

Booking

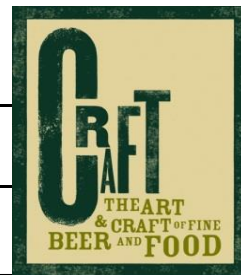
Name:

Phone:

Date:

Time:

Complete and fax to 03 470 1426 or email craftbar@xtra.co.nz



EVENING MENU from 5PM

Gluten free options are available on request

<input type="checkbox"/>	Craft Loaf A warm vienna loaf spread with whipped garlic butter	\$ 9.00
<input type="checkbox"/>	Flat Bread served with rosemary & flaky salt	\$ 9.00
<input type="checkbox"/>	Seafoof Chowder Creamy combination of mussels, smoked fish and baby squid, served with warm ciabatta	\$ 14.00
<input type="checkbox"/>	Open-faced Steak Sandwich Seared porterhouse, streaky bacon, onion rings and BBQ sauce atop ciabatta and served with chunky fries	\$ 23.50
<input type="checkbox"/>	Chicken Succotash Roasted capsicum and sultana couscous salad with chicken, pineapple and coconut cream sauce served with a fresh corriander and tomato salsa	\$ 24.50
<input type="checkbox"/>	Chicken Filo Tender strips of Chicken, roasted pinenuts, brie, cream cheese & red currants, wrapped in filo pastry and served with a herb seed slaw	\$ 23.50
<input type="checkbox"/>	Salmon & Crispy Noodle Salad Pan-fried salmon tossed through crispy noodles, peppers, fresh green beans, radish and mint served with a chilli and cucumber salad	\$ 25.50
<input type="checkbox"/>	Twice Baked Kumara Salad Roasted kumara drizzled with walnut parsley pesto, sundried tomato sauce, parmesean and roasted pinenuts tossed through salad greens	\$ 21.50
<input type="checkbox"/>	Ribeye Steak 300g of aged ribeye, seared to your liking, glazed with garlic butter served with gourmet potatoes and apple slaw OR winter veg B R MR M MW WD - pelase circle how you would like it cooked	\$ 29.50

	<p>Venison Dunedin \$ 29.50</p> <p>Venison Denver leg, roasted and served on a bed of braised spinach and brown lentils, with poached pear and a light blue cheese dressing</p>
	<p>Coast to Coast \$ 26.50</p> <p>Fillet of otago blue cod beer battered OR Lightly pan fried, with fresh garden salad, steak fries, tomato sauce & caper aioli</p>
	<p>Chicken Fricassee \$ 24.50</p> <p>Portions of chicken, button mushrooms and fettucine tossed through a rich creamy parsley sauce and topped with toasted olive crumb</p>
	<p>Gourmet Beef Burger \$ 21.50</p> <p>Grilled prime beef pattie with mustard-cheese, bacon, lettuce, tomato & homemade piccadilly chutney on a sourdough square with potato scallops</p>
	<p>Lamb Otago \$ 27.50</p> <p>Tender lamb, lightly seared with a dusting of mustard seeds on a chestnut spring onion, potato and cider ragout, drizzled with a mint infused olive oil</p>
	<p>Central Otago Jackrabbit \$ 29.50</p> <p>Braised until tender, encrusted in golden crumb, oven baked and served on a vegetable medley with a hare & mushroom fricassee and beery caviar</p>
	<p>Extras \$ 5.00</p>
	Steak Fries
	Shoestring Fries
	Garden Salad
	Roasted Vegetables

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