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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

CRUMBED CAMEMBERT (VEG)

with warm fig, beetroot puree, plum sauce and parmesan crisps

17.00

MARSALA CHICKEN OR MARSALA CHICKEN LIVERS

on toasted ciabatta, cooked in a creamy sauce with bacon, onion and a hint of chilli flakes and topped with parmesan shavings

18.00

CALAMARI (GF + DF)

petite salad with lemon and tartare sauce

16.00

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