GCB LUNCH MENU

Served from 11.30am - 5pm

SMALL PLATES

WARMED BREAD 16
Honey & garlic whipped butter & local olive oil (V)

AKAROA MARINATED OLIVES 14
With rosemary, chilli & orange (VG)

MUSHROOM PÂTÉ 20.50
With B&B pickles, onion gel, croutons & truffle oil (VG)(GFA)

FRIED CHICKEN 21
Marinated thigh, hot honey & Kiwi onion dip (GF)

CRISPY CALAMARI 20.50
Squid ink aioli & fermented blueberry kimchi (GF)

FOCACCIA BRUSCHETTA 20.50
Whipped goat cheese with pickled grapes, candied nuts & honeycomb

CRISPY PORK BELLY BITES 20
Saffron apple ketchup, watercress & pickled red onion (GF)(DF)

AKAROA SALMON TARTARE 23
Avocado, pickled cucumber, yuzu & elderflower gel, rice wafer with nori salt (GF)(DF)

ROYALBURN LAMB RIBS 24
Honey & mint glazed, raita, NZ herb furikake (GF)(DFA)

GOLDEN AGRIA FRIES 16
With aioli and parmesan (V)(GF)

SOUP OF THE DAY 18.50
Served with a warmed bread roll

MAINS

CANTERBURY LAMB FLATBREAD 29.50
Hummus, labneh, micro salad & pickles

CHATEAU CLUB 27.50
Lemon & thyme roasted chicken, mayo, champagne ham, avocado, cucumber. Served with rocket & tomato salad & golden agria fries (DFA)

SEARED MARKET FISH OPEN SANDWICH 31
Gremolata, tartare, slaw & golden agria fries (GFA)(DF)

PRAWN TAGLIATELLE 32
With sun-dried tomatoes, onion, garlic, preserved lemon, rocket & a smoked chilli butter

CRAYFISH CHOWDER 29
With green-lipped mussels, fish, prawns & squid. Served with lemon & herb butter, & a baked bread roll

FISH 'N' CHIPS 34
Tempura battered fresh fish. Served with agria fries, caeser salad & tartare sauce

BURGERS

All burgers are served with a brioche bun (GFA), fries & aioli

GRILLED CHICKEN MOJO BURGER 30
Chicken thigh, Mojo hot sauce, mint mayo, tamarind chutney, slaw & a pineapple ring (DF)

THE NORTHERN ANGUS 30
Beef patty, cheese, onion jam, beetroot relish, bush pepper aioli & crispy onion (DFA)

THE AMALFI 30
Crumbed eggplant, mozzarella, pesto, tomato, rocket, balsamic glaze (V)

GARDEN SALADS

ROASTED BEETROOT SALAD 27.50
Roasted beetroot, chèvre feta, candied walnuts, pickled cucumber & fennel, olive soil & shanklish crumbs (GF)(V)

CHATEAU CAESAR 25.50
Baby cos, anchovies, prosciutto, soft-boiled egg, croutons, parmigiano reggiano (GFA)(DFA)
Add chicken + 8.00 Add gravlax salmon + 10.00

SUMMER PEACH, PRAWN, & KUMARA SALAD 29.50
Grilled peaches with poached prawns, cashews, kumara, pickled onions, radish & watercress (GF)(DF)(VGA)

NEW POTATO SALAD 32
With pickled cucumber, olives, green beans, egg yolk gel & gravlax salmon (GF)(DF)

PLATTERS

ROSE GARDEN ANTIPASTO 99
Marinated olives, New Zealand cheeses, whipped feta, honeycomb, quince paste, fresh fruit, prosciutto, champagne ham, Akaroa salmon tartare & gravlax, mushroom pâté, pickles, grilled peaches, candied nuts, fresh bread & crackers (GFA)

BREAD BOARD 65
Selection of local baked breads with whipped feta, chateau hummus, pesto, chilli honey butter, marinated olives, Akaroa olive oil, mushroom pate, pickled vegetables, dukkah & toasted seeds (V)

V Vegetarian | VA Vegetarian Available | VG Vegan | VGA Vegan Available | GF Gluten Free | GFA Gluten Free Available| DF Dairy Free | DFA Dairy Free Available

Please inform a team member if you have any allergies or intolerances.
Our dishes are prepared fresh in our kitchen, trace allergens may be present.

Menu & price is subject to change without notice. All prices include Goods & Services Tax (GST). A public holiday surcharge of 15% is applicable.