


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

WATERMELON FETA SALAD (VEG)

mint, spinach, cashew nut, sesame, feta and a balsamic reduction

16.00

MUSHROOM RISOTTO (VEG)

peas, shallots, parmesan with a feta croquette

22.00

CROQUETTES

of braised lamb with garlic aioli

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