

Ballroom *Café*

Ballroom Café

Snack Menu

Available All Day

Larnach Castle garlic and parmesan bread

\$6.00 V

Hand cut fries with horopito aioli

\$7.00 GF V

Kumara fries with BBQ sauce and aioli

\$10.00 GF V

Fish bites with fat chips, tartare and lemon

\$10.00

Crumbed chicken pieces with fat chips and
tomato sauce

\$10.50

Castle made soup of the day (GF V)
served with a scone trap

\$12.00 V

Additional scone trap **\$1.00**

Kate's Ballroom light lunch plate

Salmon and cucumber sandwich club finger

Caramelized onion and brie tart V

Asparagus roll V

Mini scone with jam and cream V

\$12.50

*GF = gluten free alternative available
GF = made gluten free,

Please note our kitchen is not totally
gluten free, we try our best to avoid cross
contamination, just ask.

*V = vegetarian alternative available
V = vegetarian

Thank you, your entry fee pays for the ongoing restoration of New Zealand's Castle

Ballroom Café

Lunch Menu

Available 10.00am – 3.30pm

Ploughman's Platter

with smoked salmon, cured meats, locally
made cheese, fresh bread and relish

\$25.00

Squid ink pasta with marinated squid, feta,
cherry tomatoes and rocket leaves

\$22.00

Pan fried catch of the day with herbed potato
saute, pickled courgette and salsa verde

\$24.50 GF

Venison burger on a Scottish bap bun, red
current glaze with fennel, red cabbage and
apple salad and hand cut fries

\$18.00

Roast vegetable salad with sumac dusted
lamb slices, quinoa, almonds and manuka
honey dressing

\$21.50 GF *V

Castle made pie of the day
served with hand cut fries

\$18.00

Larnach Castle deluxe breakfast stack
with french toast, fried egg, bacon, hash
brown, red pepper relish, avocado,
and cumin gouda

\$24.00 *GF

Corn, capsicum and coriander fritters with
Portobello mushrooms and haloumi

\$16.00 GF, V

Add bacon **\$4.00**

Please ask if you have special dietary
requirements

Please place your order at the counter