

Picasso's

~ ENTRÉES ~

Garlic Ciabatta Bread

with basil pesto dip
\$10.00

Gluten-Free Garlic Torpedo Bread ^{gf}

with pesto dip
\$16.50

Trio of Breads and Dips

\$14.00

Soup of the Day ^{gf}

\$12.00

Seafood Chowder

\$16.00

Green Lipped Mussels ^{gf}

served in a creamy white wine broth with
grilled ciabatta bread
\$20.00

Balclutha Fried Chicken Strips

House seasoned chicken with aioli and spicy
plum sauce
\$14.00

Smoked Chicken, Thyme & Mushroom Vol Au Vent

House made Vol Au Vent with creamy smoked
chicken, thyme & mushroom filling
\$13.50



~ SALADS ~

Thai Prawn Salad ^{gf}

Stir-fried prawn cutlets with baby greens dressed with
coriander, ginger and lime
\$19.00

B.F.C. Salad

House seasoned chicken breast strips with
gourmet greens and aioli dressing
\$19.00

Vegetarian Salad ^{gf}

Caramelized seasonal vegies with gourmet greens, cheese
and stuffed olives
\$16.00

Smoked Salmon Salad ^{gf}

Caesar style salad with gourmet greens,
capers and parmesan cheese
\$19.00

B.F.C. = Balclutha Fried Chicken



~ ON THE SIDE ~

Bowl of Fries \$6.00

Hash Browns \$2.00

House Roast Potatoes \$5.00

Salad \$5.00

Vegetables \$6.00

Onion Rings \$6.00

Sautéed Mushrooms \$4.50

Fried Onions \$4.00

Egg \$2.00

Bacon \$5.00

Sour Cream \$2.00

Sauce selection

Mushroom sauce ^{gf}

Garlic butter ^{gf}

Gravy ^{gf}

Peppercorn sauce

Red wine jus ^{gf}

Blackcurrant jus ^{gf}

Apple sauce ^{gf}

Aioli sauce ^{gf}

^{gf} = Gluten Free option available

Pasta of the Day

Please see your server for details

served with grilled ciabatta

\$20.00

Bangers & Mash

with caramelized onions, peas & gravy

\$20.00

NZ Lamb Burger

served with fries

\$21.00

Vegie Burger

served with fries \$21.00

Beef Burger

served with fries \$20.00

B.F.C. Burger

with cheese, bacon apricot and aioli

served with fries \$20.00



Beer Battered Blue Cod

Served with salad and fries

Medium \$24.00 Large \$34.00

Ribeye Steak ^{gf}

Prime NZ scotch fillet steak, grilled to your liking accompanied with gourmet salad greens and golden fries with your choice of sauce

\$37.50

Roast of the Day ^{gf}

Please see your server for details

Medium \$23.00 Large \$28.00

Seafood Chowder

A generous portion of creamy seafood chowder served with ciabatta bread

\$23.00

Beef Welly Stack ^{gf}

Grilled scotch fillet of beef served on a flaky pastry pillow

with creamy mashed potato, roast mushroom and pea puree accompanied with red wine jus

\$39.00

Lamb Shank ^{gf}

Tender lamb shank with creamy mashed potato, lashings of gravy, & steamed vegetables

\$30.00

^{gf} = Gluten Free option available

B.F.C. = Balclutha Fried Chicken

Southern Venison ^{gf}

Grilled venison with roast Portobello mushroom accompanied by creamy scallion mash and blackcurrant jus

\$34.00

Beef Schnitzel

Golden freshly crumbed beef schnitzel served with wide cut fries, salad and your choice of sauce from our sauce selection

\$26.50

Baked Chicken Filo ^{gf}

Tender chicken breast Stuffed with cream cheese, bacon, garlic and spinach accompanied by house roasties and salad greens

\$33.00

Pork Belly

Slow roasted sticky Asian style pork belly Served with dressed greens and sesame potatoes

\$33.00

Surf and Turf ^{gf}

Grilled sirloin steak with green lipped mussels and prawns served with golden potatoes and your choice of sauce

\$36.00

The Grill.

Porterhouse steak. manuka smoked bacon. Sausage, Eggs, Fries & Sauce.

\$36.00