

# DINNER MENU

## BREADS

Artisan bread selection fresh from the oven, speciality breads served with spreads and infused olive oil.

## SOUPS

Cream soup from locally sourced seasonal vegetables V, GF, creamy rich seafood chowder finished with pinot gris GF, wholemeal garlic croutons V, DF.

## DRESSINGS, OILS AND VINEGARS

Extra virgin olive oil, hazelnut oil, avocado oil. Balsamic, sherry and cider vinegar. Italian, French, coriander and ginger dressing, homemade Caesar dressing V, GF.

## MARKET GARDEN SALADS AND CRISP VEGETABLES

Roasted sweetcorn and bean salad V, GF, DF, oriental tabouli with zesty lime and coriander drizzle V, DF, crunchy Asian slaw V, GF, DF, grated carrots V, GF, DF, Korean kumara and tofu salad V, GF, DF, sliced cucumbers and tomatoes V, GF, DF.

## MEDITERRANEAN FARE

Shaved coppa (cured pork scotch), cured beef pastrami, hot Spanish chorizo sausage, Italian salami, continental sausages, chicken liver paté with sautéed mushroom.

## ANTIPASTO PICKLES AND PRESERVES

Bay bell peppers filled with feta cheese V, GF, marinated artichoke V, GF, DF, Greek kalamata olives V, GF, DF, green olives V, GF, DF, pickled cucumber V, GF, DF, stuffed vine leaves V, GF, DF, sundried tomatoes V, GF, DF, Lebanese hummus V, GF, DF, chargrilled halloumi on eggplant pickle V, GF, DF, fried falafel on coriander tomato achar V, GF, DF, creamy feta cheese with spring onion V, GF.

## ART OF THE GRILL

Beef sirloin steak, peppered or natural GF, DF, Hungarian pork loin steak, pork fillet medallions GF, DF, tender venison steak, marinated chicken fillet GF, DF.

German bratwurst, lamb kofta with yoghurt dressing and smoked kransky GF, DF.

Fresh fish fillets (subject to catch) GF, DF.

## PREMIUM CURE CABINET CUTS UPGRADES

½ grilled New Zealand crayfish GF, DF \$25.

200g Grass Fed NZ Pure Angus eye fillet steak GF, DF \$10.

250g Grass Fed NZ Pure Angus Scotch fillet steak GF, DF \$10.

200g Canterbury lamb rack GF, DF \$10.

Sauces: mushroom, blue vein, béarnaise, piri piri.

## CAESARS PALACE

Craft your own version of a classic Caesar salad: shaved parmesan from the “wheel” V, GF, crisp salad leaves, mesclun, endive, cos and iceberg lettuce V, GF, DF, capers V, GF, DF, anchovy fillets V, GF, DF, garlic croutons V, DF, toasted almonds V, GF, DF, grilled streaky bacon GF, DF.

## THE SOUTHERN OCEANS

Hot smoked Kahawai (local) GF, DF, in-house marinated green-lipped mussels with sweet chilli and ginger DF, cooked prawn salad with bamboo shoots, toasted sesame seeds, lime and fresh coriander GF, DF, marinated Akaroa salmon with spiced orange glaze GF, whole cooked tiger prawns GF, DF, Coromandel half shell mussels with zingy chilli and red onion salsa GF, DF, hot smoked New Zealand fish fillet (daily catch) GF, DF, Sashimi of fresh New Zealand Ocean Fish GF, DF.

## MUSSEL POT

Live green-lipped mussels from the tank, steamed fresh GF, DF, served with your choice of red curry and coconut cream or traditional garlic, white wine and herb stock GF, V.

## LITTLE ASIA

Steamed won tons, dim sum and Chinese dumplings and seafood. Matching sauces: nuoc cham chay sauce V, DF, sambal /ginger and soy V, smoky BBQ and garlic V, DF, chilli / cucumber and coriander achar V, DF, rich and creamy chicken saagwala.

## THE GRILL AND PASTA KITCHEN

Freshly cooked pasta (tortellini, ravioli or fettuccine) V, sautéed with chorizo / tomato couscous, basil pesto and shaved parmesan V, butter blanched seasonal market vegetables V, GF. (*Vegetarian dishes made fresh and specified to your dietary requirements. Please advise when you book.*)

## FLAME ROTISSERIE AND CARVERY

24 hour slow cooked prime beef rib GF, DF, leg of lamb GF, DF, Lebanese chicken GF, DF, roasted field vegetables and potatoes GF, DF, V.

## PASTRY FARE

Homemade pavlova GF, V, chocolate and nougat mousse GF, V, caramelised apricot & toffee rice pudding GF, V, panacotta & mango delight GF, V, crème brulee GF, V, pina colada bavarian crème GF, V, fresh fruit salad V, GF, DF, blueberry pie V, morello cherry tartlet V, baked cheesecake V and forest berries V, GF.

## CREPERIE

Thin crepes with sweet toppings, preserves and syrups, and assorted New Zealand ice cream.

## NEW ZEALAND CHEESES

With crackers V, DF, candied ginger V, GF, DF, nuts and pumpkin seeds DF, GF, V.

## TEA AND COFFEE