



**WELCOME TO MARKET PLACE** where we pay homage to the original centre of Christchurch, boasting the same name and located just metres away in Victoria Square. The weekly markets were a place for the town to connect and exchange goods – therefore our menu is designed to share with friends or to have all on your own.

## THE BUTCHER

### SMALL PLATES

Chicken liver pâté, pickles, selection of breads 15.5

Pork belly, potato puree, spiced apples 32

Canterbury venison, juniper scented leek, parsnip, kale 27

### LARGE PLATES

250g Canterbury Angus rib eye, market salad, fries and your choice of garlic butter, gremolata or mushroom sauce 37

Wakanui beef cheek, agria mash, pickled cabbage 32

200g Canterbury Angus eye fillet, mini tartiflette, seasonal vegetables, truffled mushroom sauce 42

Dukkha crusted Canterbury lamb rump, pumpkin puree, red wine jus 39

Confit chicken leg, braised red cabbage, sautéed potatoes cranberry jus 32

## TRUST THE CHEF

(Groups of 4 or more)

Chef's selection designed to showcase the best of our handpicked local produce 55pp

With dessert bites 65pp

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## THE FISHMONGER

### SMALL PLATES

Gravlax Akaroa salmon, pickled beets, potato rosti 17.5

Pan seared scallops, braised onions, parsnip, pear 26.5

Green lip mussels (1kg) citrus butter, white wine, garlic bread 32

### LARGE PLATES

Saffron seafood chowder 25.5

Quinoa crusted Akaroa salmon fillet, gremolata, lemon potato 32

Craft beer battered 'catch of the day', fries, zesty lemon aioli, market salad 27.5

(ask your server for today's catch)

## GREAT TO SHARE

### The Winter Roast

Lamb shoulder, roasted potatoes and vegetables with red wine jus and mint sauce 79

### Cote De Boeuf

500g beef steak cooked on the bone, sautéed potatoes, roasted carrots and parsnip, three sauces 70

## THE VEGGIE PATCH

### SMALL PLATES

Marinated olives 9.5

Artisan breads with spreads 14.5

Garlic bread 10.5

Truffled button mushroom bruschetta, chestnut butter 15.5

Crisp brussel sprouts, parmesan cheese, bacon 9.5

Citrus quinoa and white bean salad 9.5

Polenta chips, red pepper aioli 12.5

Tartiflette, Kāpiti Aorangi Brie, agria potatoes 12.5

Carrots and parsnip, lemon aioli 9.5

Braised red cabbage 9.5

Fries and aioli 9.5

Roasted vegetables, thyme and rosemary 9.5

Roasted pumpkin, pear, mascarpone, pumpkin seed oil 9.5

### LARGE PLATES

Brown butter, candied kumara risotto 26.5

Moroccan apricot and chickpea stew 26.5

Potato gnocchi, leek, sage, walnut and blue cheese 26.5

## THE PATISSERIE

Please see your server for our dessert options