

# SISTERFIELDS

CAFÉ | RESTAURANT | BAR

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## MAINS

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### PRAWN & CHILI PAPPARDELLE | 28

With a herb crumb, virgin olive oil, italian parsley and feta

### BABY BEET SALAD (v) | 23

Roasted red and golden baby beetroot, salad greens, candied walnuts, citrus segments, buffalo cheese curd and white aged balsamic

### MAPLE SMOKED CHICKEN ROULADE | 35

Free-range chicken breast, lightly smoked with sun-dried tomato and hazelnut stuffing. Served with a medley of mediterranean vegetables finished with romesco and salsa verde

### CANTERBURY RACK OF LAMB | 37

Mustard and herb crusted on a medley of thyme roasted potatoes, shallots and kumara. Served with garlic and olive oil green beans, mint oil and port jus

### SUCCULENT DUCK BREAST | 38

Lightly marinated with smoked onions and garlic, grilled pear, broccolini on a spiced pumpkin cake finished with an apple and pomegranate jus

### 300GMS NZ GRASS-FED SCOTCH FILET | 36

Served with a 3 cheese gnocchi, lemon maple dressed watercress and a rich balsamic jus

### NZ KING SALMON | 39

With a scallop and spinach farce, confit honey soy capsicums on an apple and kumara rosti topped with a pacific ocean scampi finished with wasabi beurre blanc

### CLASSIC CHEESEBURGER | 26

200gms prime New Zealand grass-fed beef pattie, beef tomato, crisp iceberg, cheese, mustard mayo and house pickles on a brioche bun with thick cut chips

### FISH & CHIPS | 26

Market fish in a cider batter served with thick cut chips, house-made tartare sauce, smashed pea croquette with a petite garden salad

Options available



Gluten Free



Vegetarian