



BRUNCH MENU
7.30am – 3pm Daily

CARRINGTON ALL DAY BREAKFAST

Full Breakfast Grill Of Free-Range Eggs Your Way, With Toasted Sourdough, Thick-Cut Smoky Bacon, Confit Mushroom, Kransky Sausage, Roasted Tomato, Kasundi Tomato Relish And Hash brown. 29

PALEO GRANOLA BOWL WITH LOCAL HONEY AND CINAMMON

House Blend Of Almonds, Cashews, Pepitas, Sunflower Seeds, Coconut Flakes And Oil, Local Honey, Cinnamon, Vanilla Extract And Goji Berries. [VE, DF] 20

EGG WHITE KETO OMELETTE

Spanish-Style Omelette With Your Choice Of House Smoked Salmon Or Thick-Cut Smoky Bacon, Served With Chargrilled Bell Pepper, Feta, Broccoli Stems and Sliced Almond. [GF, DFA]

Whole Egg Option Available @ No Extra Cost. 25

CROISSANT EGGS BENEDICT

Toasted Croissant With Two Free-Range Poached Eggs, House Hollandaise, Sautéed Broccolini, Vine Tomato And Your Choice Of Thick-Cut Smoky Bacon Or House-Smoked Salmon. 25

OPEN STEAK SANDWICH

Toasted Ciabatta Open Sandwich With Seared Beef Fillet (100g), Swiss Cheese, Sliced Tomato, Caramelized Onions, Cos Lettuce And Gherkins. Topped With Green Tomato And Jalapeno Chutney, Served With Steak Cut Fries. 30

SWEETCORN FRITTER STACK

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

Add streaky bacon. 25

BAGEL BREAKFAST BOARD

Toasted Bagel (Wholegrain Or White) Served With House Guacamole, Kombucha Shot, Free Range Poached Egg, Cream Cheese And Your Choice Of Thick-Cut Smoky Bacon Or House-Smoked Salmon. 27





CARRINGTON ESTATE

DINNER MENU

5pm -9pm

ENTREE

Breads & Dips

Artisan style breads, toasted on the grill & served with EVO. balsamic dressing, hummus & garlic butter. V 15

Seafood Chowder

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

Hand Cut Tartar (Changes Daily)

Today's freshly prepared Tartar, combing fresh garden herbs, capers and shallots. Served with salsa verde and ciabatta crisps. DF 24

Regional Oysters

Regional Oysters, Shucked To Order And Topped With Yuzu Daikon, Wasabi And Dill Cream. 1/2 Dozen 22 1 Dozen 40





CARRINGTON ESTATE

MAINS

Char Siu Confit Pork Belly

With Soy Crackling, Green Apple Puree, Coriander Slaw And Baby Carrots.
[GF] 48

Line Caught Market Fish

With Vermouth Veloute, Cloudy-Bay Clam, Braised Leeks And Crumbed
Nobashi Prawn. 48

Crispy Duck Leg Confit

With White Bean Cassoulet, Seasonal Vegetables And Red Wine Jus [GF] 48

Green Pea Risotto

With Pea Puree, Fresh Peas, Baby Spinach. Finished With Freshly Shaved
Parmesan 40

Grass-Fed Aged Beef Fillet

With Confit Mushroom, Fried Eggs, Shoe String Fries. Topped With Salsa
Verde 48

KIDS MENU (UNDER 12 YEARS)

Battered Fish, Potato Wedges And Tomato Sauce. 18

Chicken Schnitzel, Potato Wedges And Tomato Sauce. 18

Fettuccine Pasta And Parmesan Cheese. 18





CARRINGTON ESTATE

DESSERT

New York Style Baked Cheesecake

Beautifully flavoured cheesecake with hints of lemon & vanilla.
Served with a seasonal fruit compote and crème anglaise. V 18

Decadent White Chocolate Mousse

An orange liqueur infused white chocolate mousse.
Served with buckwheat brittle. GF V 18

Ice Cream Selection

Served with chocolate sauce, whipped cream and chopped nuts.

1 Scoop 6

2 Scoops 10

3 Scoops 14

Cheese Premium Selection

Our Premium Cheese Range, Accompanied With Sesame Crackers, And Quince
Paste. Ask Your Server For Today's Offerings. 28

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

