

DESSERTS

STICKY DATE PUDDING	\$14.00	PASSIONFRUIT CURD & MASCARPONE TART	\$14.50
Warm caramel sauce served with vanilla ice cream		Mixed berry coulis & whipped cream	
HAZELNUT PANNA COTTA	\$14.50	BERRY PARFAIT	\$12.00
Served with hazelnut sauce, short bread and vanilla ice cream		Mixed berries, whipped cream, vanilla cream	
VANILLA CRÈME BRÛLÉE	\$14.50	SELECTION OF ICE CREAMS	\$10.00
Mixed berries, vanilla ice cream		Vanilla, Chocolate & Strawberry	
WHITE CHOCOLATE CHEESE CAKE	\$14.50	ICE CREAM SUNDAE	\$10.00
Pistachio cream and vanilla ice cream		Choose your flavour from chocolate, caramel strawberry and passionfruit	

Bailiez is pleased to offer a variety of gluten free options on both our food and beverage menu. We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces. If you are a Celiac and/or highly sensitive please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.

SOFT & HOT DRINKS

SOFT DRINKS

Coca Cola
Lemonade
Coke Zero Sugar
Sprite
Lemon Lime and Bitters

L+P
Ginger Ale
Ginger Beer
Sprite Zero
Red Bull

CORDIALS

Raspberry
Lemon
Lime

JUICE

Orange
Apple
Pineapple

Cranberry
Tomato

MILKSHAKES

Strawberry
Banana

Chocolate
Caramel

HOT DRINKS

Coffee
Espresso
Americano
Flat White
Latte
Cappuccino
Mocca
Hot Chocolate
Chai Latte

Tea
English Breakfast
Earl Grey
Green
Peppermint
Camomile
Lemon

Bailiez
RESTAURANT

MENU



Network: Bailiez
Password: luxmore3

ALL DAY BREAKFAST

BUTTERMILK PANCAKES Mixed berry coulis, caramelised banana, whipped cream and maple syrup	\$18.50	SOUTHERN TRAMPERS Two free range eggs, two rashers of bacon, two sausages, grilled tomato, two hash browns, grilled mushrooms and two pancakes with whipped cream and a side of toast	\$28.50
HOT WAFFLES Mixed berry coulis, whipped cream with dark chocolate sauce & caramel sauce	\$18.50	BACON & EGGS (GF/DF On request) Served with multigrain toast, two eggs to your liking, three bacon rashers	\$18.50
BAILIEZ OMELETTE Bacon, cheese, onion relish, served with multigrain toast - Vegetarian option on request	\$22.00	Options for breads are white, multigrain, wholemeal or gluten free	

STARTERS AND SMALL PLATES

TOASTED CIABATTA BREAD (GF/DF On request) Roast garlic butter on freshly toasted ciabatta	\$11.50	CAMEMBERT STICKS Panko crumb camembert, served with mesculin, cherry tomato, mixed berries compote	\$23.50
TOASTED GARLIC AND CHEESE CIABATTA Roast garlic butter and cheese on freshly toasted ciabatta	\$13.50	BAILIEZ FISH AND CHIPS Tempura battered sole fish served with tartare sauce, malt vinegar, tomato sauce, lemon and salad	\$24.00
SOUP OF THE DAY (GF/DF) Inspired by the seasons served with warm bread rolls	\$16.50	WINGS AND RINGS Free range chicken wings, battered onion rings, bbq sauce	\$24.50
SEAFOOD CHOWDER Fresh local fish, mussels, prawns, calamari served with toasted bread rolls	\$28.00		

IMAGE: The old Te Anau Wharf

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE VG - VEGAN

SALADS AND PASTAS

VIETNAMESE BEEF SALAD (GF/DF) Mixed greens, shaved carrot, cucumber, tomato vermicelli, vietnamese dressing	\$28.00	PRAWN LINGUINI Garlic prawn, confit, cherry tomato, baby spinach, chilli oil, parmesan	\$29.50
SUPER SEED SALAD (GF/DF) Mixed greens, quinoa trio, 5 seeds, kumara chips, cherry tomatoes, balsamic reduction	\$28.00	SPINACH AND RICOTTA TORTELLINI Wild mushroom cream with porcini, parmesan cheese and truffle oil	\$29.50
CHICKEN CAESAR SALAD (GF) Mixed cos lettuce, crispy bacon, anchovy, parmesan, soft poached egg, Caesar dressing add smoked salmon \$8.00	\$25.50	VEGETABLE LASAGNE Seasonal vegetables with pomodoro sauce, ricotta & parmesan	\$29.50
PORK AND PRAWN SALAD (GF/DF) Crispy pork and prawns, cashew nuts with mixed greens, coconut and sweet chilli emulsion	\$28.50	VENISON BOLOGNESE Linguini, venison ragout, parmesan	\$29.50

