



ENTRÉE

Classic Bruschetta - \$20.00

Grilled ciabatta with roasted heritage tomato, prosciutto, basil pesto, burrata

Caesar Chicken Croquettes - \$25.00

Caesar chicken croquette with baby cos lettuce, grated parmesan cheese and Caesar dressing

Creamy Seafood Chowder - \$26.00

Creamy seafood chowder with mussels, clams, diced squid, market fish and grilled ciabattas

Grilled Hokkaido Scallop - \$26.00

Grilled Hokkaido scallop with sauté Korean kimchi, nori crisp, edamame and miso cream butter

"Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance"

A large, stylized leaf graphic in shades of beige and light brown, positioned vertically on the left side of the page. The word "Falkinn" is written in a black, elegant cursive font across the leaf.

Falkinn

restaurant • lounge

MAIN

Central Otago Beef Scotch Fillet - \$49.00

Beef scotch fillet served with confit orange kumara, honey soy sauce glazed almond broccolini, fried egg and madeira port wine jus

Canterbury lamb backstrap loin - \$49.00

Lamb backstrap loin served with courgette Moussaka, gruyere cheese bechamel sauce, black olive crust, sauté spinach, pea puree and rosemary red wine jus

High country salmon fillet - \$49.00

High country salmon with fennel cream risotto, sauté wild mixed mushroom, sundried tomato olive tapenade, pickled cucumber and lemon wedge

Butternut pumpkin risotto - \$40.00

Butternut pumpkin risotto with roasted butternut pumpkin dices, sage burnt butter, roasted walnut, grated parmesan and dehydrated sage

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TO SHARE

BBQ Pork Spare Ribs Sharing Platter - \$95.00

Slow cooked honey glazed BBQ pork spare rib with rustic fries, coleslaw, grilled corn cobs, charred slice ciabatta breads, spicy aioli and sweet chili sauce

Surf and Turf Sharing Platter - \$105.00

Beef scotch fillet slices and satay chicken skewers, lamb chops with grilled prawns, deep fried spicy calamari, grilled broccolini, mashed sweet potato, Mackenzie mesclun salad, lemon aioli and port wine jus

SIDES

Rustic Fries with Aioli - \$13.00

Poppy Seed Bread Roll - \$13.00

Poppy seed and rustic bread roll with hummus, dukkha and medallion salted butter

Duck Fat Potatoes with Aioli - \$15.00

Baby Carrots and Broccolini - \$15.00

Honey soy glazed baby carrots and broccolini with tarragon and garlic butter

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DESSERT

Apple Trio - \$17.00

Apple crumble tart, apple shot and apple crème brûlée with apple crisp

Chocolate fondant - \$16.00

Chocolate fondant with chocolate mousse, chocolate soil and wild berry sorbet

Basque cheesecake - \$16.00

Basque cheesecake with Chantilly cream, black berry compote and vanilla ice cream

Ice cream trio - \$16.00

Select 3 scoops from vanilla ice cream, chocolate ice cream, mango sorbet and wild berry sorbet

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