

HOTEL MONTREAL POLO BAR

Lunch & Evening Menu

Bar Snacks

Patatas Bravas **df, gf** \$10

Fried potatoes served with homemade tomato sauce.

Olives **df, gf** \$12

Lemon, orange & rosemary infused olives.

Vegetable Sticks **gf** on request \$14

Mix of raw vegetables with fresh hummus.

Alitas de Pollo **df** \$16

Oven baked chicken winglets with your choice of BBQ, Sweet Chilli or Chimichurri.

Pork Sliders \$16

Slow cooked pork belly, red chimichurri sauce and coleslaw in fugazza bun.

Chorizo al Vino Tinto \$16

Spanish chorizo braised in red wine sauce served with grilled bread.

Cheese Board \$30

Puhoi Brie, Windsor Blue & Manchego served with grapes, apple, dried dates & apricots, candied walnuts, quince paste, rosemary manuka honey, French baguette and crackers.

Grazing Plates

Selection of Breads **gf** bread available on request \$12

Grilled flat bread, fugazza bun, sourdough with hummus and sweet corn dip.

Picada **CA, gf** bread available on request \$38

Salami, chorizo, aged cheddar, prosciutto, bread, baby cucumber, pearl onion, semi dried tomatoes, marinated artichokes, olives, roasted bell peppers & marinated mussels.

Tapas

Soup of the Day \$12

Your friendly server will inform you of today's selection.

Grilled Vegetable Skewers **gf, df** \$14

Mix of fresh vegetables marinated in olive oil & thyme.

Meatballs **gf** \$16

Your friendly server will inform you of today's selection.

Mousse de foie de volaill **gf** on request \$16

French style chicken parfait, garlic brushed sourdough, baby cucumber & pearl onion.

Lechon de Leche Empanadas **CA** \$18

Our signature dish. Roasted suckling pig off our outdoor rostisserie, sweet corn, onion, paprika, served with green chimichurri.

Slow Roasted Short Rib Croquettes \$18

With eggplant relish & braised shallots.

Ora King Cured Salmon **gf** on request \$18

Lemon jelly, cucumber pickle, radish, King salmon caviar and fugaza bun.

Chilli Squid **gf, df** \$18

Fried squid served with lemon aioli.

Scallop Tacos \$20

Lemon & scallop roe sour cream & red cabbage.

Gambas Al Pil Pil **CA, gf** \$22

Chilli & garlic infused prawns, grilled pineapple & ham crisp.

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Sides

Garden Salad **gf, df** \$12

Mesclun leaves, cherry tomatoes, avocado and red onion.

Ceviche de Verduras **gf** \$14

Chilli, corn, bell peppers, broccoli, red onion & mozzarella.

Brocolini Bean with Toasted Almonds **gf** \$12

Steamed Brocolini topped with toasted almonds.

Kale with Bacon, Garlic & Coconut Oil **gf** \$12

Steamed kale with pan fried bacon, garlic & coconut oil.

Patatas Bravas **gf, df** \$8

Side of fried potatoes with tomato sauce.

Grilled Vegetable Skewers **gf, df** \$8

Mix of fresh vegetables marinated in olive oil & thyme.

Mains

Guiso Vegetariano **df, gf** \$18

Onion, garlic, tomatoes, roast red pepper, kidney beans, olives & spinach stew.

Fish of the Day **gf** \$28

Your friendly server will inform you of today's fish.

Served with crushed peas & burnt baby carrots.

Ora King Salmon **gf** \$32

New Zealand Ora King Salmon issued off the most sustainable farming, the wagu of the sea. Served with chilled salada russa, lemon & caper butter.

Pollo al Chimichurri **CA, gf** \$26 | \$30

Our signature dish. Chicken leg OR breast with saute potatoes & courgette with green chimchurri sauce.

From the Grill

Every grill comes with Patatas Bravas & your choice of one side & one sauce.

Canterbury Lamb Fillet 200g \$38

World renowned New Zealand lamb.

Canterbury Angus Matambre 300g \$32

21 day aged, grass fed Canterbury flank steak.

Canterbury Lamb Rump 200g \$36

World renowned New Zealand lamb.

Classic Argentinian

21 day aged, grass fed sirloin steak.

Sides

Garden Salad, Ceviche Salad, Brocolini with
Toasted Almonds, Kale with bacon, garlic
& coconut oil

Sauces

Mushroom, Green Pepper Corn, Red Wine
Truffled Jus Chimichurri – Red or Green

Parilla Argentina for Two

Class c Argent n an

Your choice of two grilled meats from the selection above served with chicken winglets, lamb sausages, patatas bravas, garden salad, vegetables & four sauces.