

# DINNER MENU

## BREAD

Artisan bread selection fresh from the oven, speciality breads served with spreads and infused olive oil with New Zealand butter and margarine V

## SOUP

A flavourful coconut curry Laksa soup with traditional condiments, creamy rich seafood chowder finished with pinot gris GF, wholemeal garlic croutons V, DF.

## DRESSINGS, OILS AND VINEGARS

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

## MARKET GARDEN SALADS AND CRISP VEGETABLES

Mexican corn salad GF, oriental tabouli with zesty lime and coriander drizzle V, DF, crunchy Asian slaw V, GF, DF, grated carrots V, GF, DF, Korean noodle salad GF, 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

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, tender venison steak.

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

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

## 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, 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.

## 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

Assorted Chinese dumplings. Matching sauces: sambal /ginger and soy V, smoky BBQ and garlic V, DF, rich and creamy butter chicken with basmati rice. Grilled seafood with lemon grass and asian vegetables.

## THE GRILL AND PASTA KITCHEN

Spinach and ricotta tortellini with a tomato & basil sauce. Daily pan special, 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, Lebanese chicken GF, DF, roasted field vegetables and potatoes GF, DF, V.

## THE BUTCHERS BLOCK

Seasonal creations crafted by your chef from the paddock to your plate.

Daily selection will change dependant on the season and availabilities.

## PASTRY FARE

Homemade pavlova GF, V, chocolate and nougat mousse 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, baked cheesecake V and forest berries V, GF. Other seasonal patisserie delights provided fresh off the baking tray.

## WAFFLES

Waffles with sweet topping, 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