

THE BALLARAT TRADING CO.

Simple New Zealand gastro pub food

STARTERS & BITES TO SHARE

Freshly Baked Garlic Loaf with olive oil, aged balsamic & hazelnut dukkha (v)	\$12
Butternut Pumpkin Soup with granola, candied sesame seeds, buckwheat groats & lemon popcorn (v)(vg) Add bread \$2	\$13
New Zealand Green Lipped Mussels in a cider & leek broth with herbs, toasted ciabatta & lemon wedge	\$22
Crispy Fried Cauliflower with honey chipotle mayo (v)(vgo)	\$12
Beef Cheek Croquettes with honey chipotle mayo	\$16
Crispy Calamari fried dusted squid & lemon wedge	\$16
Buffalo Hot Wings with chilli butter & blue cheese dip	\$16

SALADS

Summer Quinoa Salad with butternut squash, feta, pickled cauliflower, toasted pumpkin seeds, toasted almonds, seasonal fruits & vegetables with a citrus dressing & aged balsamic glaze Add: Grilled Chicken \$6 / Grilled Halloumi \$6	\$18
Caesar Salad with baby cos lettuce, anchovy caesar dressing, bacon lardons, Parmesan, croutons & soft boiled egg Add: Grilled Chicken \$6	\$14/\$24

SIDES

Sautéed Seasonal Vegetables	\$8
Mixed Green Salad with local baby leaves & a lemon vinaigrette (v)(gf)	\$7.5
Poutine , fries, melted cheese & gravy	\$9
Steak Cut Fries with aioli	\$8.5

MAINS

TASTE OF NEW ZEALAND

250g Boneless Braised Merino Lamb Shoulder served with creamy mash, cherry tomatoes, spinach & demi-glace (gf)	\$41
The Local Butcher's Bangers & Mash with lamb sausages, caramelised onions, crispy shallots, minted peas & gravy	\$29
Braised Pork Ribs with a smoky BBQ glaze, fries, apple & fennel slaw 1/2 rack \$30 Full rack \$36	
Mixed Grill to Share Premium sirloin steak, 1/2 rack pork ribs, buffalo wings, beef cheek croquettes, lamb sausage, prawns, coleslaw, green salad, fries, gravy & BBQ sauce	\$84
Crispy Skin Pork Belly with cauliflower & raisin rice, apple & fennel slaw & chimi churri sauce (gf)	\$34
Roasted Stuffed Chicken Salad stuffed with feta, served with quinoa, summer fruits & vegetables, rocket, toasted almonds & a citrus dressing (gf)	\$34

Catch of the Day/Market Price

Tempura Battered Stewart Island Blue Cod & Chips served with a green salad, tartare sauce & lemon wedge	\$31
Seafood Bouillabaisse with clams, prawns, scallops, mussels, salmon & crayfish saffron broth served with toasted ciabatta (gf)	\$38
Potato Gnocchi made in house with baby spinach, courgette, peas, feta, pesto & toasted almonds (v)(gf) Add: baby Bordeaux ham \$7	\$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

New Zealand Premium Steaks (gf) Premium grass-fed beef from the foothills of the South Island	
200g Eye Fillet	\$45
300g Ribeye	\$43
Cut of the Week / Market Price please ask your server	
Served with potato dauphinoise, seasonal roasted vegetables & your choice of sauce: demi-glace, mushroom, peppercorn or garlic butter Additional sauce \$3	
Our steaks are served as a complete meal	

BURGERS

250g Wakanui Beef Burger in a brioche bun with smoked Gouda, truffle chive mayo, pickled red onions, beetroot relish, lettuce, tomato & fries	\$29
Crispy Chicken Burger in a brioche bun with bacon, avo smash, pickled red onions, honey chipotle mayo, lettuce, tomato & fries	\$28

DESSERTS

Dark Chocolate Brownie with chocolate dust, maple & walnut ice cream & warm raspberry sauce	\$15
Seasonal Fruit Crumble with vanilla cream Add vanilla ice cream \$3	\$13
Lemon ANZAC Cheese Cake with pistachio praline, baked meringue & blueberry compote	\$15
Coconut Panna Cotta with smoked peach & vanilla coulis, aged balsamic reduction & honeycomb crumble (vg) (gf)	\$14
Cheese Platter with kikorangi blue, aorangi brie, totara vintage cheddar, fruit, beetroot relish, toasted ciabatta, olives & rice crackers	\$25

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

gf - Gluten Free v - Vegetarian vg - Vegan vgo - Vegan option available

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