

ENTRÉES

ABERDEEN

ON BROADWAY | MENU

Garlic Bread	10
Garlic roasted ciabatta	
Bruschetta	15
Topped with vine ripened tomatoes, basil, feta, balsamic reduction and olive oil	
New Zealand Salmon	19
Honey marinated salmon with avocado, fennel, asparagus, beets with orange verjus dressing	
Duck Liver Parfait	19
Red wine poached pear, date chutney and lavosh	
Risotto	19
Beetroot risotto with goats cheese, fresh pomegranate, maple walnuts	
Venison	19
Coffee crusted venison with green gazpacho, drunken fig, green olives with port gastrique	
Westcoast Whitebait	24
100 gram whitebait fritter with grilled lemon	

MAINS

Pork Belly	37
Twice cooked pork belly with orange braised fennel, blueberries, kumara finished with cider jus	
Lamb	37
Sous vide lamb rump with pea puree, puy lentils, glazed carrots and lamb sauce	
Chicken	36
Free range chicken breast stuffed with bacon, sweet potato , and maple puree. Served on crumbed camembert, broccolini with cranberry and almond sauce	
Fish of the Day	37
Pan fried fish of the day served with dauphine potatoes , asparagus and beetroot. Finished with a crab & chive beurre blanc	
Duck	36
Confit duck leg in smoked mushroom puree, fermented carrots, roast parsnips with cracked pepper jus	
Chicken Salad	28
Spiced chicken on a quinoa salad bed with harissa mayonnaise and pebre salsa	
Gnocchi	26
House made potato & parmesan gnocchi with tomato, spinach, pine nuts and sage beurre noisette	



THE GRILL

Eye Fillet The tenderest cut	200g 39 300g 43	T-Bone Sirloin on one side and a small fillet on the other	500g 45
Scotch Fillet Award winning. Tasty and juicy	300g 37	OP Rib Scotch fillet served on the bone (30 minute cooking time)	500g 44
Sirloin (Porterhouse) Full bodied, slightly firmer texture	300g 36	Add Salt and pepper prawns	4 prawns 8

All steaks served with seasonal vegetables, red wine jus
 and your choice of potato and one sauce OR butter

POTATOES

- Roasted garlic creamy mash
- House fries
- Minted baby gourmet
- Au Gratin with parmesan
- Duck fat potatoes

SAUCES

- Béarnaise
- Horseradish
- Green peppercorn
- Blue cheese
- Mushroom
- Mustards: Hot English,
wholegrain or dijon

BUTTERS

- Sage, sea salt and roast garlic
- Café de Paris
- Garlic
- Truffle

SIDES 6.5

- Steamed broccolini, roasted almonds & lemon olive oil
- Sauteed kale, chorizo, pinenuts and feta
- Baby beets, orange, hazelnuts, goat cheese
- Panko crumbed onion rings with aioli
- Roast garlic mushrooms
- Garden salad with raspberry vinaigrette
- Rocket, pear, walnut and parmesan salad
- Asparagus with lemon butter

5.5

- Aberdeen fries
- Potato Au Gratin with parmesan
- Minted baby gourmet
- Roasted garlic creamy mash
- Duck fat potatoes

DESSERTS

Classic Crème Brulee	15
Chocolate Brownie Dark chocolate brownie with crème anglaise and vanilla bean ice cream	15
Pavlova Classic pavlova with Chantilly cream and fresh berries	15
Cheese Cake Lemon cheese cake with lemon curd and Italian meringue	15
Panna Cotta Vanilla bean panna cotta with ginger parfait	15
Trio of Ice Cream Flavours of the day Choice of chocolate or butterscotch sauce	13
Affogato Vanilla ice cream, double espresso and your choice of liqueur	16
Cheese Plate for One Served with lavosh, pear and date chutney and walnut bread	
St Agur (Blue) - France	14
Ossau Iraty (Hard Cheese) - France	14
Delice de bourgogne (Triple cream) - France	14
All three cheeses	29

DESSERT WINES

	Glass	
Calabria Three Bridges Botrytis Semillion 2013 Australia	9	56
De Bartoli << Noble One >> Botrytis Semillon 2014 Australia		72

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PORT

Taylor's Fine Tawny Port	15
Taylor's 10yr Fine Tawny	15
Taylor's Fine Ruby Port	15

WHISKEY & COGNAC

Johnnie Walker Black Blended Label - Blended Scotch	12
Jameson - Irish Whiskey	12
Laphroaig 10 year old - Scottish Single Malt	15
Chivas Regal - Blended Scotch Whisky	12
Glenfiddich 12 year old - Scotch Whisky	12
Glenmorangie - Single Malt Scotch Whisky	12
Dalmore 12 year old - Scotch Whisky	20
Dalmore 15 year old - Scotch Whisky	22
Talisker 10 year old - Single Malt Whisky	18
Monkey Shoulder - Triple Blend (Glenfiddich, Balvenie, Kininie)	14
Glenlivet 15 year old - Scotch Whisky	15
Highland Park 18 year old - Single Malt Scotch Whisky	24
Courvoisier - Cognac Very Special	16
Remy Martin - Cognac Very Superior Old Pale	18

LIQUEURS & DIGESTIVES

Limoncello	10
Peach Schnapps	10
Crème de Menthe	10
Galliano - Amaretto and Sambucca	10
Frangelico	10
Baileys	10
Kahlua	10
Tia Maria	10
Cointreau	10
Drambuie	10