

## SMALLER PLATES

**GARLIC LOAF** (V) ..... 12.5  
Vienna Loaf with Loads of Garlic Butter

**DUMPLINGS** (V, DF) ..... 16.0  
Shiitake Mushroom Gyoza with a Soy and Chilli Dipping Sauce and Crispy Onions

**RISOTTO BALLS** (V) ..... 15.0  
Pumpkin and Spinach Risotto Balls with Red Pepper Pesto

### FAT DUCK WONTONS

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

## LIGHTER MEALS

**GRILLED LAMB SALAD** (GFI) ..... 25.5  
Lightly Seasoned Moroccan Lamb, Roast Pumpkin, Feta, Cherry Tomato, Pumpkin Seeds with a Mint and Yoghurt Dressing

**CRISPY DUCK SALAD** (DF) ..... 26.0  
Crispy Duck, Broccoli, Red Peppers, Carrots, Crispy Noodles, Peanuts, Fried Shallots and a Sweet Chilli Glaze

**STEAMED GREEN LIP MUSSELS** (GFR) Classic Creamy White Wine & Garlic Sauce with Garlic Bread .... 28.0

### 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


**SWEET CAROLINE BURGER** ..... 24.0  
TFD Buttermilk Fried Chicken, Brioche Bun, Pickled Red Onions, Cheese, Tomato, Aioli and Sweet Chilli Sauce served with Fries

**FAT DUCK PATÉ** (GFR) ..... 16.0  
Duck Liver Paté served with Pear & Fig Chutney, House Made Pickles and Toasted Baguette

**TE WHEKE** (GFI) ..... 19.5  
Grilled Baby Octopus served with a Chorizo, Potato and Cherry Tomato Salad

**SALT & PEPPER SQUID** (DF) ..... 16.0  
Japanese Pickled Cabbage with Chilli and Lime Mayo

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



**Seafood CHOWDER**

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

**AKAROA SALMON** (GFI) ..... 32.0  
House Smoked Akaroa Salmon with Roasted Vegetables, Spinach, Hazelnuts and Beetroot Hummus

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

**FISH AND CHIPS** (DF) ..... POA  
Tempura Battered Fish of the Day, Hand Cut Chips, Coleslaw, Tartare Sauce and Lemon

**LYNVALE LAMB MASALA CURRY** (GFI) ..... 29.5  
Locally Farmed Lamb Shoulder slowly cooked in a Madras style sauce served with Coconut Rice, Poppadum and Mango Chutney

## MAINS

**TE MANA LAMB** (GFI) ..... 42.5  
Braised Te Mana Lamb Shoulder with Artisan Lamb Bacon, Creamy Mash, Sautéed Greens, Baby Carrots, Peppercorn Sauce and Kumara Crisps

### MARKET FISH (GFI) ..... POA

FRESH CATCH OF THE DAY FROM OUR FRIENDS AT  
HARBOUR FISH IN DUNEDIN WITH POTATO SALAD AND A  
TOMATO AND CORN SALSA

**TWICE COOKED PORK BELLY** (GFI) ..... 35.5  
Creamy Mash Potato with Spring Onion, Seasonal Vegetables, Apple Chutney and of course Crackling

**PROSCIUTTO WRAPPED CHICKEN BREAST** (GFI) ..... 36.0  
Stuffed with Spinach, Feta and Pine Nuts served with Pumpkin Puree, Spring Carrots, Sautéed Greens and Red Wine Jus

**PURE SOUTH RIB-EYE STEAK** (GFR) ..... 41.5  
**HAND PICKED 55 DAY AGED PURE SOUTH RIB-EYE STEAK** (GFR) ..... 49.5  
Char Grilled Rib-eye Steak served with Duck Fat Potatoes, Tempura Battered Red Onion Rings, Creamy Mushrooms and Garlic Butter

**Our Handpicked Rib-eye** is some the finest beef around. Outstanding farming practices are implemented by highly experienced livestock personnel and then sent to the master butchers who select only the finest animals with a marbling score of 4+. It is then aged for 55 days resulting in an excellent tenderness and a delicious flavor profile. It's a must try.

## SIDES

**Broccoli Salad with Cranberries, Cashews and Citrus Vinaigrette** ..... 7.5  
**The Fat Duck's Potato Salad** ..... 7.0  
**Buttered Broccolini with Toasted Almonds** ..... 8.5  
**Roasted Vegetables with Spinach and Hazelnuts** ..... 10.5  
**Beer Battered Onion Rings with Aioli** ..... 6.0  
**Basket Fries Small/Large** ..... 4.5/7.5  
**Hand Cut Chips with Bloody Mary Ketchup** ..... 10.5

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



## DESSERTS

**CHEESECAKE** Cookies and Cream Cheesecake with Hot Fudge Sauce & Coffee Ice Cream ..... **16.0**

**BRÛLÉE** (GFI) White Chocolate Brulee with Ambrosia Ice Cream & Macadamia Nut Brittle .... **16.0**

**CHOCOLATE** (GFI) ..... **16.5**  
BELGIUM CHOCOLATE DELICE WITH A  
CHERRY & VANILLA COMPOTE,  
CHERRY SORBET AND CHOCOLATE SOIL

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

**BAILEYS AFFOGATO** (GFI) 3 Scoops Vanilla Ice Cream,  
A Shot of Baileys and a Shot of Strictly Coffee ..... **17.0**

*All Our Ice Creams Are Made in House by Our Talented Team of Chefs*

**Here at The Fat Duck** we are incredibly passionate about where our food comes from.

**Our Fish** comes from family owned and operated Harbour Fish based out of Dunedin. Harbour Fish use local fisherman that catch wild, sustainable and in season fish from the lower South Island. On our menu you will find us using lesser known fish varieties and encouraging our customers to try a little of a wide variety of fish. This is the best way everyone can contribute to help make NZ's fisheries more sustainable for future generations.

**Lynvale farm** is a family owned sheep farm located 10 minutes out of Te Anau, on the Main Road to Mossburn. This lamb is raised on lush Te Anau basin grass, before heading to the abbatoir and then being processed by their son Grant Taylor and his team at the local Butchery.

**Te Mana Lamb** is not your typical lamb. The result of a 10 year development program over 4 breeds of lamb, and exclusively grass fed in 35 specialist High Country Farms (Such as Walter Peak Station in Queenstown). Sustainably and ethically raised, this lamb is finished in the lowlands for 30 days on chicory herb crops, resulting in fine intermuscular micro-marbling and naturally high levels of Omega 3 never seen before in lamb.

**Our Pure South Beef** is sourced from Alliance Meats. Alliance meats are the only 100% farmer owned red meat Co-operative in NZ, allowing all the profits to go back into the farms and be re-invested in the business. Nutrient rich red meat that is full of flavour begins with a pure source. There is no better place to farm sheep and cattle than right here in New Zealand. Our climate is mild and temperate, the air and water is pure, and animals can thrive outdoors year round.

Our GFI dishes use gluten free ingredients, but may contain trace amount. If you are coeliac, please inform your wait staff.  
**Cam and Selina**

**Please note:** We apply a surcharge to payments made using a credit card, which is in line with our cost of acceptance. We do not surcharge debit Cards. *Thanks*

THE  
**FAT DUCK**  
GASTROPUB

DINNER MENU