasta	\$14.50

(V) Vegetarian

(GF) Gluten Free

(DF) Dairy Free

MAINS

Chef's Summer Chicken	\$26.00
Bacon wrapped chicken thigh filled with a feta and basil stuffing, placed on a cucumber, red onion, olive and tomato salad finished with a pesto sauce	
Chinese Pork Cheek	\$28.00
Succulent Geraldine pork cheek braised in a ginger and soy broth, served on sticky white rice, accompanied by a summer stir fry	
Aoraki Salmon (GF)	\$30.00
Mount Cook salmon wrapped in Nori, baked and placed on brown lentils, finished with a fennel crème fraîche	
200g Sirloin Steak (GF)	\$32.00
Prime South Island beef sirloin steak cooked to your liking, placed on spicy kumara chips and roasted peppers, finished with Riata sauce	
Eggplant and Feta Lasagne (V)	\$25.00
Pasta layered with eggplant, feta, spinach and tomato Provencale and baked, served with salad and rustic bread	
Cotswold Curry Butter Chicken or Chickpea	\$24.00
Rich aromatic curry with your choice of chicken or chickpeas finished with fresh coriander, served with basmati rice, pappadam and fresh yoghurt	

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MAINS

Ciabatta Burger	\$26.00
Crumbed chicken thigh or minute steak, with brie, lettuce, tomato and an apricot and capsicum chutney in a Ciabatta bun, served with fries	
Ginger Battered Fish and Chips (DF)	\$25.50
Today's catch in Gingerbeer batter, served with fries, salad, onion rings and home made tartare sauce	
Canterbury Lamb Shank (DF) (GF)	\$25.00
Lamb shank braised in rosemary and garlic set on a tomato, roast garlic and cannellini bean broth	

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SIDE DISHES

Fries with aioli	\$6.50
Vegetables of the day	\$6.50
House salad	\$5.50
Roasted garlic and chive potato mash	\$6.00

DESSERTS

Gooseberry Fool Canterbury gooseberries cooked then folded through cream, anglaise and Greek yoghurt, served with a ginger tuile biscuit	\$10.50
Double Chocolate Brownie Our famous double chocolate brownie with white chocolate anglaise and blackcurrant crème fraîche	\$10.00
Lime and Coconut Cheesecake Served with rum ice cream and pineapple compote	\$10.50
Tudors Trio (GF) Rum ice cream, blackcurrant crème fraîche and ice cream of the day	\$10.00
Talbot Forrest Cheese Selection Locally produced Waihi Blue and Canter Brie served with cheddar crisps and home grown quince paste	\$18.00

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