



THE
BATHHOUSE

cafe, bar & restaurant

Lunch by the lake

Seafood chowder

The Bathhouse Signature chowder - Blue cod, green lipped mussels and prawns. Served with a crusty baguette
\$20.50

Soup of the day (gf option)

Your waiter will advise you of today's creation **\$19.50**

Manuka Smoked Chicken Salad (gf option)

Black peppered cashews, crispy noodles, pawpaw salsa, creamy satay **\$25.50**

Roast Beetroot & Halloumi (gf, v)

Candied beets, Ferry road halloumi, orange, pomegranate, spiced seeds
\$19.50

Duck steamed buns

Confit of duck, Asian greens, orange & coriander with hoisin and mint sauce
\$16.50

Pork Dumplings

Shredded cabbage, carrot, coconut, sweet soy **\$20.00**

12pm(ish) till 3pm

Sake Cured Salmon (gf)

40 degree fillet, Sake flakes, avocado & wasabi, slaw, pickled cucumber, Tapioca cracker.
\$22.00

Steak Sandwich (gf option)

200g Grassfed striploin, grilled sourdough, mushroom pesto, smoked tomato, egg, black garlic **\$28.00**

Crackled Pork Belly (gf option)

Truffle mash, granny smith apple, cracked hazelnuts, aged parmesan, cider gravy **\$29.50**

Pasta of the day (v)

Always vegetarian. Your waiter will advise you of today's creation **\$24.00**

Fettucini Carbonara

Smoked bacon, mushrooms, parmesan & creamy white wine sauce **\$24.00**

Stewart Island Blue Cod (gf)

Risotto primavera, crispy prosciutto, confit tomatoes **\$30.00**

Eggs benedict (Served until 4pm)

With either: Bacon **\$24.50**

Smoked Salmon **\$27**

Florentine (v) **\$21**

 Certain ingredients are subject to availability, your waiter will advise you of any menu changes



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Dessert 12pm-9pm

Affogato Key (gf)

Vanilla bean ice cream, Espresso shot with your choice of

Baileys/Kahlua/Frangelico \$12.00

Chocolate Fondant

Hazelnut praline, cherry compote, caramelised white chocolate ice cream

\$14.50

Crème Brulee of the Day (gf)

Your waiter will advise you of today's creation **\$14.50**

Banoffee Pie

Brulee banana, chocolate crumble, peanut butter & salted caramel ice cream **\$14.50**

Cheese to Share

Whitestone Cheeses: Farmhouse, Mt Kyeburn maple smoked cheddar, Brie, Windsor vintage blue, Quince, fruit selection, cornichons, roasted cherry chutney, preserves crackers, crostini. **\$32.00**

Platters 3pm-9pm

Marinated Olives

Aromatic, spiced selection of olives

\$9.50

Bread Selection

Pesto, dips, olive oil **\$14.50**

Oven Baked Camembert

Thyme & Manuka honey whole oven baked Camembert with chutney, onion jam, crostini & a small bread selection

\$25.00 (gf option)

Antipasti (gf option)

Sliced meat selection, marinated vegetables, small cheese selection, olives, fresh fruit, dips, stuffed peppers, pate, cornichons, toasted nuts, stuffed peppers, pickled onion, chutney, crostini, breads. **\$55.00**

Charcuterie

Prosciutto, salamis, venison carpaccio, pork belly, chicken liver pate, roasted chorizo, pastrami, smoked cheddar, pickled veg, onion jam, fresh & preserved fruit, almonds, crackers, breads. **\$65.00**

Sides (all gf) \$8.50

-  Truffle mash
-  Bathhouse Salad; lettuce, tomato, pickled and marinated vegetables in house dressing
-  Sauteed seasonal greens, almond butter, crispy black rice
-  Watermelon, black olive, goat's cheese, basil.



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Starters 6pm-9pm

Seafood chowder

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\$20.50

Spiced Venison Carpaccio

Blackberries, buttermilk, puffed wild rice, smoked shitake. gf **\$19.00**

Sake Cured Salmon

Cucumber linguine, avocado & wasabi, miso mayo, seafoam cracker, pickled ginger sorbet. gf **\$ 20.50**

Slow Braised Pork Belly

Ginger beer glaze, Carrot remoulade, almond puree, plum, pine nut gremolata, watercress. gf **\$18.50**

Beetroot & Ricotta Gnocchi

Baby beets, carrot puree, beetroot jam, goats curd, dressed hazelnuts, baby kale
\$18.50

Mains 6pm-9pm

280g Beef Porterhouse

Honey roasted Carrot, Smoked crispy potato, asparagus, field mushroom, black garlic, red wine jus. gf
\$35.00

Rump of Otago Lamb

Slow braised shoulder, pea & herb veloute, burnt grape, goats cheese, 5 spice pumpkin seeds, pickled courgette, jus. gf **\$37.50**

Duo of Duck

Duck breast, crumbed leg, beetroot puree, carrot salad, rice puffs, pickled shitake, watercress, ginger jus. gf **\$38.00**

Spiced Sesame Crusted Tuna

Pickled mango, vermicelli salad, candied chilli, coriander, crispy shallots, coconut and mango soup. Gf **\$36.00**

Crumbed Eggplant

Stuffed with Almond feta, apricots & chili, smoked capsicum jam, courgette & basil, black olive crumble, confit tomato & zucchini salad. gf, vegan **\$33.50**

Sides(all gf) \$8.50

-  Truffle mash
-  Bathhouse Salad; lettuce, tomato, pickled and marinated vegetables in house dressing
-  Sautéed seasonal greens, almond butter, crispy black rice
-  Watermelon, black olive, goat's cheese, basil.

