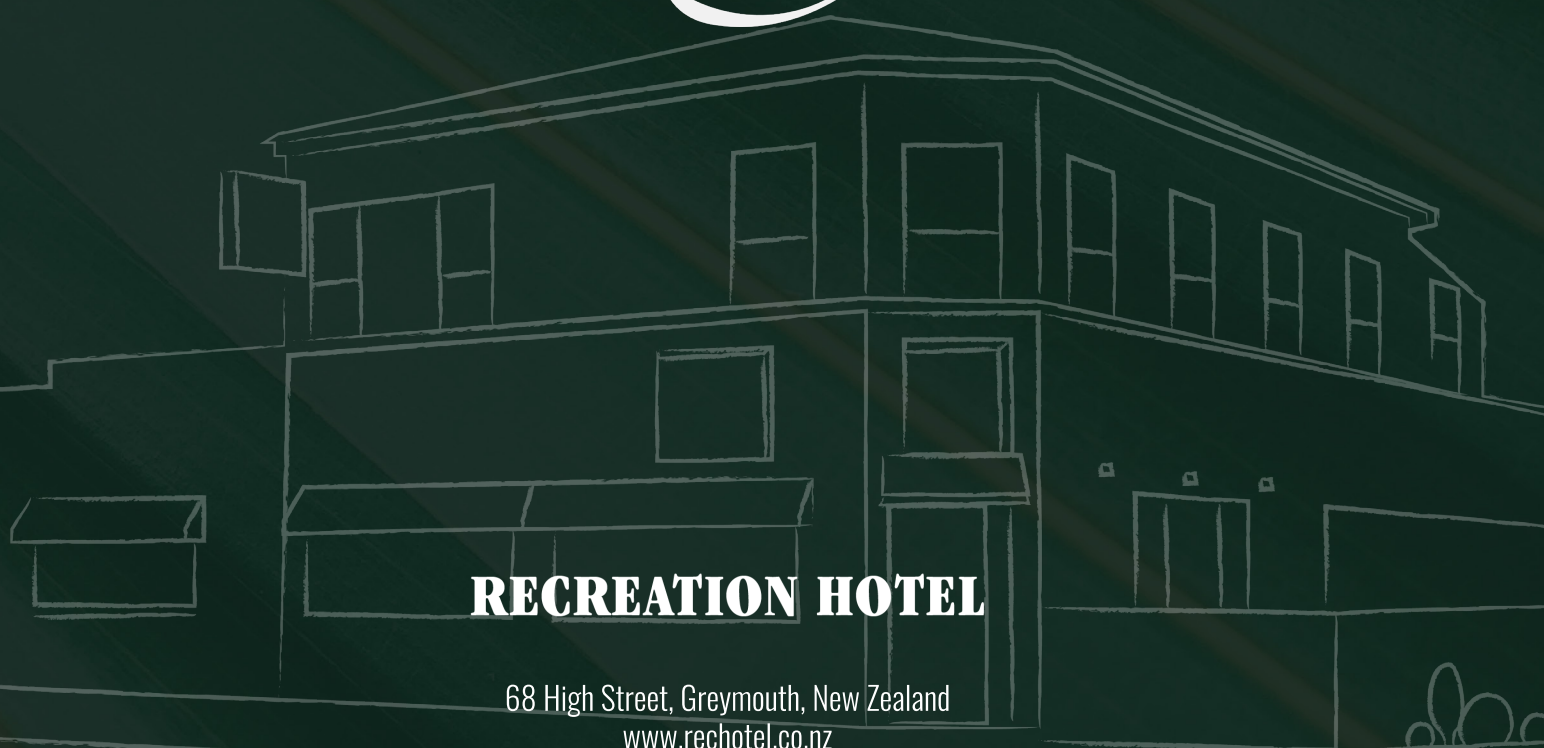


Buccleugh's ON HIGH



RECREATION HOTEL

68 High Street, Greymouth, New Zealand
www.rechotel.co.nz

Entrees

GARLIC BREAD

\$17.00

Cheesy garlic ciabatta with sweet chilli sauce.

SOUP OF THE DAY

\$17.50

Ask our wait staff about today's offering. Served with garlic bread. (gfo)

RED DRAGON BEEF

\$23.50

Red Thai curry-paste marinated beef with sambal paste and tempered coconut sambal, served on paratha and finished with crispy curry leaves.

CHEESY CHICKEN CROQUETTES

\$22.50

Served with black cherry, pear and vanilla compote and mustard mayo.

CHILLI GARLIC PRAWNS

\$26.50

Stir-fried with fresh garlic, ginger, capsicum, red onion and cherry tomatoes, tossed in three sauces and finished with coriander and sesame seeds. (dfo, gfo)

PORK BELLY BITES

\$24.90

Twice-cooked crispy-skin pork belly bites served on creamy pumpkin purée with house-made pickled apple and a fruity jus. (dfo, gfo)

GOLDEN POLENTA WITH HERITAGE ITALIAN SALAD

\$19.50

Polenta served with feta, sundried tomato, roast kumara, kalamata olives and mesclun, tossed in a smoked paprika Cajun mayo. (v, dfo, gfo, vgo)

Light Meals

SEAFOOD CHOWDER

\$28.80

Creamy seafood chowder served with garlic ciabatta. (gfo)

PASTA OF THE DAY

\$34.00

Ask our wait staff about today's offering.

