



# THE GARDEN

RESTAURANT & BAR



## Entrée

<b>Garlic Bread</b>	\$ 6.50
<b>Wedges</b> with sweet chilli sauce & sour cream	\$ 7.00
<b>Bowl of Fries</b> with tomato sauce or garlic aioli	\$ 7.00
<b>Seafood Chowder</b> with warm crusty bread	\$16.00
<b>Prawn Cocktail</b> , king prawns, crisp lettuce & marie rose sauce (gf)	\$16.00
<b>Satay Chicken Skewers</b> saffron rice with Balinese sauce & fragrant herbs (gf)	\$16.00
<b>Smoked Salmon</b> on brown soda bread, spring leaves with dill & caper aioli	\$16.00

## Main

<b>Butter Chicken Curry</b> Served with roti bread, saffron rice & raita yoghurt (gf)	(e) \$18.00 (m) \$28.00
<b>Pasta Primavera</b> Linguini with seasonal vegetables, cashews & a creamy tomato sauce	(e) \$16.00 (m) \$27.00

\*\*Following mains served with either seasonal vegetables & potato or salad & fries

<b>Local Catch of the Day</b> grilled (gf) or battered with lemon & tartare	\$29.00
<b>Slow Braised Lamb Shank</b> with port & mushroom ragu (gf)	\$29.00
<b>Classic Chicken Parmigiana</b> with ham, Napoli sauce & mozzarella cheese	\$29.00
<b>Prime NZ Scotch Fillet</b> 250g (gf) with café de paris butter, rich gravy or garlic sauce	\$33.00
<b>Chicken Schnitzel</b> with a creamy garlic sauce or rich gravy	\$28.00

## Dessert

<b>Raspberry &amp; Mandarin Panna Cotta</b> with passionfruit coulis & cashew praline (gf)	\$10.00
<b>Sticky Toffee &amp; Date Pudding</b> with butterscotch sauce & vanilla ice cream	\$10.00
<b>House made Meringue</b> with double cream & berries (gf)	\$10.00
<b>Flourless Chocolate Cake</b> with double cream & berry coulis (gf)	\$10.00
<b>Rum &amp; Raisin or Vanilla Ice Cream</b>	\$ 8.00