

CARLTON

SINCE 1863



CRUSTY SOURDOUGH LOAF 8
thyme whipped butter & pink sea
salt, house pickles

ROASTED NUTS & SEEDS 8
selection on nuts and seeds
toasted with smoked paprika &
garlic *df|gf*

BAKED DOUGH BALLS 9
garlic & parsley butter

FRESHLY SHUCKED 4 EA
OYSTERS
on the half shell, your choice of
rockefeller, maple bacon kilpatrick or
natural, served with lemon & tabasco

ENTRÉES / SHARING PLATES

BEEF TARTARE 23
capers, mustard, eshallots, pickles,
fresh herbs, spiced sauce, gin
cured egg yolk, potato paper *df|gf*

SALMON TARTARE 24
green pea, crab meat, fresh herb,
black truffle paste, goats cheese
whip, eshallots, pork skin crumb,
potato paper *gf*

ASH ROLLED NEW 21.5
ZEALAND VENISON
red-wine poached pear, walnut,
mushroom pate, beetroot,
watercress *gf*

CARLTON DUCK & 18.5
CHICKEN PATE
duck & chicken pate, calf's liver,
prune & asparagus terrine, port
wine & black garlic mayo *gf*

BRAISED & CRISPY PIG EAR 12
sriracha aioli, spiced salt *gf*

CLASSIC CAESAR SALAD 18.5
crispy bacon, croutons, 72° egg,
shaved parmesan, caesar dressing

DILL & LEMON BUTTER 18.5
PRAWNS
smoked labneh & tomato jam *gf*

14HR PULLED LAMB & 21.5
MUSHROOM RAGOUT
soft polenta, charred scallion oil,
red chilli & fresh mint *gf*

GF - GLUTEN FREE DF - DAIRY FREE

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MAINS

SEASONAL SEAFOOD BOUILLABAISSE

market white fish, nz clams, nz
greenlip mussels, king prawns,
saffron oil *gf*

SEARED AKAROA SALMON

capresse style salad, buffalo
mozzarella heirloom tomatoes, baby
basil, orange & vanilla bean
caramel, salmon pearls *gf*

ROAST CHICKEN SUPREME

sweet corn puree, grilled asparagus,
burnt pearl onions, puffed black rice
& salt baked truss tomato *gf*

12HR SAGE ROASTED PORK BELLY

caramelised red cabbage,
cauliflower puree, shaved
cauliflower, drunken raisins, toasted
pinenuts, chicken jus glaze *gf*

THE CARLTONS GNOCCHI

your waiter will advise of our
daily gnocchi special

PAN ROASTED MARKET FISH

confit fennel, fried Capers, Lemon,
italian parsley, green olives *gf*

SIDES

**all steaks come with one side, additional
sides 7.5 ea**

orange, beetroot & fennel salad

broccolini and beans with shaved parmesan &
toasted almond

rosemary sea salt rustic fries

baked herb mushrooms gratin

carlton duck-fat

mixed garden salad

truffled mash

pan tossed seasonal veg with paris butter,

DRY AGED STEAKS

AWARD WINNING BEEF & LAMB

OUR SIGNATURE DISH

SILVER FERN FARM RESERVE T-BONE STEAK

One of the finest cuts of beef available,
enjoy both eye fillet and porterhouse,
hand cut to the weight you choose,
perfect to share

13 / 100g

DRY AGED ANGUS

PORTERHOUSE 250G

premium silver fern farms reserve,
grass fed

DRY AGED QUEEN RIB

EYE 300G

silver fern reserve grass fed

ANGUS EYE FILLET

250G

21 day aged Angus, grass fed

VENISON MEDALLION 200G

canterbury mountain river farm

CANTERBURY LAMB RUMP

250g canterbury lowland lamb

TOP YOUR STEAK

pair of grilled prawns| pair of
scallops| slipper lobster

SAUCE

**all steaks come with one sauce,
additional sauces 3 ea**

salsa verde

béarnaise

pearl onion & bacon jus

mushroom

peppercorn

paris butter

port & thyme jus