

# THE BALLARAT TRADING CO.

## STARTERS

GARLIC LOAF   garlic butter   v.....	12
TOMATO, LENTIL + COCONUT SOUP   warm bread   v.....	15
CRISP FRIED TEMPURA PRAWNS   Char Siu sauce.....	16
SMOKED STEWART ISLAND SALMON + DILL PÂTÉ   bread.....	19
CAULIFLOWER + CUMIN FRITTERS   lime, yoghurt + sumac dressing   v.....	15
GRILLED CORN-FED CHICKEN SATAY SKEWERS   peanut + lemongrass sauce.....	16

## SIGNATURE MAINS

STEAMED FIORDLAND GREEN-LIPPED MUSSELS   tamarind, ginger, coriander + warm bread.....	entrée 17   main 26
TWICE COOKED PORK BELLY   pak choi, broccolini + ginger with jasmine rice.....	29
SOUTHLAND SLOW COOKED LAMB RAGOUT   tomato, mint, rosemary + mash.....	32
FAMOUS SEAFOOD CHOWDER   wild caught dory, calamari, mussels, prawns, scallops + warm bread.....	34
CHICKEN + SPINACH CANNELLONI.....	29
DUCK RED CURRY   served on the bone, lime leaf, pineapple + kumara with jasmine rice.....	36
VEGETABLE GREEN CURRY   winter vegetables, tofu + lemongrass with jasmine rice   VE.....	29
LOUISIANA STYLE STICKY SHORT BEEF RIBS   broccoli + smokey mash.....	32
BLUE COD + CHIPS   beer battered, tartare , lemon + salad.....	32
WINTER VEGETABLE + SPINACH CANNELLONI   v.....	27

## BURGERS + GRILL

NZ'S FINEST GROUND WAKANUI BEEF BURGER   bun, manuka smoked bacon, cheese, relish, lettuce, tomato, aioli + fries.....	29
SOUTHERN OCEAN CRISP FRIED DORY BURGER   bun, lettuce, pickles, tartare + fries.....	27
VEGGIE BURGER   bun, cauliflower + cumin patty, riata, cashew pesto, lettuce, tomato, cucumber + fries.....	26
200g FILLET STEAK.....	41
300g RIB EYE STEAK.....	39
STEAKS SERVED WITH FRIES OR MASH + 1 SAUCE	
CHOICE OF SAUCES   bearnaise, green peppercorn, mushroom or red wine jus EXTRA SAUCE.....	3

## SIDES

CREAMY MASHED POTATO   plain or smokey.....	9
DUCK FAT ROAST POTATOES   rosemary.....	11
FRIES   aioli .....	9
SAUTÉED BROCCOLI + GREEN BEANS.....	9
CRISP FRIED BRUSSEL SPROUTS   balsamic dressing.....	10
GREEN WINTER LEAVES   herb dressing.....	10
DEEP FRIED CAULIFLOWER.....	10
STEAMED JASMINE RICE   crispy shallots.....	4

## DESSERTS

CHOCOLATE OBLIVION   berry compote + cream.....	14
LEMON + TANGERINE TART   cream.....	14
TIRAMISU.....	14
STEAMED STICKY DATE PUDDING   honey ice cream.....	14
MIXED OTAGO BERRY SORBET.....	10
Don't fancy a dessert, why not try a cocktail?	
ESPRESSO MARTINI COCKTAIL.....	19
OLD FASHIONED .....	19

V-Vegetarian | VE- Vegan | Gluten free + dairy free available upon request, please speak to your server  
PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS + WE WILL DO OUR BEST TO ACCOMMODATE