



## **RESTAURANT MENU**

### **Entrees**

<b>French Garlic Bread</b>	<b>\$4.00</b>
Lightly toasted bread coated in a garlic and parmesan butter	
<b>Puketapu House made Bread (2 people)</b>	<b>\$8.50</b>
Served with balsamic reduction, olive oil, hummus & dukkah	
<b>Chicken Liver Pate</b>	<b>\$12.00</b>
Brandy infused livers served with toasted sour dough and caramelised onion	
<b>Prawn Cocktail GFA</b>	<b>\$14.00</b>
Succulent diced prawn meat bound in our chefs special marie rose sauce and topped with a spiced avocado cream	
<b>Roasted Pumpkin and Pork Arancini</b>	<b>\$14.00</b>
Risotto balls stuffed with pork and pumpkin coated in a rocket crumb with a roasted garlic aioli	
<b>Venison Meatballs</b>	<b>\$14.00</b>
Mini herb-stuffed venison meatballs served in a plum broth topped with feta whip	
<b>Smoked Field Mushrooms G/F V</b>	<b>\$12.00</b>
Stuffed with kumara whip topped with caramelised onion served with rocket and balsamic reduction	
<b>Crab Pikelets</b>	<b>\$15.00</b>
with rocket and citrus & chive crème fraiche	

**MOST MEALS CAN BE ADJUSTED TO SUIT ANY DIETARY REQUIREMENTS – PLEASE ASK YOUR WAITER/WAITRESS**

## MAINS

### Pastas

<b>Chicken Penne</b>	<b>\$18.00</b>
Sautéed chicken pieces with spicy chorizo and mushrooms in a creamy basil pesto and feta sauce.	
<b>Scallop Spaghetti</b>	<b>\$19.00</b>
Seared scallops with red onion and asparagus in a vodka infused cream sauce	
<b>Pumpkin Gnocchi G/F (V)</b>	<b>\$17.50</b>
Pan fried gnocchi in a rich pumpkin sauce finished with spinach and blue cheese	

### Salads

<b>Roasted Vegetable salad G/F V</b>	<b>\$16.50</b>
Balsamic roasted vegetables with rocket, feta and cashew nuts	
<b>Salmon and Prawn salad GFA</b>	<b>\$20.00</b>
House smoked salmon and sautéed prawns with bacon, croutons, coz and citrus aioli	
<b>Cajun Chicken salad</b>	<b>\$18.00</b>
Strips of tender chicken coated in Cajun seasoning with fresh salad greens, aioli and crispy noodles	
<b>Thai beef salad GFA</b>	<b>\$17.00</b>
Sautéed beef strips with fresh salad greens, cherry tomatoes, camembert, coriander and sweet chilli mayonnaise served on crispy noodles	

<b>Succulent Roast Pork GFA</b>	<b>\$18.00</b>
Served with roast potato, pumpkin, kumara and seasonal veges	

<b>Fish and Chips GFA</b>	
Tempura battered gurnard filets served with golden fries, salad and wasabi tartare	

<b>The Puketapu Burger</b>	<b>\$19.00</b>
House made meat patty with bacon, egg, onion rings, beetroot, and relish served with beer battered fries	
Add	Smoked field mushrooms \$2.00
	Blue cheese \$3.00

<b>The Puketapu Vege Burger V</b>	<b>\$17.00</b>
Smoked potato rosti, grilled tomato, blue cheese & caramelized onion with aioli	

**Fish of the day G/F** **\$26.00**

Served on a caper and lemon risotto, wilted spinach topped with a tomato concasse and a cider hollandaise

*Ask your friendly wait staff for today's fresh fish*

**Pork Belly GFA** **\$26.00**

Twice cooked milk and aniseed braised pork belly served with a potato dauphine topped with a roasted apple and fennel salad and red wine jus

**Lamb Rump GFA** **\$27.00**

Oven roasted lamb served on a leek and pancetta mash with broccolini and a red wine jus

**Chicken Breast GFA** **\$27.00**

Stuffed with cream cheese, sundried tomatoes and cashews, wrapped in bacon served on kumara whip, roasted beans and finished with a thyme infused jus

### **Steak Selection**

**Rump 440g G/F** **\$24.00**

**Scotch 250gm G/F** **\$28.00**

Served with either – Fries and Salad

Or

Roast garlic mash with smoked field mushrooms & broccolini

And your choice of sauce: Creamy mushroom, Red wine Jus, or Pepper Corn

**Ocean meets Land G/F** **\$32.00**

Scotch fillet served with salad and fries, topped with scallops, prawns, and calamari and garlic butter

**Fillet Mignon G/F** **\$34.00**

Premium Eye Fillet wrapped in bacon served with roasted garlic mash and smoked field mushrooms topped with cider hollandaise and red wine jus

**Marinated Ostrich G/F** **\$34.50**

Thyme and Lemon marinated Ostrich fillets served on a smoked potato rosti, wilted spinach finished with a blackberry puree

**MOST MEALS CAN BE ADJUSTED TO SUIT ANY DIETARY REQUIREMENTS – PLEASE ASK YOUR WAITER/WAITRESS**

**G/F = Gluten Free**

**GFA = Gluten Free Available**

**V = Vegetarian**