

CLEARWATER
RESTAURANT



HOTEL ASHBURTON

DINNER MENU

ENTRÉES

DF	Tempura scallops with garlic lemon vinaigrette	\$15.00
GF, DF	Crispy pork belly and a Malay apple chutney	\$15.00
GF	Crayfish and crab bisque	\$15.00
GF, DF	In-house manuka smoked salmon with ginger confit, aioli, leaf greens	\$15.00
V	Three cheese, baby spinach baked filo with spiced tomato salsa	\$15.00
V	Garlic bread loaf	\$9.50

MAINS

GF, DF	Coq au vin South Island with parsnip, button mushrooms and baby onions	\$29.50
GF	Braised Moroccan lamb shanks with apricots and herbed yogurt	\$29.50
DF	Twice baked duck, oriental spices, orange with shitake mushroom, bok choy and its own jus	\$29.50
	Soused salmon fillet with cider root vegetables and mustard potatoes finished with Pernod	\$29.50
GF, DF	Seared ribeye on bacon, potato rosti with trio mushroom jus	\$29.50
GF	Chargrill venison and braised venison shank, juniper jus, kumara and potato mash	\$29.50
V	Vegetarian dish of the day <i>Please ask your server</i>	\$29.50

SIDES

All mains over the winter period will come with a complimentary side of steamed vegetables and potatoes of the day.

	Steamed vegetables	\$5.00
	Steamed rice	\$5.00
	Fries	\$5.00
	Salad	\$5.00

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DESSERTS

GF	Hot brandy cherry jubilee with vanilla ice cream	\$12.50
	Baked caramel cheesecake with coffee crème anglaise	\$12.50
GF	Orange almond cake with Grand Marnier caramel sauce	\$12.50
	Trio of New Zealand cheeses with crackers	\$15.00

COFFEE Soy: add 50c extra, Syrups (caramel, hazel and vanilla): add 50c extra

Latte	\$4.50	Long black	\$4.00
Cappuccino	\$4.50	Mocha	\$4.50
Chai latte	\$5.00	Short black	\$3.00
Flat white	\$4.50	Hot chocolate	\$5.00

TEA

English breakfast	\$3.00	Chamomile	\$3.00
Green tea with lemon	\$3.00	Green tea	\$3.00
Earl grey	\$3.00	Peppermint	\$3.00

LIQUOR COFFEE

Irish coffee	\$13.50	French coffee	\$13.50
Jamaican coffee	\$13.50	Special hot chocolate (Kahlúa or Baileys)	\$13.50