

**GARLIC LOAF** (V) ..... 11.0  
Vienna Loaf with Loads of Garlic Butter

**POLENTA FRIES** (V, GFI) ..... 13.5  
Kumara and Rosemary Polenta Fries  
with dipping sauce

**DUMPLINGS** (V, DF) ..... 15.5  
Shiitake Mushroom Gyoza with a Soy  
and Chilli Dipping Sauce and Crispy Onions

**RISOTTO BALLS** (V) ..... 14.5  
Cheesy Risotto Balls served with Romesco Sauce

### FAT DUCK WONTONS

OUR FAMOUS PULLED DUCK  
WONTONS WITH SWEET AND  
SOUR SAUCE ..... 17.5 (DF)

## LIGHTER MEALS

**1KG STEAMED GREEN LIP MUSSELS** (GFI) ..... 30.0  
Classic Creamy White Wine and Garlic Sauce  
with Fries and Aioli

**GRILLED LAMB SALAD** (GFI) ..... 26.0  
Grilled Lamb, Roast Pumpkin, Feta, Cherry Tomato,  
Pumpkin Seeds with a Mint and Yoghurt Dressing

**CRISPY DUCK SALAD** (DF) ..... 26.0  
Crispy Duck, Broccoli, Ice Burg, Red Peppers, Crispy  
Noodles and Peanut and Fried Shallot Crumbs and  
drizzled with a Sweet Chili Glaze

## SMALLER PLATES

**FAT DUCK PATE** ..... 16.0  
Duck Liver Pate served with Pear and  
Fig Chutney, House Made Pickles and  
Toasted Baguette

**FISH TACO** (DF) ..... 9.5  
Tortilla Wrap, Lightly Spiced Market Fish, Lettuce,  
Salsa and Chipotle Mayo (*One Is Never Enough*)

**SALT & PEPPER SQUID** (DF) ..... 16.0  
With Kimchi and a Soy, Chilli and Lime Dipping Sauce

**POPCORN CHICKEN** (DF) ..... 16.5  
Marinated with Ginger and Soy and Japanese Mayo

**VENISON RIBS** (GFI, DF) ..... 22.0  
Slow Braised Venison Ribs, Smothered in a  
Jack Daniels BBQ Sauce



**SEAFOOD CHOWDER**  
CREAMY CHOWDER WITH GREEN LIP  
MUSSELS, SALMON, MARKET FISH, PRAWNS  
SERVED WITH A CIABATTA ROLL  
AND PRAWN TWISTERS ..... 23.5

**MUSHROOM RISOTTO** (V, GFI) ..... 25.5  
Creamy Mushroom Risotto with Porcini Mushrooms,  
Herbs and Truffle Oil

**PUMPKIN GNOCCHI** (V) ..... 25.5  
With Roasted Pumpkin, Spinach, Feta, Garlic, Cherry  
Tomato, Herb Oil and Parmesan Cheese

### PUB CLASSICS

**FAT DUCK CHEESE BURGER** (GFR) ..... 25.5  
Brioche Bun, Beef Pattie, Bacon, BBQ Sauce,  
Cheddar Cheese, Lettuce, Tomato, Pickles Topped  
with Onion Rings and served with Fries

**FISH AND CHIPS** (DF) ..... Market Price  
Tempura Battered Fish of the Day, Fat Duck Chips,  
Coleslaw, Tartare Sauce and Lemon

**FRIED CHICKEN BURGER** ..... 25.0  
Buttermilk Fried Chicken, Brioche Bun,  
Sweet Chilli Sauce, Cheddar Cheese, Pickled Red  
Onions, Lettuce, Tomato, Aioli served with Fries

**WILD GOAT MADRAS** (GFI) ..... 29.5  
Slow Cooked Wild Goat Shoulder in a Madras  
Style Sauce served with Steamed Rice, Poppadam  
and Mango Chutney

V - Vegetarian GFI - Gluten free ingredients GFR - Gluten free on request DF - Dairy free

