



MADDISON'S
RestaurantBar

DINNER MENU

6.00PM-9.30PM

Please advise staff if you have any special dietary requirements

Starters

Marinated Olives	\$ 9.80
Toasted ciabatta bread and New Zealand virgin olive oil	
Warm Bread Selection	\$ 9.80
Maddison's breads with virgin olive oil and dip of the day	
Garlic Bread	\$ 9.80
Fresh garlic butter on a half baguette	
Soup of the Day	\$ 12.90
Served with warm home made bread	
Crisp Caesar Salad	\$ 17.90
Cos lettuce, white balsamic parmesan dressing, crispy bacon, anchovies and garlic croutons	
Tasting Platter	\$ 19.90
-Gravadlax with manuka honey and mustard dressing -House smoked lamb on a kiwi and passionfruit salsa -Pernod marinated Nelson scallops with a citrus glaze	
Warm Chicken Salad	\$ 18.90
Crumbled smoked cheddar cheese, toasted pinenuts on a bouquet of mixed lettuce and sesame seed dressing	
White Tiger Prawns & Nelson Scallops	\$ 19.90
Served with coriander and ginger, resting on rice vermicelli	
Vegan Nut Rissoles	\$ 18.90
With a fresh tomato & avocado salsa and aged balsamic glaze	

A surcharge of 20% applies on Public Holidays



Mains

Baked Akaroa Salmon Fillet	\$ 36.90
With preserved lemon on braised fennel bulb, sautéed bok choy and a creamy white wine sauce	
High Country Venison Steak	\$ 39.50
Cooked medium rare on toasted walnut bread, bacon lardons, green lentils and a rich madeira & chestnut sauce	
Tempura Vegan Curry Tofu	\$ 31.50
Served on serviettenknoedel, thyme infused tomato sauce and topped with straw potatoes	
Organic Chicken Thigh	\$ 31.50
Stuffed and rolled with pistachio and herb on a white onion mash, tangy chutney and crisp carrot topping	
Canter Valley Farm Duck Breast	\$ 38.60
On savoury beetroot flan with blueberry and juniper glaze and finished with a red capsicum coulis	

From the Grill

Canterbury Angus Rib Eye Steak	300 gr	\$ 32.00
Canterbury Angus Beef Fillet	220 gr	\$ 35.50
Lamb Rump	220 gr	\$ 31.00
Marinated Pork Loin	220 gr	\$ 29.50

and one choice of sauce

Béarnaise
Red wine jus
Garlic butter
Green pepper whisky sauce

Sides: **\$7.50**

Hand cut fries
Garden salad
Vegetables of the day
Seasonal vegetable medley
Baked gourmet potatoes with sour cream

(All sides \$ 7.50 each or two options for \$ 14.00)

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Desserts

Lemon Posset Delight	\$ 15.00
Presented with delicious shortbread spoon	
Espresso and Vanilla Parfait	\$ 15.00
Topped with almond toffee wafer	
Warm Chocolate Pudding	\$ 15.00
With vanilla cream, a rich dark chocolate sauce and berry compote	
Glazed Pear, Apple and Walnut Tart	\$ 15.00
Served with creamy vanilla custard	
Heritage Dessert Platter	\$ 20.50
Enjoy three samples of our home made desserts <i>Great to share between two</i>	
Maddison's Cheese Board	\$ 20.50
Cheese of the day served with water crackers, fruit chutney and fresh grapes	

Hot Drinks

Short/Long Black	\$ 4.00	Baileys Coffee	\$ 12.50
Flat White	\$ 4.00	Irish Coffee (Jameson)	\$ 12.50
Latte	\$ 4.00	Mexican Coffee (Tequila)	\$ 12.50
Cappuccino	\$ 4.00	Kahlua Coffee	\$ 12.50
Mochaccino	\$ 4.00	Frangelico Coffee	\$ 12.50
Chai Latte	\$ 4.00		
Hot Chocolate	\$ 4.00		
English Breakfast	\$ 3.50		
Earl Grey Tea	\$ 3.50		

Please ask wait staff for selection of herbal tea and liqueur coffees

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