

Gladstones Restaurant

Dinner Menu

Entrée

Garlic-herb bread	\$ 6.50
Crispy French stick smothered in our homemade garlic and herb butter	
Red lentil salad	\$14.50
With grilled haloumi cheese and semi dried tomatoes, set on char grilled zucchini and roasted walnut. Served with crisp bacon rashers <i>G/F</i>	
Barrycourt seafood chowder	\$15.50
Fresh fish, mussels, squid and shrimps in a creamy chowder with Hawkes Bay Chardonnay and a hint of cumin. Served with garlic-herb bread <i>G/F Choice</i>	
Barrycourt salad	\$14.50
Assorted garden greens with salted radish and oven roasted vine tomatoes, avocado and cucumber, with a choice of balsamic vinaigrette, French or Italian dressing. Served with grilled chicken strips or crispy fried snapper <i>G/F D/F</i>	
Marinated scallops	\$16.50
Set on wok fried greens with sauce rouille and char grilled lemon <i>G/F D/F</i>	
Gyoza	\$16.50
Japanese style vegetable dumplings with dipping sauce, set on greens and served with pan fried black tiger prawns. <i>D/F</i>	

Main

Pan fried lamb noisette	\$30.50
Set on minted sultana couscous and sautéed silverbeet. Served with port wine jus <i>D/F</i>	
A tasty butter chicken curry	\$23.00
Served with poppadoms, basmati rice, yoghurt and sweet pepper marmalade <i>G/F Choice</i>	
Pappardelle pasta cooked al dente	\$23.00
Tossed in sweet chilli and tomato ragout with roast vegetable salsa <u>or</u> with slow cooked rabbit and shiitake mushrooms, rocket leaves and pear-ginger relish <u>or</u> pan fried beef strips and mushrooms in marsala cream	
Beef sirloin steak with gratin potatoes	\$30.50
Served with your choice of: garlic-herb butter • roasted onions • mushroom sauce • Béarnaise sauce • Shiraz glaze • green peppercorn sauce. Accompanied by two salads of your choosing from our salad bar <i>G/F</i>	

Barrycourt gourmet burger \$20.50
Premium beef patty set on toasted foccacia, with melted cheese, chutney, Spanish onions, crispy bacon and fried egg. Served with chunky fries and tomato salsa

Gladstones seafood basket \$24.50
Squid rings, beer battered fish and crumbed mussels, served with fries, lemon aioli and garden greens.

Additional items – choose from the following at \$5.00 per item
basmati rice • roasted gourmet potatoes • steamed seasonal vegetables • fries
• roasted root vegetables

See our daily specials and salad bar for further options, or ask our friendly wait staff

Dessert

Chocolate and plum tartlet \$ 9.50
Set on vanilla bean anglaise and bitter chocolate. Served warmed or cold

Vanilla, pear and blackberry crumble \$10.50
Served with vanilla bean ice cream

Tropical fruit salad \$10.50
Served with lemon-yoghurt ice-cream crumbed in toasted coconut *G/F*

Trio of ice cream \$11.50
Set on shortbread and complementing sauces and coulis
With your choice of: double chocolate • vanilla bean • black Doris plum • maple walnut
• rum and raisin • cookies and cream • lemon-yoghurt • strawberry and cream

Brazo de Mercedes \$ 9.50
A soft meringue roulade with lemon custard filling and pistachio nuts. Served with apple crumble ice cream *G/F*

See our additional dessert option at our display cabinet, or ask our friendly wait staff

D/F Dairy Free
G/F Gluten Free