

# 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

Roasted corn salad with beans and cumin , DF, V, oriental tabouli with zesty lime and coriander drizzle DF, V, sliced cucumbers, tomatoes and lettuce GF, DF, V, kimchi DF, V, Korean noodle salad with tofu, 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, 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, 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

Chef's showcase:

Enquire for today's speciality dish.

Options depend on seasonal availability and can range from Chinese Steamed Dumplings, Roast pork with Vegetables., Seafood Paella and Persian Chicken.

## 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, Hungarian Goulash, 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

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

Hot bread and blueberry pudding with meringue.

## NEW ZEALAND CHEESES

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

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



CARE FOR NEW ZEALAND

ENJOY YOUR MEAL AND  
PLEASE ORDER RESPONSIBLY  
CONSIDERING FOOD WASTE