



**GLENFALLOCH**  
restaurant

**“Trust the Chef” Lunch**  
Get surprised by our Chefs daily creations.  
A leisurely experience, designed to be shared by the whole table.  
\$45 p.p.

**ENTREES**

<b>Pork &amp; Organic Chicken Farmhouse Terrine</b> <i>Mixed Garden Leaves / Glenfalloch Grain Bread &amp; Sweet Pickles</i>	<b>\$17</b>
<b>House made Breads</b> <i>Pumpkin-Apricot Hummus / Garden Herb &amp; Feta Dip</i>	<b>\$13.5</b> Veg
<b>Caramelised Carrot &amp; Turmeric Soup</b> <i>Apple / Ginger / Lot 8 Masala Oil / Grain Bread</i>	<b>\$14.5</b> DF/GF**/Vegan/ Veg
<b>Green Lip mussel &amp; Otago Fish Fritter</b> <i>Lime Aioli / Vietnamese Slaw / Pickled Chili</i>	<b>\$17.5</b> DF
<b>Glenfalloch Platter (2 guests minimum)</b> <i>Breads / Pork &amp; Chicken Terrine / Seasonal Salads / Dips / Smoked Fish / Cured meats / marinated Olives / Pickles</i>	<b>\$17.5p.p.</b>
<b>Vegetarian Platter (2 guests minimum)</b> <i>Breads / Crumbed Brie / Dukkah Butter / Dips / marinated Olives / Pickles / Seasonal Salads / Spiced Nuts</i>	<b>\$17.5p.p.</b> Veg

**MAINS**

<b>Bostock’s Organic Chicken</b> <i>Veloute / Confit Potato / Tarragon / Autumn Vegetables</i>	<b>\$28.5</b> **GF
<b>Edamame Bean &amp; Chickpea Falafel</b> <i>Quinoa / Baby Spinach / Beetroot / Mango Dressing</i>	<b>\$26.5</b> Vegan/DF/Veg/GF**
<b>Cardrona Merino Lamb</b> <i>Roasted Kumara / Almond / Beetroot / Tahini-Yoghurt</i>	<b>\$33</b> **DF/GF
<b>Agria Potato &amp; Parmesan Gnocchi</b> <i>Pumpkin Textures / Goats Cheese / Amarettini</i>	<b>\$28</b> Veg
<b>Sesame &amp; Soy Marinated Tofu</b> <i>Ramen Noodle / Miso-Shiitake Broth / Bok Choi / Free Range Egg</i>	<b>\$27</b> **Vegan/Veg/DF
<b>Locally Caught Fish</b> <i>Broccoli / Preserved Lemon / Balclutha Hazelnut / Quinoa</i>	<b>\$ P.O.A.</b> GF/DF
<b>Daily Special - ask for today’s creation</b>	<b>\$ P.O.A.</b>

Gluten free Bread is available for a surcharge of \$2 pp

(\*\*GF/DF/V) our dishes are NOT generally produced for gluten- or lactose intolerant guests. The signed dishes can be adjusted. Please advise our staff accordingly to avoid allergic reactions.



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**SIDES** **\$8**

*Roasted Potatoes*

*Mixed Leaf Lettuce / Garden Herb Dressing*

*Seasonal Vegetables*

*Fries / Aioli / Tomato Sauce*

**DESSERTS**

*Weekly Special Dessert - ask for the Chef's creation* **\$14.5**

*All about Almonds* **\$14.5**

*Caramelised Almond Mousse / Dark Chocolate Sorbet / Marzipan Layer Cake*

*Passionfruit Sabayon Tart* **\$14.5**

*Mango-Limeleaf Sorbet / Pineapple / Coconut Sponge*

*Dessert Tasting for 2* **\$21.50**

*Homemade Ice Cream or Sorbet - ask for today's flavours* **scoop \$5 / double \$8**

*Ice Cream Sundae* **\$9.5**

*Vanilla Ice Cream / Dark Chocolate Sauce / Whipped Cream / Peanuts / Maraschino Cherry*

*Thanks to our local farmers and suppliers for their delicious produce.*

*Otago Peninsula Organics by Annelies Ruigrok*

*Bay Bees Honey from around Macandrew Bay*

*Bluff Gravity Fishing - Sustainable & Ikejeme*

*Otago Peninsula - Alan's Free Range Eggs*

*Hawkes Bay Bostock - Organic Chicken*

*Central Otago Cardrona - Merino Lamb*

*Totties Flat Balclutha - Eco friendly Nuts*

*Nelson Lot8 - Sustainable Olive Oil*

*Wairiri Canterbury - Organic Buffalo*

*Otago Peninsula - Bay Bees Honey*

*Dunedin Farmer's Market*

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