

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
SOUTHERN FRIED CRISPY CHICKEN NIBBLES chipotle mayo.....	15

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
CANTERBURY LAMB RUMP served medium rare with mash, sautéed seasonal vegetables + red wine jus.....	38
FAMOUS SEAFOOD CHOWDER white fish, calamari, mussels, prawns, scallops + warm bread.....	34
CHICKEN + SPINACH CANNELLONI.....	29
PRAWN RED CURRY lime leaf, cherry tomatoes + kumara with jasmine rice.....	33
VEGETABLE GREEN CURRY vegetables, tofu + lemongrass with jasmine rice VE.....	29
BRAISED PORK RIBS smokey BBQ glaze, salad + fries	half rack 35 full rack 45
BLUE COD + CHIPS beer battered, tartare , lemon + salad.....	32
VEGETABLE + SPINACH CANNELLONI v.....	27
SUMMER QUINOA SALAD beetroot, pumpkin, almonds, spinach leaves + balsamic reduction V.....	18
ADD grilled chicken or halloumi 6	

BURGERS + GRILL

NZ'S FINEST GROUND WAKANUI BEEF BURGER bun, manuka smoked bacon, cheese, relish, lettuce, tomato, aioli + fries.....	29
CRUMBED FISH BURGER bun, lettuce, pickles, tartare + fries.....	27
VEGGIE BURGER bun, cauliflower + cumin patty, lime yoghurt, cashew pesto, lettuce, tomato, cucumber + fries.....	26
200g FILLET STEAK.....	41
300g RIB EYE STEAK.....	39
STEAKS SERVED WITH FRIES OR MASH + 1 SAUCE	
UPGRADE dauphinoise potatoes 5	
ADD prawn 3.50 or scallop 4	
CHOICE OF SAUCES bearnaise, green peppercorn, mushroom or red wine jus	
EXTRA SAUCE.....	3

SIDES

CREAMY MASHED POTATO.....	9
FRIES aioli	9
SAUTÉED BROCCOLI + GREEN BEANS.....	9
DAUPHINOISE POTATOES.....	10
GREEN LEAVES herb dressing.....	10
DEEP FRIED CAULIFLOWER chipotle mayo.....	10
STEAMED JASMINE RICE crispy shallots.....	4

DESSERTS

FLOURLESS CHOCOLATE BROWNIE berry compote.....	14
LEMON + TANGERINE TART cream.....	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