



The Restaurant for all Occasions

Dinner Menu

STARTERS

Breads & Spreads	\$11.50
Tortilla crisps & crostini, served with a selection of spreads including hummus, tapenade, avocado oil & balsamic	
Classic Garlic Bread	\$ 6.00
French stick bread smothered in butter, fresh garlic & parsley, foil wrapped oven baked	
Shrimp Cocktail	\$14.50
A mixture of prawn tails & shrimp in a spicy cocktail sauce, served on a mesculin mix with sourdough bread	
Crumbed Oysters	\$16.50
Oysters crumbed, deep fried, served with lashings of tartare sauce & lemon	
Chicken Satay	\$14.50
Freshly made, grilled, served on a bed of basmati rice, with peanut sauce & tomato salsa	
Garlic Prawns	\$18.50
Prawn tails sautéed in butter & garlic, finished in a cream sauce, served with fried foccacia bread	



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MAIN MEALS

New York Cut Steak

Prime Hereford Sirloin, cooked to your liking, served with fried onion, grilled tomato & chunky homemade fried potato \$28.00

Reef & Beef

Prime Scotch fillet cooked to your liking topped with prawn tails & grilled mussels, béarnaise sauce on the side & fresh vegetables \$35.00

Pork Spareribs

Oven baked pork ribs, in a smokey peppered sauce served with potato mash & green beans \$22.50

Grilled Lamb Chops

Served on a bed of roasted vegetables topped with a minted gravy \$26.50

Gerard's Burger

A large meat pattie served on a toasted burger bun, with lettuce, tomato, onion, cheese & fried egg. Served with chunky chips \$16.50

Chicken Curry

Chicken strips pan seared in garlic, finished in our curry sauce with coconut cream, served with steamed rice, poppadum, raita and chutney \$24.00

Fish 'n' Chips

Fresh fish, with your choice of crumbs or batter, served in a basket with fries, tartare sauce, malt vinegar, green salad on the side \$24.00



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Soup of the day	\$7.50
Special of the day served with fresh bread	
Roast of the day	\$27.50
Special of the day with all the trimmings	
Roast and Soup of the day	\$31.00
Fettuccine Carbonara	
Mushrooms, onion, bacon & garlic sautéed in basil oil, finished in a white wine & cream sauce, topped with shaved parmesan	\$17.50
Pork Medallions	\$28.00
Pork tenderloin, crumbed, pan seared, served with an oven baked apple, tamarillo chutney and fresh garden salad drizzled with aioli	
Chicken Maryland	\$24.50
Crumbed chicken breast pan-fried served with fried banana, corn fritter, bacon & grilled tomato	
Side Extras	\$ 2.50
Eggs	
Fried onions	
Grilled tomato	
Mushrooms	
Sauce Extras	
Garlic sauce	
Pepper sauce	
Mushroom sauce	\$ 2.50



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DESSERTS

Apple Turnovers \$ 8.50

Made fresh daily, served with cream & ice cream

Fresh Fruit Salad \$ 8.50

Served with ice cream or natural yoghurt

Baileys Banana Bread & Butter Pudding \$ 8.50

Served with crème custard & ice cream

Pavlova \$ 8.50

Served with fresh fruit & whipped cream

Ice Cream Sundae \$ 8.50

A selection of Kapiti ice cream flavours drizzled with chocolate sauce, topped with wafers