



CARRINGTON ESTATE

BRUNCH MENU

7.30am - 3pm Daily

Carrington All-day Breakfast

Locally cured streaky bacon, cheese kransky sausage, grilled tomato, confit mushroom, free range eggs, hash brown, sourdough toast 28

French Toast

Grilled Brioche with vanilla egg custard, rhubarb compote, cinnamon sugar crumb topped with Canadian maple syrup (V) 25

House made Granola

Toasted super grains, shaved coconut, oats, almonds, and mixed dried berries. Accompanied with Raglan coconut and vanilla yogurt, local Mana Kai manuka honey, fresh seasonal fruit salad (DF/V) 20

Eggs Benedict

Toasted English muffin, fresh baby spinach, poached free range eggs, hollandaise sauce (V) 20

Add your choice of either streaky bacon or Apatu Aqua smoked king salmon 25

Sweetcorn Fritter Stack

Homestyle sweetcorn fritters, served with a salad of cos lettuce, goat feta and avocado. Topped with freshly prepared salsa verde (V) 22

Wagyu Beef

Toasted sourdough open Sandwich. Seared Wagyu beef (100g), swiss cheese, sliced tomato, caramelized onions, cos lettuce, gherkins and green tomato and jalapeno chutney. Served with house cut fries 30

Te Mana Lamb Salad

Aotearoa's premium lamb. Grilled rump served with a warm salad of char-grilled seasonal vegetables, red lentil dahl, new potatoes, and balsamic glaze 25

Ora King Salmon

Pan Seared fillet, combined with baby cos lettuce, fresh sprouts and shoots, cherry tomatoes, shaved cucumber, and fresh green herbs. Dressed with cold pressed avocado and lemon oil 25

Pasta Dish of The Day

Freshly prepared pasta of the day served with fresh garden salad 22





Desserts

New York Baked Cheesecake

Served with seasonal fruit compote, vanilla bean syrup, and crème anglaise 18

Lime Meringue Tart

Served with lemongrass and coconut ice cream with Chili chocolate crumb 18

Double Chocolate Fudge Brownie

Served warm, with mixed berry mascarpone crème, and Kapiti Vanilla Bean ice cream (GF) 18

Crème Brûlée

Chefs special, small batch production, different flavours, seasonal influences. Served with wafers 18

Bread and Butter Pudding

Prepared with brioche loaf, marinated raisins and sultanas, cinnamon cream. Served with crème anglaise and vanilla bean ice cream 18

Affogato al caffè

Freshly brewed espresso, vanilla bean ice cream, Amaretto liquor and house made biscotti 18

Mahoe Cheese, Kerikeri

A duo of award winning locally produced cheese. Served with quince paste, caperberries and sourdough crisps 26

PLEASE NOTE

Vegan, gluten & dairy free options are also available
All dishes may contain traces of nuts, dairy, gluten,
eggs, soy, sesame, shellfish & pork
V Vegetarian DF Dairy Free GF Gluten Free

We cater for all types of events from weddings,
birthdays, corporate events to live music
Contact events@carrington.co.nz for more information

