

THE BALLARAT TRADING CO.

Simple New Zealand gastro pub food

STARTERS & BITES TO SHARE

Freshly Baked Garlic Loaf with hummus, olive oil & aged balsamic (v)	\$12
Cream of Potato & Leek Soup (v)(gf) Add Havoc bacon \$2	\$13
Prawns & Green Lipped Mussels with chorizo in a chilli & garlic sauce, served with crispy focaccia	\$16
Crispy Fried Cauliflower with romesco sauce (vg)	\$12
Chargrilled Lamb Koftas with smoked harissa & minted yoghurt (gf)	\$15
Crispy Calamari with romesco sauce & a lemon wedge	\$16
Buffalo Chicken Wings with cheddar dip & vegetable crudités	\$14
Antipasto Platter with local cured meats, olives, rocket, parmesan, sun-dried tomato pesto & grissini	\$34

SALADS

Beetroot & Pumpkin Salad with baked goat cheese, spinach, caramelized walnuts & balsamic vinaigrette (v)(gf)	\$16
Caesar Salad with crispy Havoc bacon, soft boiled egg, croutons & parmesan	\$14/\$24
Mixed Green Salad with local baby leaves & a lemon vinaigrette (v)(gf)	\$7.5

SIDES	Sautéed Green Beans with Havoc bacon & Romesco sauce	\$8
	Crispy Roast Potatoes with truffle oil & shaved parmesan	\$8
	Beetroot with Baked Goat Cheese & caramelised walnuts	\$8
	Poutine , french fries, melted cheese & gravy	\$8
Thin Cut Fries or Beer Fries with aioli	\$7/8.5	

MAINS TASTE OF NEW ZEALAND

Canterbury Lamb Rump served medium rare with mashed roast kumara, kale, pancetta crisp & a rosemary jus (gf)	\$38
250g Boneless Braised Merino Lamb Shoulder served with creamy mash, sautéed carrots, spinach & a rosemary jus	\$41
The Local Butcher's Bangers & Mash with caramelised onions, crispy shallots, minted peas & gravy	\$28
Braised Pork Ribs with a smoky BBQ glaze, fries & coleslaw Full Rack \$42/ Half Rack	\$29
Mixed Grill to Share Premium sirloin steak, 1/2 rack pork ribs, buffalo wings, lamb koftas, bangers, prawns, coleslaw, green salad, beer fries & gravy	\$84
Braised Havoc Pork Belly with crackling, mashed potatoes with confit garlic, bok choy & a char siu jus (gf)	\$34
Chicken Breast stuffed with Feta , pearl cous cous with roasted vegetables, spinach & a sun-dried tomato pesto	\$34
Catch of the Day/Market Price	
Tempura Battered Stewart Island Blue Cod & Chips served with minted green peas, tartar sauce & a lemon wedge	\$31
Southern Seafood Chowder with mussels, shrimps, blue cod, salmon, potatoes, corn & garlic bread	\$28
Seafood Linguini with Scallops, Prawns & Mussels in an oven roasted cherry tomato sauce with chilli, crème fraîche, rocket & garlic bread	\$33
Linguini with Baked Courgette, Olives & Feta in an oven roasted cherry tomato sauce with garlic, chilli, basil, rocket & garlic bread (v)	\$26
Try an add on with your main meal: Pacific scallop pan seared in garlic butter \$3.5 Pacific prawn pan seared in garlic butter \$3	

STEAK SELECTION

Ballarat Premium Steaks (gf) Premium grass-fed beef from the foothills of the South Island, New Zealand	
200g Eye Fillet	\$45
300g Ribeye	\$43
Cut of the Week / Market Price please ask your server	
Served with whole grain mustard potato gratin, seasonal sautéed vegetables & your choice of sauce: pinot noir jus, porcini mushroom jus, creamy pepper jus or garlic butter Additional sauce \$3	
Our steaks are served as a complete meal	

BURGERS

250g Wakanui Beef Burger with bacon, cheddar, jalapeños, lettuce, tomato, onion, BBQ sauce, aioli & beer fries	\$29
Crispy Chicken Burger with bacon, melted cheddar, tomato, onion, lettuce, romesco sauce & beer fries	\$28
Quinoa & Feta Burger with rocket, tomato, onion, sun-dried tomato pesto, aioli & beer fries (v)	\$28

DESSERTS

Dark Chocolate Brownie with chocolate dust, maple & walnut ice cream & warm raspberry sauce	\$15
Cromwell Apple Crumble with vanilla cream Add vanilla ice cream \$3	\$13
Sticky Toffee Pudding with salted caramel sauce, candied orange & vanilla ice cream	\$14
Marinated Local Cheeses with olives, sun-dried tomatoes & crispy grissini	\$16

If you don't fancy a dessert, why not try a cocktail?

gf - Gluten Free v - Vegetarian

Please inform your server of any allergies or dietary requirements and we will do our best to accommodate