

# GALBRAITH'S

## ALEHOUSE



## In The Garden

### **Local Oysters**

Freshly Shucked, Natural, Mignonette Sauce or Tempura

### **Moon Clams**

Freshly Shucked Cloudy Bay Clams, Natural or with Chilli Vinegar and Coriander

### **King Prawn**

Butterflied Wild Australian King Prawn, White Miso and Mirin Butter

### **Cambodian Chicken**

Marinated Chicken Thigh Grilled on a Lemongrass Skewer, Coconut/Chilli Dip

### **Bruschetta**

Grilled Artisan Halloumi and Zucchini, Sun-dried Tomato Pesto, Lemon Oil, Aged Sherry Vinegar

### **Tataki Tuna Tacos**

Grilled Yellowfin Tuna, Green Tomato Salsa  
Grilled Local Lime, Sesame Dressing

### **Burrata**

Warm Heirloom Tomato Salad, Basil and Grilled Focaccia

### **Tartar of Beef**

Hand-Cut Eye Fillet, Mushroom Aromatics, Crisp Capers, 63 Degree Egg, Melba Toast

### **Ceviche**

Northland Kingfish, Coconut Mousse, Lime Gel



Main Menu also available, please ask