



CARRINGTON ESTATE

DINNER MENU

5pm - 9pm Daily

Entrée

Roasted Cauliflower Pasta

With fresh egg pappardelle ribbons, toasted walnuts, parsley and lemon zest (V) 22

Butternut Risotto

Prepared with sautéed leeks, baby spinach, peas and shaved Grana Padano parmesan cheese (V) 20

Seafood Chowder

Freshly prepared. Combining fresh market fish, green lipped mussels, prawns and NZ king salmon. Served with grilled sourdough bread 20

Hand Cut Tartar

Today's freshly prepared Tartar, combining fresh garden herbs, capers, confit garlic and shallots.

Served with salsa verde and sourdough crisps 24

Carpaccio

Shaved premium beef eye fillet. With fresh garden herbs, truffle oil, caperberries, shaved parmesan and rye bread crisps 22

Shaved NZ Paua (Abalone) Salad

Seared Blackfoot Paua. Served with a crisp salad of fennel, radish, pea shoots and sprouts. Served with preserved lemon mascarpone 26

Crayfish Dumplings

Locally harvested Crayfish.

Combined with fresh chives and lemon zest. Lightly fried and served with sesame and ginger crayfish bisque sauce 35

Wagyu Spiced Beef Salad

Seared, grain fed Wagyu beef (120g). Prepared with green chili, lime, cucumber, grilled red peppers and mixed herb leaves 32





Mains

Market Fish of the Day

Freshly prepared by our chefs daily.

Please ask your server for today's special POA

Seafood Paella

NZ inspired paella. Fresh market fish, green lipped mussels, Ora King Salmon, Southern clams and prawns.

Combined with saffron infused calasparra rice, locally produced chorizo, fresh green herbs and lemon 40

Duck Confit

Maryland duck, twice cooked, crispy skinned. Served with white bean and vegetable cassoulet 40

Tomahawk Steak

550g Bone-in beef rib eye steak. Char grilled, served with shoe string fries, buttered green beans, onion rings and Kikorangi blue cheese sauce 55

Angus Beef Rib

Master stock braised short rib. Tender twice cooked, served on kumara and ginger mash with wilted bok choy with freshly prepared sesame and cucumber relish 42

Beef Eye Fillet

220g fillet, served with prosciutto crisp, seasonal greens, sundried tomato salsa, house cut fries and port wine jus 42

Te Mana Lamb

Aotearoa's premium award-winning high-country lamb. Aged rack, horopito crusted, served with seasonal greens, minted new potatoes and port wine jus 45

Kaweka Venison

Seasoned wild / farmed venison loin. Served with roasted root vegetables, dark cherry relish, and port wine jus 42

