

PILKINGTONS

NO. 41

TERRACE | BAR | KITCHEN

MAIN MENU

Artisan Bread – 8.50

Oysters Natural Sherry vinegar - 27/ ½ doz, 48/doz (GF, DF)

Heirloom Tomato & Mozzarella artichoke, basil - 17.50 (GF, V)

Szechuan Pepper & Salt Squid pickled cucumber & aioli - 18 (GF, DF)

Marinated Prawns confit garlic, tarragon & lemon - 19.50 (GF)

Cured Meat Plate pickled vegetables and crostini - 28 (DF)

Fish Crudo tomato, cucumber, coconut, coriander, chili & spring onions - 21 (GF, DF)

Thai Raw Vegetable Salad spicy herbs, ginger dressing, peanuts & thin rice noodles – 18 (GF, DF, V, VG)
add Squid – 7 / add Prawn – 7 / add Confit duck – 7 / add Crispy Chicken - 7

Linguini celery, clams, pancetta – 29 (GF)

Angus Burger aged cheddar, bacon, sliced pickles, American mustard, brioche bun, fries - 24

Beef Eye Fillet potato & emmental, French onion jus, mushroom, green pepper butter - 42

Confit Duck Leg apple, walnut, radicchio & cherry jus – 34 (GF, DF)

Pan Fried Chicken red cabbage, sweetcorn & broccolini – 30 (GF, DF)

Market Fish prawn, fennel & tomato – 34 (GF, DF)

Thick Cut Fries miso mayonnaise - 10 (V, GF)

Summer Vegetables toasted seeds - 10 (V, VG, GF, DF)

Potato Layer Cake - 10 (V)

Heirloom Tomato Salad crumb, Sherry - 10 (GF, DF, V)

Cheese Plate - Kikorangi blue, Whitestone Brie, Spanish Manchego, honeycomb - 30