

Gladstone's Restaurant

Winter Menu

Entrée

Garlic and herb bread			\$ 6.50
Crispy French bread smothered with our homemade garlic and seasonal herb butter			
Home baked roast pumpkin and sunflower seed loaf (D/F)			\$ 6.50
Served warm with red onion marmalade and avocado oil			
Soup of the day (G/Fc)			\$ 8.00
Freshly prepared daily with seasonal ingredients and served with your choice of white or brown dinner roll or garlic bread			
Barrycourt seafood chowder (G/Fc)	Entrée \$16.50	Main \$24.50	
Prepared with fresh fish, mussels, shrimps and squid in a creamy chowder with a hint of cumin and Hawkes Bay Chardonnay. Served with garlic bread			
Classic Caesar salad (G/Fc)			\$17.50
Crispy cos lettuce served with garlic croutons, shaved parmesan, crispy bacon and poached egg. Served in a creamy anchovy dressing with pan-fried chicken strips			
Freshly steamed green lip mussels	Entrée \$15.00	Main \$21.50	
Served in your choice of the following: Thai style red curry and coconut broth or garlic and white wine Served with crispy French stick			
Marinated baby squid (G/F+D/F)			\$15.00
Stuffed with shallots, vine tomatoes and coriander, served with mesclun leaves and char-grilled lemon			
Beef carpaccio (G/F+D/Fc)			\$18.50
Tender marinated black angus eye fillet, sliced thinly and brushed with avocado oil. Served with shaved parmesan, cracked NY style pepper, sour cream and rocket leaves			

Main

Linguine pasta			\$24.00
With fresh Cloudy Bay clams and sautéed vegetable julienne, in a creamy white wine sauce			
Pork saltimbocca (G/Fc+D/Fc)			\$35.00
Thinly sliced pork loin wrapped in sage and prosciutto. Served with potato gnocchi in sage cream on wilted spinach			
Chicken Kiev			\$27.50
Corn fed chicken breast stuffed with our garlic-herb butter and crumbed in lightly spiced breadcrumbs with parsley-potato mash and buttered snake beans			

Oven roasted Hawkes Bay lamb rump (D/F)	\$33.50
Served with dijonaise crust and set on corn pudding, sautéed leeks and Swiss brown mushrooms, served with shiraz glaze.	
Venison and mushroom ragout (G/F+D/Fc)	\$29.50
Tender venison pieces and mushrooms, braised with onions and garlic in red wine, cooked to melt in your mouth. Served with parsley-potato mash and roasted root vegetables	
Fish of the day (G/Fc+D/Fc)	\$28.50
Please ask your waiter	
Roast of the day (G/F+D/F)	\$23.50
Served with roasted gourmet potatoes and root vegetables	
Black angus eye fillet steak (250gr) (G/F)	\$37.50
Black angus sirloin steak (250gr) (G/F)	\$32.50
Served with gratin potatoes and seasonal vegetables. Choice of one sauce: green peppercorn sauce • mushroom sauce • port wine jus • garlic-herb butter	
Gladstone beef burger (D/Fc)	\$20.50
Gourmet beef burger on a sesame bun with crispy bacon, lettuce, tomato, Spanish onions, cheese and beetroot chutney. Served with garden greens or fries	
Beer battered fish of the day	\$25.00
Served with lemon aioli, fries and garden greens	
Side dishes	each \$ 6.50
Fries • side salad • steamed seasonal vegetables • potato mash • basmati rice • roasted root vegetables	
 Dessert	
Sticky date pudding served warm with amaretto-caramel and vanilla bean ice cream	\$10.50
Tropical fruit salad with frangelico jelly and kaffir lime sauce, topped with pineapple compote (D/F+G/F)	\$12.50
Lemon and poppy seed bavaois with chocolate caraque (G/F)	\$10.50
Tiramisu with caramelized blueberry compote	\$12.50
Trio of ice cream served on shortbread biscuits with accompanying sauces (G/F)	\$10.50
Barrycourt cheeseboard	\$21.50
An assortment of cheeses served with fresh fruit, dried fruit, crackers and nuts (G/Fc)	

*D/F=Dairy free D/Fc=Dairy free choice available
G/F=Gluten free G/Fc=Gluten free choice available*

Quality Hotel Barrycourt – prices are GST inclusive