



TO START

TOMATO AND ROASTED CAPSICUM SOUP	11
SEAFOOD CHOWDER	14
Marlborough's finest seafood enriched with cream and a little bacon	
BAKED BREAD	10
House baked bread with a local RSA extra virgin olive oil and home made dukkah and hummus	
PRAWN COCKTAIL	13
Succulent prawns on iceberg lettuce topped with a tangy sauce and a king prawn	
HOKI GOUJONS	8
Fingers of hoki battered and served with tartare sauce	
CHICKEN BALLS WITH PECORINO CHEESE	11
Minced chicken mixed with special herbs and spices served on rocket and melted pecorino cheese	
WARM OLIVES	8
Marinated in orange, rosemary and garlic	
ORIGINAL GARLIC BREAD	8
Slathered in garlic butter	

SIDES

GARDEN FRESH SALAD	7
ROASTED VEGETABLES	9
EGGS each	2
MUSHROOMS	3
RUSTIC HOUSE FRIES	5

HEREFORD PRIME BEEF STEAKS

Perfectly aged, 100% grass fed, hormone and GE free

Hereford prime beef steaks exclusive only to the Taylor's Eatery & Bar here at Clubs of Marlborough

SIRLOIN	250g 29	350g 34
Just the right marbling to create a melt in the mouth flavour		
RIBEYE	250g 30	350g 38
Cut from the rib with the bone removed, moist and full of flavour		
FILLET STEAK	200g 41	
The most prized cut, extremely tender, suits quick cooking		

YOUR CHOICE OF SAUCES TO COMPLEMENT YOUR STEAK

Sautéed mushroom and blue cheese (GF)

Creamy pepper and mustard (GF)

Mozzarella cheese with mexican spice, cilantro and optional jalapeno

Garlic and herb butter (GF)

STEAKS SERVED WITH THE TAYLOR'S SALAD AND A CHOICE OF RUSTIC HOUSE FRIES, POTATO BAKE OR RICE PILAF

MAINS

TAYLOR CHICKEN	24
Pan fried in mushrooms, bacon and baby spinach, finished in a white wine sauce and slivered almonds	
SALMON	31
Grilled and served with a lime butter sauce	
HOKI	23
Wrapped in filo with spinach and then oven baked	
ABOVE MAINS SERVED WITH THE TAYLOR'S SALAD AND A CHOICE OF RUSTIC HOUSE FRIES, POTATO BAKE OR RICE PILAF	
PORK RIBS	half 18 full 27
Meaty ribs marinated in a spicy cola sauce	
LAMB SHANK	1 shank 20 2 shanks 30
Served on potato mash and a rich jus	
BOMBARDONI PASTA WITH LAMB RAGU	21
A rich lamb stew mixed with bombardoni pasta (GF and vegetarian 24)	
SPAGHETTI SICILIAN	25
Spaghetti with prawns, chorizo, garlic, grilled cherry tomatoes and olive oil (GF and vegetarian 24)	
MARLBOROUGH MUSSELS	x12 20 x18 27
Tomato, white wine and chilli garlic sauce served with ciabatta	
CAESAR SALAD	20
Salad greens tossed with bacon, poached egg, prosciutto and croutons, drizzled with Caesar dressing and shaved parmesan	