## MAINS

**LAMB SHANK** (GFI) ..... 33.0  
Red Wine Braised Lamb Hind Shank with Creamy Mash Potatoes, Seasonal Vegetables

**SEAFOOD LINGUINI** ..... 33.5  
Served with Prawns, Mussels, Clams, Garlic, Chilli, Fresh Herbs and Parmesan

### MARKET FISH ..... Market Price

FRESH CATCH OF THE DAY FROM OUR FRIENDS AT HARBOUR FISH IN DUNEDIN.  
ASK YOUR WAITER FOR TODAY'S CREATION

**WILD HARE GNOCCHI** ..... 38.0  
Braised Hare Leg Ragu served with Herb Gnocchi, Roasted Field Mushrooms,  
Semi Dried Tomato, Peas and Parmesan

**HAVOC FARM PORK LOIN** (GFI) ..... 38.5  
Roasted Pork Loin served with Seeded Mustard Mash Potatoes, Seasonal Vegetables,  
Apple Chutney and Crackling

**VENISON MEDALLION** (GFI) ..... 40.0  
Grilled Venison Medallions with Kumara Smash, Sautéed Greens, Beetroot Relish,  
Parsnip Crisps served with a Sweet and Sour Venison Jus



CHAR GRILLED  
STEAKS

ALL OUR STEAKS ARE  
SOURCED FROM SOUTH ISLAND  
GRASS FED FARMS

**300g RIB-EYE STEAK** (GFI) ..... 38.0

**300g SIRLOIN STEAK** (GFI) ..... 36.0

*Sauce Selection* ..... 3.0  
**Roasted Mushroom Sauce** (GFI)  
**Green Peppercorn and Brandy Sauce** (GFI)  
**Red Wine Jus** (GFI, DF)

*Choose Two of the Following Sides*

**Gratin Potato** (GFI)  
**Fat Duck Chips** (GFI, DF)  
**Creamy Mash** (GFI)  
**Garden Salad with House Dressing** (GFI, DF)  
**Garden Salad with Caesar Dressing** (GFI)  
**Seasoned Vegetables** (GFI)

*Top your Steak with* **3 Grilled Garlic Prawns** ..... 7.0  
**2 Fried Eggs** ..... 5.0

**Café de Paris Butter** ..... 3.5  
**Garlic Roasted Mushrooms** ..... 5.0

## SIDES

**Seasonal Vegetables** ..... 9.0

**Fat Duck Chips with  
Bloody Mary Ketchup** ..... 10.5

**Basket Fries Small/Large** ..... 4.5/7.5

**Garden Salad with House Dressing  
or Caesar Dressing** ..... 7.0

**Onion Rings with Aioli** ..... 6.0



# DESSERTS

**CHEESECAKE** (GFI) ..... 16.0  
Vanilla Cheesecake Topped with Champagne Jelly  
served with Rhubarb Compote and Lemon Sorbet

**BRÛLÉE** ..... 16.0  
Vanilla Cream Brulee with Spiced Apple  
Crumble Ice Cream and Brandy Snap

**CHOCOLATE** (GFI) ..... 16.0  
BELGIUM CHOCOLATE DELICE  
WITH BERRY COMPOTE,  
BERRY SORBET AND  
CHOCOLATE SOIL

**BANANA & SALTED CARAMEL  
SUNDAE** (GFI) ..... 13.5  
Vanilla Ice Cream, Salted Caramel  
Sauce and Banana

**BAILEYS AFFOGATO** (GFI) ..... 18.0  
3 Scoops Vanilla Ice Cream, A Shot of  
Baileys and a Shot of Strictly Coffee

**A Note from Us** We commonly use glutenous products, nuts, dairy and eggs in our kitchen. If you have an allergy to the above or any other ingredients, please inform your wait staff before ordering. We will do our best to remove items as requested but cannot guarantee “no traces” in any dishes.  
Our GFI dishes use gluten free ingredients, but may contain trace amount. If you are coeliac, please inform your wait staff. **Cam and Selina**



DINNER MENU