

# DINNER MENU

## BREAD

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

## SOUP

A flavourful coconut curry laksa soup with seasonal and 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

Greek salad with olives and roasted mediterranean nuts and herbs GF, V, Roasted kumara salad with walnuts and honey orange glaze GF, Vegan, Spiced chicken and rice salad with ginger and spring onion (GF), selection of tomatoes, cucumbers, lettuce.

## 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, Greek kalamata olives, green olives, pickled cucumber, stuffed vine leaves V, GF, DF, sundried tomatoes, 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

Aged scotch or sirloin beef cuts peppered or natural GF, DF, marinated garlic or sage pork loin steak served with light mushroom and onion sauce GF, wild venison steak with green pepper, cranberry jus GF, German bratwurst, lamb chops or lamb steak with mint sauce, smoked kransky GF, DF, rosemary infused lamb steaks GF, DF, braised chicken drums with capsicum, apricot and walnut gravy GF

Chefs special art of the grill dish

Thursday ~ Chinese steamed dumpling with matching condiments.

Friday ~ Fresh seafood showcase (Whole fish, mussels, squid & prawns)

Saturday ~ Market day (Spanish paella, pork knuckles, persian chicken dish, local produce day)

*All menu items are subject to availability and may change without notice.*

*We do our best to provide Halal and Vegan products every day but the dishes vary depending on availability.*

*Hot chips and chicken nuggets for children on request*

## CAESARS PALACE

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

## THE SOUTHERN OCEANS

In-house marinated green-lipped mussels with sweet chilli and ginger, cooked prawn salad with bamboo shoots, toasted sesame seeds, lime and fresh coriander, whole cooked tiger prawns, Coromandel half shell mussels, hot smoked New Zealand fish fillet (daily catch) GF, DF, coconut and ginger marinated South Pacific Ocean fish GF, raw fish salad (ika mata), sashimi from salmon GF

## LITTLE ASIA

Grilled seafood with lemon grass and asian vegetables, seaweed and toasted sesame salad, GF, V nigiri and sushi selection, Japanese beef curry, Korean kim chi, soba noodles in soy and sweet vinegar marinade with sautéed root vegetables and mushroom, vegan curry with tofu and vegetables GF, Savoury jasmine rice cooked with fresh herbs and shallots GF

## THE GRILL AND PASTA KITCHEN

Spinach and ricotta penne pasta, seasonal market vegetables V, GF penne pasta with fried pancetta in traditional creamy tomato, pesto sauce and garnished with mozzarella cheese, live green-lipped mussels from the tank, steamed fresh GF, DF, served with coconut cream, white wine and herb stock GF, V

*Vegetarian dishes made fresh and specific to your dietary requirements - please advise when you book.*

## FLAME ROTISSERIE AND CARVERY

24 hour slow cooked prime beef rib GF, DF roasted field vegetables and potatoes GF, DF, V Bavarian style cured pork scotch seasoned with caraway seeds and garlic.

## 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.

## CHEFS SWEET SPECIALTY

Traditional Austrian berry pikelets (Moosbeenidei) 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