

STEAK & PEPPER

GRILL HOUSE BY CARLTON

Since our pioneer A.W Money, opened the first Carlton on this site in 1863, we've come a very long way. Today we focus on delivering the best produce New Zealand has to offer along with good times and great service. We dry age our prime cuts of beef on site from 5 - 55 days to produce succulent, tender steaks that are full of flavour. The Carlton, for you and me, since 1863.

SMALLER PLATES

CHEESY GARLIC BREAD mature cheddar, mozzarella, chives, sour cream	\$13	FREE RANGE CHICKEN LIVERS chilli, cream, napolitana, cheesy toast	\$16
CURED BEEF CARPACCIO rocket, blackened orange, bourbon and chilli dressing, parmesan, radish shavings, toast	\$19	PORK BELLY CROQUETTES carrot puree, copper penny salad, chicory leaves, crackling	\$16
STEAMED MUSSELS cream, white wine, garlic, green onion, basil, toast	\$18	HOUSE MADE FISHCAKES pineapple bourbon and apricot chutney, baby greens, crispy potato straws	\$16
CRUMBED FIELD MUSHROOMS housemade hummus, truffle mayonnaise, baby greens	\$16	CANTERBURY LAMB MEATBALLS cumin and coriander greek yoghurt, raisin and mint pesto, cheese on toast	\$18

LARGER PLATES

BBQ PORK RIBS bourbon basted, charred corn, rustic fries, coriander and avocado slaw	half \$28/43	SOUTH ISLAND BLUE COD melon and baby spinach cous-cous, toasted cashew nuts, chilli and garlic butter	\$32
ALE BRAISED PORK BELLY red cabbage puree, sautéed cabbage, toasted onion, crispy bacon, apple compote	\$32	POTATO GNOCCHI roasted butternut, baby spinach, roasted vine tomatoes, creamy tomato sauce, toasted pumpkin seeds	\$28
PARMESAN CRUMBED CHICKEN SUPREME stuffed with brie and cranberry, broccoli, bacon, toasted cashew nuts, cranberry sauce,	\$32	FREE RANGE HOUSE CHICKEN BURGER housemade diced chicken, bacon & mozzarella pattie, lettuce leaves, pickles, tomato, truffle mayo and fries.	\$28
WARM MASALA ROASTED BUTTERNUT moroccan cous-cous, spinach, grilled corn, avocado, feta, honey mustard dressing gf,v	\$28	WAGYU BEEF BURGER oak leaf, house burger sauce, pickles, tomato, aged cheddar and fries	\$28

SIDES

RUSTIC FRIES	\$8	CHARRED CORN ON COB	\$9
HOUSE SLAW	\$8	HOUSE SALAD	\$8
DUCK FAT ROAST POTATOES	\$8	SEASONAL VEGETABLES	\$9
CREAMED SPINACH	\$9	CREAMY MASH POTATO	\$9

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OFF THE BONE

SIRLOIN 200g/300g or strip/porterhouse, tasty, well flavoured moderately tender	\$33/38
RIBEYE 200g/300g marbled with fat, juicy, tender, and big flavour	\$38/43
EYE FILLET 200g/300g the ace of steaks, premium, tender with some marbling.	\$45/51
RUMP 200g/300g tasty, lean and relatively tender	\$31/36

ON THE BONE

T-BONE per/100g best of both worlds: the taste of the sirloin and the tenderness of the fillet with roasted vine tomatoes (min 500g)	\$13
COTE DE BOEUF 700g ribeye on the bone, marbled with fat, juicy and tender with roasted vine tomatoes	\$69
SIRLOIN ON THE BONE 700g well flavoured, moderately tender, with little fat, with roasted vine tomatoes	\$65

SAUCE INCLUDED, CHOOSE FROM

mushroom, béarnaise, peppercorn, blue cheese, bourbon glaze, garlic butter, chilli butter

CHOOSE YOUR POTATO

includes rustic fries or upgrade to duck fat potatoes for +\$2, or creamy mash for +\$2

TOP YOUR STEAK

add a pair of prawns for \$7, mushrooms or eggs for \$4, blue cheese or cheddar for \$3

ADD ANY ADDITIONAL SIDE FOR \$4

to your on or off the bone cut from above

STEAKS THAT MADE US FAMOUS

CHATEAUBRIAND 200g/300g eye fillet, flambéed with bourbon, with béarnaise sauce, mushroom sauce and our famous duck fat potatoes	\$49/56	CANTERBURY LAMB LOIN CHOPS flame grilled with chilli butter, served with seasonal vegetables and duck fat potatoes	\$39
BLACKENED PEPPER RIBEYE 200g/300g ribeye steak covered in coarse black pepper, flambéed with bourbon, with peppercorn sauce and our famous duck fat potatoes	\$43/48	SAGE AND GARLIC MUSHROOM T-BONE 500g flame grilled, with field mushrooms, garlic and sage butter and duck fat potatoes	\$68
BOURBON BLUES SIRLOIN 200g/300g topped with blue cheese, bourbon sauce, bacon and preserved fig, served with our famous duck fat potatoes	\$38/44		

butcher's board

rack of pork ribs, cote de boeuf, lamb loin chops, duck fat potatoes, house slaw and charred corn bearnaise and mushroom sauces
a feast for 2, light for 4. \$123

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