

CURRY & PASTA

Curry of the Day	\$19.50
Ask our waitstaff for today's creation. Served with our own spiced peach and mango chutney, fluffy steamed rice and a papadam	
Pumpkin Ricotta and Mushroom Cannelloni	\$20.00
Cannelloni pasta filled with roast pumpkin, mushroom and ricotta cheese, topped with neapolitan sauce. Served with a green salad and a balsamic reduction	
Classic Chorizo and Beef Lasagne	\$21.50
Deep dish chorizo and beef lasagne, topped with a creamy rich tomato sauce, and herbs, served with a garden salad	
Fettuccine Alfredo	\$22.00
Chicken, bacon and mushroom tossed through a creamy tomato sauce, served on fettuccine pasta and garnished with parmesan flakes	

HOT OFF THE GRILL

Lamb Loin Chops	\$28.50
Grilled and flavoured with spices, mint jelly and served with your choice of two side dishes	
T-Bone Steak	\$29.50
A seasoned classic 'two in one' steak, served with your pick of two side dishes	
Prime Scotch Fillet	\$32.50
Cooked to your liking, our long term house favourite scotch fillet, served with your choice of two side options	
Filet Mignon	\$33.50
This appetizing eye filet steak wrapped in streaky bacon, served with your choice of two side dishes	

- ◆ All grill options come with one choice of sauce; garlic butter, mushroom sauce, peppercorn sauce, onion gravy or red wine jus
- ◆ Choice of two side dishes; seasonal vegetables, garden salad, steak fries, seasoned wedges, polenta chips, onion rings, mashed potato or bacon and corn croquettes

FRESH FROM THE OCEAN

Seafood Chowder	\$16.50
A dish for all seafood lovers - a combination of mussels, shrimps, scallops and calamari cooked in a creamy sauce, served with our house made focaccia	
Pan-Fried Scallops	\$17.50
Served with cauliflower puree, crispy chorizo, a side of fennel orange salad with toasted seeds	
Market Fish	\$27.00
Your choice of battered, crumbed, or pan fried fish. Served with steak fries, garden salad and our house made tartare sauce	

CLASSIC MEALS

Ultimate Vege Burger	\$17.50
A quinoa and feta patty, lettuce, roast tomato and beetroot relish, served with a side of steak fries	
Beef Burger	\$18.50
100% NZ Angus beef, cheese, tomato, lettuce and caramelized onion, topped with a fried egg and served with steak fries	
Southern Style Crispy Chicken Burger	\$19.50
Butter milk dipped crispy chicken, with Asian slaw, bacon chipotle mayo and a side of steak fries	
Old Fashion Pork Sausages	\$25.00
Classic pork sausages, with creamy potato mash and steamed peas, drizzled with a rich onion gravy	
Chicken Parmigiana	\$28.00
Free range crumbed chicken, topped with crispy bacon, neopolitan sauce and parmesan. Served with creamy potato mash and seasonal vegetables	
Glazed Crispy Pork Belly	\$28.50
Maple and ginger glazed pork belly, served with creamy potato mash and green beans. Topped with pine nuts, a port wine jus and apple puree on the side	
Kiwi Irish Style Lamb Shank	\$29.50
Lamb shank and vegetables slow cooked in Irish beer, covered with flaky puff pastry, served with a side of mash potato and gravy	

COPPER

EATERY | EST 2018

KIDS MENU

Bangers and mash Classic pork sausage served on creamy mash potato and drizzled with onion gravy	\$10.00
Fish Bites Fried fish bites served with steak fries and tomato sauce	\$10.00
Chicken and Chips Tempura chicken nuggets, with a side of steak fries and tomato sauce	\$10.00
Spaghetti Bolognese Beef mince cooked in rich tomato sauce served on spaghetti topped with cheese	\$10.00

DESSERTS

Ice Cream Sundae Your choice of chocolate, caramel or strawberry topping	\$9.00
Banoffee Pie Butter shortcrust pastry filled with bananas and caramel, topped with marscapone whip and chopped nuts	\$10.50
Eton Mess Trio of shattered meringue, with a seasonal fruit medley and vanilla bean marscapone whip	\$10.50
Housemade Cheesecake Ask waitstaff for today's creation and garnished with shortbread crumble	\$10.50
Mini Apple and Blueberry Crumble Spiced stewed apples and blueberries, topped with a classic crumble of oats, biscuit and coconut and drizzled with berry couli + two mini crumbles	\$10.50

◆ All desserts are served with vanilla ice-cream or cream

Please let us know of any food allergies or special dietary requirements

ENTRÉES

Bowl of Fries Steak fries served with tomato sauce	\$7.50
Garlic Herb Bread House made focaccia, toasted with herbed garlic butter and served with basil pesto	\$7.50
Pulled Pork Spring Rolls Homemade spring rolls filled with Asian style pulled pork and slaw, with a garden side salad and a sweet and sour dipping sauce + three spring rolls	\$12.50
Honey Roasted Kumara and Quinoa Salad Served with garden greens, grilled halloumi and spiced apple and pear chutney	\$13.50
Crumbed Camembert Chunks of creamy Camembert, served with a toasted seed garden salad and a side of plum sauce	\$14.50
Salt and Pepper Calamari Tender squid coated and seasoned with cracked pepper and sea salt, paired with a green salad and kimchi mayo	\$14.50
The Iconic Shrimp Cocktail Succulent shrimp topped with the chef's special sauce served on iceberg lettuce, finished with a soft boiled free-range egg and garnished with sweet olive crumbs	\$15.50