BURGERS AND SANDWICHES

All of our burgers are served in a brioche bun and made with fresh meat no additives or preservatives and served with fries and tomato sauce
Gluten free burger buns and bread are available on request

BAILIEZ BURGER Beef patty, bacon, lettuce, cheese, sliced gherkins, sliced tomato and mayonnaise	\$24.50	LUXMORE BURGER Two beef patties, bacon, lettuce, beetroot, cheese, caramelised onion, sliced tomato, fried egg and Aioli	\$30.00
FREE RANGE CHICKEN BURGER Crumbed chicken, lettuce, cheese, grilled pineapple, coleslaw, sriracha mayo	\$24.50	STEAK SANDWICH 150 gm porterhouse steak, caramelised onion and mushrooms, sliced gherkins, slice tomato and horse radish mayo	\$28.40
BAILIEZ FISH BURGER Tempura battered sole, lettuce, sliced tomato, coleslaw & tangy tartare sauce	\$25.00	CHICKEN CLUB SANDWICH Crumbed chicken, egg, bacon, cheese, tomato, lettuce and Aioli	\$28.40
		VEGAN BURGER Vegan patties, lettuce, vegan cheese, beetroot, sliced tomato, vegan aioli	\$24.50

IMAGE: The old Te Anau Hotel

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LARGE PLATES AND GRILL

MUSSELS POT (DF/GF) Green lip mussels, yellow curried coconut broth, sprouts, coriander served with ciabatta	\$39.90	PAN FRIED SOUTHERN BLUE COD (GF) Blue Cod (skin on), gourmet potato, seasonal vegetables, lemon and caper parsley sauce	\$40.50
PORK RIBS (DF) Whole rack of sticky glaze pork ribs, crispy coleslaw, on steamed rice	\$39.00	MAINLAND WILD VENISON (GF/DF) Carrot puree, broccolini, kumara rosti, balsamic glazed beetroot, red wine jus	\$40.50
FREE RANGE PORK BELLY (GF/DF) Free range rolled pork belly, creamy mashed potato, seasonal vegetables, jus and apple sauce	\$ 39.90	SOUTHERN BLUE COD AND CHIPS (DF) Tempura battered blue cod or pan-fried served with green salad, fries, tartare sauce, malt vinegar, tomato sauce, lemon	\$40.50
PAN SEARED SALMON (GF/DF On request) Stewart Island salmon, green pea risotto, baby vegetables, parmesan	\$44.00	FREE RANGE CHICKEN SCHNITZEL Served with mushroom sauce and fries and salad	\$38.00
RESERVED RIBEYE (GF/DF On request) 250gms reserved ribeye steak, creamy mashed potato, sautéed mushrooms, baby vegetables Choice Mushroom or Peppercorn sauce or Garlic butter Add prawn \$8.50	\$44.00	STUFFED CHICKEN ROULADE (GF) Chicken stuffed with sundried tomato & cream cheese on seasonal vegetables & potato gratin and creamy garlic sauce	\$38.00
SOUTH ISLAND KIWI STEAK (GF/DF On request) 250gms reserved porterhouse steak, two fried eggs, caramelized onions, fries and green salad and mushroom sauce	\$42.50	NZ SLOW BRAISED LAMB SHANKS (GF/DF On request) 1 SHANK: \$32.00 OR 2 SHANKS: \$40.00 Creamy potato and leek mash, sauteed green vegetables finished with rich gravy	
		SOUTHLAND LAMB BACKSTRAP LUMINA (GF) Skewed, sumac salad, served with beetroot hummus & pita	\$42.00

EXTRAS

FRIES	\$8.50
WEDGES WITH SOUR CREAM & SWEET CHILLI	\$9.50
STEAMED VEGETABLES	\$8.50
CRISPY DUCK FAT CHAT POTATOES	\$11.50
POTATO GRATIN	\$8.50
KUMARA FRIES	\$8.50
FRIED EGG	\$5.00
GREEN SALADS	\$8.50
CREAMY MASHED POTATO	\$8.50
EXTRA SAUCE	\$2.00

IMAGE: The Murchison Range

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