



**GLENFALLOCH**  
restaurant

**“Trust the Chef” Lunch**  
Get surprised by our Chefs daily creations.  
A leisurely experience, designed to be shared by the whole table.  
\$49 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>Fried Ferry Road Haloumi Cheese</b> <i>Tomato/Olives/Grilled Courgette</i>	<b>\$18.5</b>
<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>Polenta / Romesco Sauce / Martinez Chorizo / Broccoli</i>	<b>\$30</b>
<b>Pistachio &amp; Chickpea Falafel</b> <i>Cauliflower Textures / Ras el Hanout / Coconut Yoghurt / Granola</i>	<b>\$31</b> Vegan/DF/Veg
<b>Provenance Otago Lamb</b> <i>Roasted Kumara / Beans / Lemon Ricotta / Mint</i>	<b>\$33</b> GF/**DF
<b>Agria Potato &amp; Parmesan Gnocchi</b> <i>Garden Vegetables / Brown Butter / Pea Pesto / Porcini</i>	<b>\$28</b> Veg
<b>Roast Beetroot &amp; Balclutha Hazelnut Salad</b> <i>Goats Cheese / Pomegranate Dressing / Mandarin / Peninsula Leaves / Quinoa</i>	<b>\$27</b> **Vegan/Veg/DF
<b>Locally Caught Fish</b> <i>Orange / Fennel / Almond / Potato</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.

**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***Callebaut Chocolate Cake***\$14.5***Cherry / Cookie / Cocoa**Balclutha Hazelnut Mousse***\$14.5***Strawberry / Lemon / Passionfruit**Dessert Tasting for 2***\$21.50***Ice Cream Sundae***\$9.5***Vanilla Ice Cream / Dark Chocolate Sauce / Whipped Cream / Peanuts / Maraschino Cherry**Homemade Ice Cream or Sorbet - ask for today's flavours***scoop \$5 / double \$8**

*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's Organic Chicken**Totties Flat Balclutha - Eco friendly Nuts**Wairiri Canterbury - Organic Buffalo**Central Otago - Provenance Lamb**Nelson - Lot8 Sustainable Olive Oil**Dunedin Farmer's Market**Dunedin - Harbour Fish***COFFEES***Espresso / Short Black / Macciato* **\$3.50**  
*Single shot**Long Black* **\$4.00**  
*Double shot**Flat White / Latte / Cappuccino* **\$4.50**  
*Double shot**Add Syrup* **\$0.50**  
*Caramel/Butterscotch/Vanilla/White Choc**Add Shot / Take Away* **\$0.50***Affogato* **\$7.50**  
*Double shot & Vanilla Ice Cream***HOT BEVERAGES***Tea for 1* **\$4.00***Tea for 2* **\$7.00***Berry/Peppermint/Camomile/Jasmine*  
*Earl Grey/English Breakfast/Green**Hot Chocolate* **\$4.50***Mocha* **\$5.00**  
*Double shot & Chocolate**Chai Latte* **\$5.00***Milk Options* **\$0.50**  
*Soy/Almond/Coconut*

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