

Dining Room MENU



Welcome to our dining room. Time has been taken to create a great comforting menu utilising fresh local produce, served with care and passion.

We have a small kitchen and small team, if you can see lots of people around you, it means we are busy, expect delays. Preparing fresh food takes time. Relax, have another drink, and enjoy the atmosphere.

#TeamDanseys

Starters

Soup (gf*, vg, v*) \$12
 Chefs freshly made soup served with 1/2 a House baked mini loaf – Check the board for today's flavour.

House Baked Loaf (v*, vg) \$12
 House baked mini loaf with lashings of butter and home made relishes and spreads

Arancini Balls (gf) \$18
 Crumbed risotto balls stuffed with beef ragu, shaved parmesan, salad green, herbed tomato dip sauce.

Karaage Chicken \$18
 Marinated chicken breast coated in Karaage seasoned crumbs, on a fresh Asian slaw with Sriracha mayo.

Blue Cod Baos (vg*) \$20
 Beer battered Blue Cod with Asian slaw, kewpie, fresh lemon in steamed bao buns (2).
 *vg option, swap Blue Cod for crumbed vegan chicken schnitzel

Local Cheese Plate (gf*, vg*) \$24
 3 of Evansdale's delicious local cheese, Mt Tudor, Dutch Cumin & Smoked Tania with salami, crackers, pickles, nuts, fruit and finished with a tasty macaron.

Desserts

Warm Apple Crumble (gf*, df*) \$15
 Stewed apples mixed with peach, mango & passionfruit, toasted almond & cashew crumble, with vanilla ice cream or pouring cream - takes 20mins, just to let dinner settle.

Affogato \$12
 Generous scoop of creamy vanilla ice cream with a shot of espresso coffee.
 Add a shot of your favourite liquor \$poa

Chocolate Brownie (gf) \$15
 Warmed chocolate brownie vanilla ice cream, whipped cream, berry coulis and candied walnuts.

Sticky Date Pudding \$15
 Warmed sticky date pudding, whipped cream, vanilla ice cream and salted caramel sauce

Choc & Berry Cheesecake (v, df) \$15
 Vegan choc cake topped with chocolate vegan cheesecake and boysenberry preserve with berry sorbet

Dinner

The Danseys Lamb Burger (gf*,vg*) \$30
 Toasted Brioche bun filled with lettuce, tomato, pickle, mayo & a massive home-made pattie of prime Lamb topped with smoked cheddar & served with a side of crispy fries.

Gluten free bun available + \$2

**vg option, swap lamb for crumbed vegan chicken schnitzel (not gf)*

Stewart Island Blue Cod (df) \$36
 Beer battered Stewart Island Blue Cod, with homemade tartare, crispy fries & a light salad garnish.

Akaroa Hot Smoked Salmon Salad (gf, df*) \$38
 Generous portion of hot smoked Akaroa salmon atop fresh herb dressed green leaf, goat cheese, green beans, crisp apple, baby beets, red onion & toasted almonds.

Roasted Chicken Breast (gf, df*, vg*) \$38
 Oven roasted chicken breast, potato cake, steamed seasonal vegetables, creamy mushroom sauce.
 *vg option, Chicken breast for crumbed vegan chicken schnitzel (not gf)

Slow Braised Pork Belly (gf) \$40
 Slow braised pork belly with apple cider gravy, rosti potatoes, broccoli and green beans.

Grilled New York Strip of Beef (gf) \$45
 Grilled to your preferred temp, with grilled potato cake, steamed seasonal vegetables, red wine jus and bearnaise.

Medallions of Venison (df, gf) \$48
 Pan seared high country venison medallions, rosti potato, steamed seasonal vegetables and red wine jus.



Our Signature dish

Lamb Wellington \$50
 Tender lamb fillet (served medium) wrapped in spinach, dijon & crepe. Baked in flaky pastry, served with potato puree, baby carrots & red wine jus.

*For our dining room patrons only,
 Wellingtons take 30 mins to bake, so relax and enjoy the anticipation*



Danseys Legends

Be a Danseys Legend!, buy the staff a round of drinks to enjoy at the end of their shift. \$35

gf = gluten free | v = vegan | vg = vegetarian | df = dairy free

* = dietary option, please specify if required

The Danseys' is proud to offer gf options, please keep in mind we always take all reasonable care, we are not a gluten free kitchen.