

# Edgewater

RESTAURANT

## APPETISERS

- CROWN SQUASH & MISO SOUP VG, GFOA 22  
WELSH RAREBIT, PUMPKIN SEEDS, SAGE OIL
- SOURDOUGH BRUSCHETTA VGOA, N 24  
MACADAMIA, PICO DE GALLO, PROSCIUTTO
- ROASTED RED PEPPER HUMMUS VGOA, N 24  
PULLED LAMB, POMEGRANATE SEEDS, GREEK PITA BREAD
- CAESAR AT EDGEWATER GFOA, VGOA 18  
BABY GEM LETTUCE, QUAIL EGG, CONFIT LEMON, PANCETTA

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OUR EXECUTIVE CHEF AMEYA DESHMUKH LOCALLY SOURCES THE BEST PRODUCE IN SEASON TO DESIGN OUR MENUS. SOME DISHES CAN BE PERSONALISED TO SUIT DIETARY REQUIREMENTS.

GF—GLUTEN FREE, DF—DAIRY FREE, V—VEGAN, VG—VEGETARIAN,  
GFOA—GLUTEN FREE OPTION AVAILABLE, VGOA—VEGETARIAN OPTION AVAILABLE  
N—CONTAINS NUTS

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## MAINS

### BUTCHER'S BLOCK

HERB CRUSTED LUMINA LAMB RACK FREE RANGE BRED IN CHICORY PASTURES OF NEW ZEALAND	42
HEREFORD PRIME TENDERLOIN (200g) GRASS FED WITH MARBLE SCORE 4	44
HOROPITO SPICED FREE RANGE CHICKEN BREAST	36

PLEASE CHOOSE A COMPLIMENTARY CHOICE OF A SAUCE AND A SIDE DISH TO ACCOMPANY YOUR BUTCHER'S BLOCK SELECTION

SIDE DISHES VG, GF 10  
SEASONAL STEAMED VEGETABLES  
ROSEMARY GARLIC SMASHED POTATOES  
PEAR & ARUGULA SALAD N  
KUMARA OR SHOESTRING FRIES WITH PARMESAN

HOMEMADE SAUCES GF 6  
BRANDY PEPPER CORN  
MERLOT JUS  
FOREST MUSHROOM & TRUFFLE CREAM

THAI GREEN CURRY GFOA, DF ADD SHRIMPS +6 FRAGRANT JASMINE RICE, PRAWN CRACKERS, ASIAN SLAW	28
ROASTED FARMED VENISON RUMP N FREGOLA SARDINIA, HERITAGE CARROTS, MULLED WINE SAUCE. COOKING RECOMMENDATION → MEDIUM	44
GNOCCHI CACIO E PEPE VGOA, N GRATED PARMESAN, PANCETTA, PINE NUTS	32

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## DESSERTS

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TIRAMISU N RASPBERRY, KAHLUA, BISCOTTI	22
BELGIAN CHOCOLATE MILLE-FUILLE N KIRSCH CHERRY, HAZELNUT PRALINE	24
ARTISANAL CHEESE PLATTER N HONEYCOMB, WATER CRACKERS, BEETROOT RELISH, GRAPES	24

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