

## ENTREE

*Bread and Dips \$16.00 gf bread available/dfi*  
sourdough, sundried tomato, chickpea dip

*Bruschetta \$18.00*  
sourdough, warm cherry tomatoes, basil pesto, buffalo mozzarella, balsamic reduction

*Calamari \$18.00 gfi/dfi*  
deep fried, olive oil, garlic, coriander, sriracha mayo, lemon

*Pork belly \$20.00 gfi*  
8hr slow cooked pork belly, garlic edamame beans, port wine jus

*Salmon Pastrami \$22.00 gfi without lavosh*  
house cured salmon, whipped feta, pickled beetroot, balsamic reduction, lavosh

## MAIN

*Free Range Chicken Thighs \$35.00 gfi/spicy*  
chargrilled marinated chicken thigh, spicy onion & tomato chutney, fragrant rice

*Sesame Crusted Pacific Salmon \$36.00 gfi*  
crushed baby agrias in beef dripping, caper hollandaise, garlic & lemon tossed peas, wilted spinach, crispy capers.

*Lamb Rump \$36.00 gfi*  
cauliflower puree, cauliflower florets, edamame beans, roast capsicum, port jelly jus

*Black Angus Beef Short Ribs \$36.00 gfi*  
10hr slow braised beef short ribs, garlic & rosemary duckfat potatoes, apple, fennel & candied walnut slaw.

*Deep Fried Cauliflower \$30.00 dfi/vegan (gf without flatbread)*  
chickpea puree, edamame, rocket & broccoli salad, vegan mayo, sesame, almonds, flatbread

*Grilled Haloumi \$35.00 gfi*  
honey tossed baby carrots, cajun seasoning, rocket, toasted almonds & fennel seeds, plum sauce, fragrant rice.

## SIDE - all \$12

crushed potatoes in bone marrow dripping with our house secret seasoning gfi  
seasonal green vegetables - ask your server what is on the menu this evening  
cauliflower mornay

honey tossed baby carrots & beans with almond and fennel gfi  
waldorf salad; apple, fennel, rocket, candied walnuts gfi

# MADDISON GRILL MENU

From our charcoal oven to your mouth!  
Delicious high quality Canterbury beef cooked to your perfection.

## **CANTERBURY ANGUS FILLET**

200gm \$40.00

## **HEREFORD PRIME 21 DAYS AGED RIBEYE**

300gm \$45.00

## **HEREFORD PRIME 21 DAYS AGED SIRLOIN**

250gm \$42.00

## **PRIME ANGUS RIBEYE ON THE BONE**

450gm \$48.00

## **PRIME ANGUS T-BONE**

500gm \$48.00

All steaks come with an accompaniment of kumara puree,  
kumara crisps, bone marrow and port wine jus or garlic butter

*ALL STEAKS AND SAUCES ARE GLUTEN FREE*

gfi - gluten free ingredients / dfi- dairy free ingredients  
all these items are made in the kitchen which also has gluten, eggs, dairy, walnuts, almonds & sesame