



## ENTRÉE

ANTIPASTO PLATTER cured meats, cheese, pickles, chutney, crackers, toast	\$35
GARLIC & PARMESAN PULLED BREAD, olive oil, balsamic	\$13
BRUSCHETTA, prosciutto, raisins, crème fraîche	\$16
CEVICHE, celery, cucumber, buttermilk, aged yolk	\$18
CRISPY CALAMARI, tartare sauce, lemon	\$17
BURRATA, tomato, pine nut, basil, balsamic	\$25
BRAISED LAMB CRÈPE, ricotta, harissa	\$16
MEADOW FISH PATÉ, radish, crackers	\$17

## MAIN

CATCH OF THE DAY, broccolini, beans, almonds, harissa (🍷 <i>The Wine Makers Wife Rosé</i> )	\$32
BEEF SIRLOIN, creamy mash, roasted courgette, watercress purée, parmesan (🍷 <i>Mt Difficulty 'Roaring Meg' Pinot Noir</i> )	\$34
CONFIT CHICKEN, corn salad, cavolo nero, romesco (🍷 <i>Greywacke Chardonnay</i> )	\$32
GRILLED CHICKEN BURGER, avocado, brie, tomato, truffle fries (🍷 <i>Dog Point Sauvignon Blanc</i> )	\$24
MEADOW BATTERED FISH & CHIPS, tartare sauce, rocket salad (🍷 <i>Cloudy Bay Pelorus</i> )	\$28
SLOW COOKED LAMB, bulgur wheat, tomatoes, hummus, chimichurri (🍷 <i>Craggy Range Syrah</i> )	\$36
PORK BELLY, pickled cabbage, labneh, charred apple vinaigrette (🍷 <i>Peregrine 'Saddleback' Pinot Noir</i> )	\$34
POTATO GNOCCHI (V), ricotta, chilli, capsicum, soft egg (+ chorizo \$4) (🍷 <i>Mills Reef Reserve Merlot</i> )	\$25
BEETROOT RISOTTO (V), walnut, horseradish cream, arugula (🍷 <i>Devil's Staircase Pinot Gris</i> )	\$24

## SIDE

TRUFFLE FRIES, parmesan, aioli	\$9
FENNEL SALAD, raisins, chilli	\$9
BROCCOLINI, buttermilk, cumin	\$9
KUMARA, labneh, salsa verde	\$9

Please inform staff of any dietary requirements and we will do our best to accommodate where possible



## PIZZA

HEIRLOOM TOMATO, basil, mozzarella	\$20
LAMB, feta, harissa, mozzarella	\$23
CHORIZO, roasted capsicum, chilli, mozzarella	\$23
PROSCIUTTO, napolitana sauce, rocket, mozzarella	\$26

## DESSERT

HOMEMADE CHEESECAKE, please ask your server for the chef's flavour of the day	\$14
LEMON CRÈME BRULÉE, homemade biscotti	\$14
CHOCOLATE MOUSSE, salted caramel ice cream	\$14
AFFOGATO, Kohu Road vanilla ice cream, espresso (+ liqueur \$7)	\$9
WAFFLE CONE, Kohu Road ice cream flavours – one/two/three scoops	\$6/\$9/\$12
CHEESE BOARD, chutney, grapes, crackers	\$22



FUNCTION ENQUIRIES:

INFO@MEADOWRESTAURANT.CO.NZ | [09] 521 1462 | MEADOWRESTAURANT.CO.NZ