

SHARING PLATES

GARLIC LOAF (V) 9
Vienna Loaf with Loads of Garlic Butter

POLENTA FRIES (V,GFI) 12
Kumara and Rosemary Polenta Fries with Sticky Chilli Dipping Sauce

TOMATO BRUSCHETTA (V) 12
Tomato Salsa, Black Olives, Crumbled Feta and Balsamic Glaze on Toasted Baguette

DUMPLING (V) 15
Shiitake Mushroom Gyoza with a Soy and Chilli Dipping Sauce and Crispy Onions

WONTONS

OUR FAMOUS
PULLED DUCK
WONTONS
WITH SWEET AND
SOUR SAUCE
...16...

RISOTTO BALLS (V) 15
Pumpkin and Parmesan Risotto Balls with Basil Pesto

FAT DUCK PATE
Duck Liver Pate with Pear and Fig Chutney, House Made Pickles & Toasted Baguette 16

SALT & PEPPER SQUID
Pickled Cabbage with Chilli & Lime Mayo 15

POPCORN CHICKEN 16
Marinated with Ginger & Soy, Fried and served with Japanese Mayo

TEMPURA PRAWNS 17
Light Crispy Batter served with a Soy, Lime & Chilli Dipping Sauce

LIGHTER MEALS

1KG STEAMED GREEN LIP MUSSELS (GFI) 25
Classic Creamy White Wine and Garlic Sauce with Fries and Aioli

GRILLED LAMB SALAD (GFI) 25.5
Grilled Lamb, Roast Pumpkin, Feta, Cherry Tomato, Pumpkin Seeds with a Mint and Yoghurt Dressing

ROASTED DUCK SALAD (GFI) 26
Roasted Duck, Charred Broccoli, Ice Burg, Red Peppers, Crispy Noodles and Peanuts with a Sweet Chilli Glaze

SEAFOOD CHOWDER 22

CREAMY CHOWDER WITH GREEN LIP MUSSELS, SALMON, MARKET FISH, PRAWNS SERVED WITH A CIABATTA ROLL AND PRAWN TWISTERS

MUSHROOM RISOTTO (V,GFI) 25
With Porcini Mushrooms, Herbs, Truffle Oil and Parmesan Cheese

PUMPKIN GNOCCHI (V) 24
With Roasted Pumpkin, Spinach, Feta, Garlic, Cherry Tomato, Herb Oil and Parmesan Cheese

PUB CLASSICS

FAT DUCK CHEESE BURGER (GFR) 25
180g Beef Pattie, Bacon, BBQ Sauce, Cheddar Cheese, Onion Rings and Fries

CHARCOAL CHICKEN BURGER 25
Charcoal Brioche Bun, Buttermilk Fried Chicken, Sweet Chilli Sauce, Cheese, Lettuce, Tomato, Pickled Red Onions, Aioli and Fries

FISH AND CHIPS POA
Tempura Battered Fish of the Day, Hand Cut Chips, Coleslaw, Tartare Sauce and Lemon

LAMB MASALA CURRY (GFR) 27
Slow Cooked Lamb Shoulder served with Steamed Rice, Poppadum & Mango Chutney

MAINS

LAMB SHANK (GFI) 32
Stout Braised Lamb Hind Shank with Creamy Mash Potatoes, Seasonal Vegetables

SEAFOOD LINGUINI 30
Served with Prawns, Mussels, Clams, Garlic, Chilli, Fresh Herbs and Parmesan

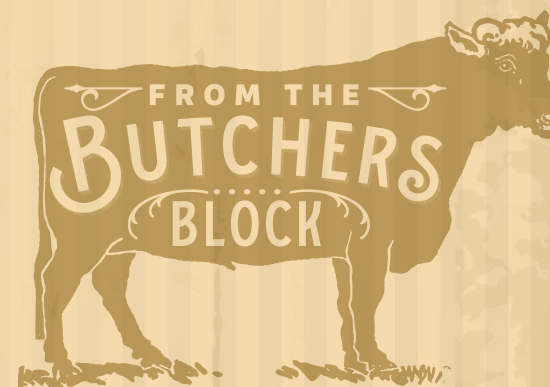
MARKET FISH POA

FRESH CATCH OF THE DAY FROM OUR FRIENDS AT HARBOUR FISH IN DUNEDIN - Ask your waiter for today's creation

PROSCIUTTO WRAPPED CHICKEN BREAST (GFI) 36
Stuffed with Spinach, Feta and Pine Nuts served with Pumpkin Puree, Baby Carrots, Sautéed Greens and Red Wine Jus

TWICE COOKED PORK BELLY (GFI) 36
Spring Onion Mash Potatoes, Seasonal Vegetables, Apple Chutney & Issac's Cider Jus

VENISON MEDALLIONS (GFI) 40
Grilled Venison Medallions with Kumara Smash, Glazed Baby Beetroot, Sautéed Greens, Parsnip Crisps served with a Sweet and Sour Venison Jus



ALL OUR STEAKS ARE SOURCED FROM SOUTH ISLAND GRASS FED FARMS

300G RIB-EYE STEAK (GFI) 38

300G SIRLOIN STEAK (GFI) 36

Grilled to your liking, served with your choice of Hand Cut Chips or Gratin Potato and Seasonal Vegetables or Salad *with a choice of*

Roasted Mushroom Sauce
Green Peppercorn and Brandy Sauce
Red Wine Jus

Add 3 Grilled Garlic Prawns 6

Add 2 Fried Eggs 5

V - Vegetarian GFI - Gluten free ingredients GFR - Gluten free on request

SIDES

Seasonal Vegetables 8

Hand Cut Chips with Bloody Mary Ketchup 10

Basket Fries Small/Large 4/7

Garden Salad with House Dressing or Caesar Dressing 7

Onion Rings with Aioli 6

DESSERTS

CHEESECAKE 15

Oreo Cheesecake with Chocolate Sauce and Coffee Ice Cream

BRÛLÉE (GFI) 15

Vanilla Crème Brûlée with Mango Sorbet and Baby Meringues

CHOCOLATE (GFI) 16

BELGIUM CHOCOLATE
DELICE WITH BERRY
COMPOTE, BERRY SORBET
AND CHOCOLATE SOIL

BANANA & SALTED CARAMEL SUNDAE (GFI) 13

Vanilla Ice Cream, Salted Caramel Sauce and Banana

BAILEYS AFFOGATO (GFI) 16

3 Scoops Vanilla Ice Cream, A Shot of Baileys and a Shot of Strictly Coffee

A Note from Us We commonly use glutenous products, nuts, dairy and eggs in our kitchen. If you have an allergy to the above or any other ingredients, please inform your wait staff before ordering. We will do our best to remove items as requested but cannot guarantee “no traces” in any dishes.

Our GFI dishes use gluten free ingredients, but may contain trace amount. If you are coeliac, please inform your wait staff. **Cam and Selina**

THE
FAT DUCK
GASTROPUB

DINNER MENU