CURRY OF THE DAY

\$29.50

Ask our wait staff about today's offering. Served with jasmine rice and poppadom. (gfo)

LAMB SALAD

\$33.90

Grilled lamb, crispy lettuce mix, spinach, roasted kumara, toasted almonds, feta and cherry tomatoes, finished with a balsamic reduction. (dfo, gfo)

CHICKEN AVOCADO SALAD

\$28.50

Marinated chicken with mesclun slaw, smashed avocado and peppercorn dressing, finished with mango mayonnaise and crispy kumara. (gfo)

GREEN CURRY MUSSELS

\$28.50

Mussels simmered in a rich, creamy Thai green curry sauce, served with warm garlic bread for dipping. (dfo, gfo)

gf - gluten free | gfo - gluten free option | df - dairy free | dfo - dairy free option | v - vegetarian | vo - vegetarian option | vg - vegan | vgo - vegan option
we can not guarantee our food will be completely free of gluten, dairy or other allergens,
as these ingredients are prepared and cooked in the same kitchen

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ROAST OF THE DAY **\$31.50**

Served with house-made gravy, roast potato and seasonal vegetables with cheese sauce. Ask our wait staff about today’s offering. (dfo, gfo)

PARMESAN-CRUSTED FISH **\$42.90**

Locally caught fish in a parmesan crust, served with marinated basil pears & feta, roasted kumara, creamy pumpkin purée and crispy kumara.

BEEF FILLET **\$52.90**

200g beef fillet cooked to your liking, served with roasted cauliflower purée, mash, seasonal vegetables and crispy kumara, with your choice of mushroom sauce, garlic butter, red wine jus or peppercorn sauce. Add egg for \$3.90 (gfo)

SIRLOIN STEAK **\$51.40**

220g sirloin steak cooked to your liking, served with kumara purée, mashed potato and seasonal vegetables, with your choice of mushroom sauce, garlic butter, red wine jus or peppercorn sauce. Add egg for \$3.90 (dfo, gfo)

SURF ‘N’ TURF **\$59.90**

250g sirloin served with pan-seared prawns and scallops, mash and buttered vegetables, with your choice of mushroom sauce, garlic butter, red wine jus or peppercorn sauce. (gfo)

CAJUN CHICKEN BREAST **\$38.90**

Served with creamy kumara purée, cranberry and blueberry jus, mash, buttered vegetables and sambal paste. (gfo)

LAMB SHANK **1 SHANK: \$41.50 | 2 SHANKS \$50.50**

Slow-braised lamb shank served with pea mash, fruity red wine jus and seasonal vegetables. (gfo)

TWICE-COOKED PORK BELLY **\$38.90**

Crispy-skin pork belly served with roasted pumpkin purée, apple mustard gel, mash, buttered vegetables, sambal paste and gravy. (gfo)

CHICKPEA AND KUMARA GNOCCHI **\$27.90**

With spiced pumpkin purée and walnut butter, spinach, topped with crème fraîche and toasted walnuts. (v, dfo, gfo, vgo)

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The Locals Menu

DEEP SOUTH CHICKEN \$33.50

Cajun-spiced chicken breast served with cranberry and blueberry jus, salad, and fries. (gfo, dfo)

R.F.C. – REC FRIED CHICKEN \$35.50

Buttermilk-marinated boneless chicken coated in our signature seasoning, served with salad, fries, and gravy.

R.F.C. BURGER \$32.50

Buttermilk-marinated crispy chicken stacked with lettuce, tomato, mango & peach chutney, and teriyaki mayonnaise, served with fries. Add bacon for \$3.00

REC BEEF BURGER \$34.50

Juicy beef burger stacked with lettuce, tomato, crumbed onion rings, and a fried egg, served with fries. Add bacon for \$3.00

FISH & CHIPS \$33.00

Beer-battered fish served with tartare sauce, salad, and fries.

BEEF NACHOS \$29.50

Seasoned beef mince and beans topped with melted cheese and sour cream.

STEAK, EGG & FRIES \$40.00

220g sirloin steak topped with two fried eggs, served with salad and fries. Choice of mushroom sauce, garlic butter, red wine jus, or peppercorn sauce. (dfo, gfo)

SLOW-COOKED PORK SPARE RIBS \$38.90

Tender slow-cooked pork spare ribs served with salad and fries.

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Kids' Menu

CHICKEN NUGGETS \$17.00

Chicken nuggets with fries and tomato sauce

MINI HOTDOGS \$17.00

Mini hotdogs with fries and tomato sauce

KIDS' ROAST \$17.00

Today's roast served with seasonal vegetables (dfo, gfo)

SPAGHETTI BOLOGNESE \$13.00

Classic spag bol with a cheesy topping

ICE CREAM SUNDAE \$9.50

Vanilla ice cream with your choice of chocolate, caramel or strawberry

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Desserts

BISCOFF BROWNIE

\$17.50

House-made chocolate brownie with Biscoff sauce, served with vanilla ice cream

CRÈME BRÛLÉE

\$17.50

Spiced apple and cinnamon crème brûlée, served with vanilla biscuit crumb and vanilla ice cream (gfo)

CHEESECAKE OF THE DAY

\$17.50

Ask our wait staff about today's offering (gfo)

ICE CREAM SUNDAE

\$15.00

Vanilla ice cream and cream with your choice of chocolate, caramel or strawberry

LIQUEUR COFFEE

\$15.50

With Irish whiskey, Kahlúa, Frangelico or Baileys, served with a liqueur chocolate (contains alcohol)

AFFOGATO

\$17.50

Short black and vanilla ice cream with your choice of Kahlúa, Frangelico or Baileys, served with a liqueur chocolate (contains alcohol)

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