

DESSERTS

STICKY DATE PUDDING \$15.00	BERRY PARFAIT \$14.00
Warm caramel sauce served with vanilla ice cream	Mixed berries, whipped cream, vanilla cream
APPLE PIE \$15.00	MANGO SORBET \$12.50
Served with cream & vanilla ice cream	
CHOCOLATE GATEAU \$15.00	ICECREAM SUNDAE \$11.00
Served with vanilla ice cream & cream	Choose your flavour from chocolate, caramel, strawberry & passionfruit
WHITE CHOCOLATE CHEESE CAKE \$14.50	
Served with pistachio cream & vanilla ice cream	

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

CPA/CS 48008

ALL DAY BREAKFAST

BUTTERMILK PANCAKES \$19.50 Mixed berry coulis, caramelised banana, whipped cream and maple syrup	SOUTHERN TRAMPERS \$30.00 Two Fried 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
HOT WAFFLES \$19.50 Mixed berry coulis, whipped cream with a selection of toppings	BACON & EGGS \$22.50 Two fried eggs, three bacon rashers, served with multigrain toast
BAILIEZ OMELETTE \$24.00 Filled with bacon, cheese, onion relish, served with multigrain toast - Vegetarian option on request	Options for breads are white, multigrain, wholemeal or gluten free

STARTERS AND SMALL PLATES

TOASTED GARLIC BREAD \$13.50 (GF/DF ON REQUEST) Roast garlic butter on freshly toasted ciabatta	SEAFOOD CHOWDER \$29.50 Fresh local fish, mussels, prawns & calamari served with toasted bread rolls
TOASTED GARLIC & CHEESE CIABATTA \$14.50 Roast garlic butter and cheese on freshly toasted ciabatta	COATED CALAMARI \$19.50 Served with mesculin mix, chipotle mayo & lemon
BREAD AND DIPS \$15.50 Freshly toasted bread with hummus, olive oil & salted butter	BAILIEZ FISH AND CHIPS \$26.00 Tempura battered fish served with tartare sauce, malt vinegar, lemon, and salad
SOUP OF THE DAY \$17.50 Inspired by the seasons served with warm bread rolls	CHICKEN WINGS \$25.50 Free range chicken wings with glazed BBQ sesame sauce

IMAGE: The old Te Anau Wharf

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

SALADS AND PASTAS

MOROCCAN CHICKEN SALAD \$30.00 Mixed greens, shaved carrot, cucumber, tomato & honey mustard dressing	PRAWN LINGUINI \$32.00 Garlic prawns, confit cherry tomato, baby spinach, chilli oil & aged parmesan
QUINOA SALAD \$28.00 Mixed greens, quinoa trio, avocado, kumara chips & balsamic reduction Add: chicken \$8.00	MUSHROOM RAVIOLI \$30.50 Wild mushroom cream with porcini, parmesan cheese & truffle oil
CHICKEN CAESAR SALAD \$28.50 Cos lettuce, crispy bacon, anchovy, parmesan, soft boiled egg & caesar dressing Add: smoked salmon \$8.00	VEGETABLE LASAGNE \$30.50 Seasonal vegetables with pomodoro sauce, ricotta & parmesan
PORK AND PRAWN SALAD \$31.50 Mixed greens, crispy pork and prawns, coconut & sweet chilli emulsion	VENISON BOLOGNESE \$31.50 Linguini, venison ragout & aged parmesan

BURGERS AND SANDWICHES

All burgers served in a brioche bun and made with fresh meat (no additives or preservatives) and served with fries and tomato sauce

BAILIEZ BURGER \$27.50 Beef patty, bacon, lettuce, cheese, crispy bacon, gherkins, tomato & mayonnaise	LUXMORE BURGER \$32.00 2 Beef patties, bacon, lettuce, beetroot, cheese, caramelised onion, tomato, fried egg & aioli
FREE RANGE CHICKEN BURGER \$28.50 Fried chicken, lettuce, smoked cheddar, grilled pineapple, coleslaw & siracha mayo	PHILLY STEAK SANDWICH \$31.50 150 gm porterhouse steak julienne, caramelised onions and mushrooms, gherkins & cheese
BAILIEZ FISH BURGER \$28.50 Tempura battered Sole, lettuce, tomato, coleslaw & tangy tartare sauce	TURKISH CHICKEN SANDWICH \$30.50 Grilled chicken breast, crispy bacon, cheese, tomato, lettuce & aioli
	VEGAN BURGER \$28.00 Vegan patties, lettuce, vegan cheese, beetroot, tomato & vegan aioli

IMAGE: The old Te Anau Hotel

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LARGE PLATES AND GRILL

MUSSEL POT \$39.90 Green lip mussels, tomato, coconut sauce, cilantro served with ciabatta	PAN FRIED SOUTHERN BLUE COD \$43.50 Pan fried blue cod, served with a gourmet potatoes, seasonal vegetables, lemon and caper parsley sauce
PORK RIBS \$39.00 Whole rack of sticky glaze pork ribs, crispy coleslaw, on your choice of steamed rice or fries	MAINLAND WILD VENISON \$43.50 Served with carrot puree, broccolini, kumara rosti, balsamic glazed beetroot & red wine jus
FREE RANGE PORK BELLY \$42.00 Served with creamy mashed potatoes, seasonal vegetables, jus and apple sauce	SOUTHERN BLUE COD AND CHIPS \$43.50 Tempura battered blue cod, served with green salad, fries, tartare sauce, malt vinegar & lemon
FILLET MIGNON \$52.50 225g eye fillet wrapped in bacon, carrot puree, broccolini, kumara rosti. Served with your choice of red wine jus, mushroom sauce, pepper sauce or garlic butter	CHICKEN PARMIGIANA \$39.00 Breaded chicken breast covered in tomato sauce, mozzarella cheese, chips and salad
PAN SEARED SALMON \$46.00 Stewart Island Salmon served with ratatouille vegetables & parmesan	FREE RANGE CHICKEN BREAST \$39.90 Whole chicken breast with olive oil, garlic & rosemary served with seasonal vegetables, creamy mashed potatoes & creamy mushroom sauce
RESERVE RIBEYE \$46.00 250gms Reserve ribeye steak, creamy mashed potatoes, sautéed mushrooms, baby vegetables. Served with your choice of red wine jus, mushroom sauce, pepper sauce or garlic butter Add: prawns \$9.00	NZ SLOW BRAISED LAMB SHANKS 1 SHANK \$35.00 2 SHANKS \$43.00 Creamy potato and leek mash, sautéed green vegetables finished with rich gravy
SOUTH ISLAND KIWI STEAK \$44.50 250gms Reserve porterhouse steak, 2 fried eggs, caramelized onions, chips, and green salad. Served with your choice of red wine jus, mushroom sauce, pepper sauce or garlic butter	SOUTHLAND LAMB BACKSTRAP LUMINA \$42.00 (GF) Grilled lamb steak, ratatouille & lamb jus

EXTRAS

FRIES	\$9.50
WEDGES WITH SOUR CREAM & SWEET CHILLI	\$9.50
STEAMED VEGETABLES	\$9.50
CRISPY DUCK FAT CHAT POTATOES	\$12.50
POTATO GRATIN	\$9.50
KUMARA FRIES	\$9.50
FRIED EGGS	\$9.00
GREEN SALAD	\$9.50
CREAMY MASHED POTATOES	\$9.50
EXTRA SAUCE	\$2.00

IMAGE: The Murchison Range

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