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BRYDONE

HOTEL OAMARU

TO START

GARLIC BREAD

house made bread with garlic butter

10.00

SEAFOOD CHOWDER

with toasted ciabatta on the side

17.00

QUINOA CHICKPEA SALAD (VEG)

tomato, cucumber, fried creamy feta, walnuts, lettuce mix and a honey mustard dressing

18.00

MUSHROOM CARBONARA PASTA (VEG)

mushroom pasta with a white wine sauce and parmesan
contains egg

Entree size: 22.00

Main size: 28.00

CHORIZO AND GOAT CHEESE SPRING ROLLS

with rainbow slaw and sweet chilli

19.00

ANTIPASTO PLATTER

to share; a selection of cured meats, cheese, chutneys and pickles

32.00

Meals can be made gluten free. Vegan & other dietary options available. Please ask our friendly wait staff



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MAINS

STUFFED CHICKEN BREAST

with mushroom & sundried tomato, quinoa, scotch egg, potato discs, carrot puree and salsa verde

30.00

BLUE COD PARCELS

lemon and thyme parcels, pea and leek puree, buttered mashed potato, vegetable spiral tart and a pineapple salsa

32.00

WALNUT & HERB CRUST BEEF FILLET

with bacon and egg jacket potato, cauliflower puree, broccolini and salsa verde

38.00

LAMB RUMP

vegetable spiral tart, lamb and pea samosa, carrot puree and a rosemary potato red wine jus

38.00

ROAST OF THE DAY (GF)

a variety of roasted and steamed vegetables, cheese sauce and gravy

28.00

CAJUN PORK TENDERLOIN

chorizo and goat cheese spring roll, pea and leek puree, greens and a potato puree with thyme jus

31.00

- SIDES -

FRIES HOUSE SALAD ONION RINGS ROAST VEGE
STEAM VEGE

all 7.50