DINNER MENU

GCB
GARDEN COURT BRASSERIE

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	HERB & GARLIC BREAD	12.0	SEASONAL RISSOTTO Served with freshly sautéed mushrooms	31.50
	MARKET FRESH SOUP OF THE DAY Served with house made bread	17.50	glazed heirloom carrots and stem broccolini	
			CHICKPEA MASALA	32.50
	BREADS & SPREADS Selection of assorted breads	17.50	Samosa, cucumber, red onion and tomato salsa, served with rice and naan bread (V)	
	accompanied with spreads of the day		CHEF'S CHICKEN & COCONUT CURRY	36.50
	DUCK LIVER PARFAIT WITH QUINCE JELLY	22.50	Served with steamed rice & Asian style greens (G)	
	Served with seasonal chutney and toasted French baguette		SLOW-COOKED LAMB SHANK	41.00
	SEAFOOD, MUSSEL & CRAYFISH CHOWDER Served with garlic and herb baguette	27.50	Otago pinot noir, potato gnocchi, Barry's Bay gouda, seasonal glazed beets	
			GRILLED AKAROA SALMON	43.00
EN	ITREES & LIGHT MEALS		Salmon fillet and seared scallops served on almond-red Capsicum sauce & Herb-potato rosti (G)	
	SALT & PEPPER SQUID	24.50		40.00
	Served on a Greek style salad with feta cheese and		GRILLED SEAFOOD	48.00
	aioli dip (G)		Prawns, mussels, scallops, calamari and fresh fish fillet served on green pea risotto (G)	
	LEMONGRASS CHICKEN SKEWERS	24.50	, , , , , , , , , , , , , , , , , , ,	
	Served with chili aioli and mango salsa		BLUE COD FILLET	49.50
	SEARED SCALLOPS	26.50	Your choice of grilled or battered, lemontartare sauce, salad greens, french fries (G)	
	Served with pistachio crust set on apple and fennel salad with creamy Nuoc cham dressing			

MAINS

DINNER MENU

GRILL

All grill items served with gratin potatoes, seasonal vegetables and your choice of sauce or spiced butter

FREE RANGE CHICKEN BREAST	42.0
ANGUS BEEF FILLET STEAK 200G	48.0
ANGUS GRASS-FED BEEF RIB EYE STEAK 250G	48.0
CANTERBURY LAMB RACK CUTLETS	49.0

ADD ON

SCALLOPS (3)	12.50
GARLIC PRAWN CUTLETS (3)	13.50

SAUCES AND BUTTERS

Sauce béarnaise / Mushroom sauce / Green peppercorn sauce / Beef demi glaze / Café de Paris butter

SIDES \$10.00 EACH



Bowl of Pommes Frites with aioli / Dauphinoise potatoes / Mixed gourmet lettuce salad bowl / Steamed Jasmin rice / Glazed heirloom carrots and stem broccolini / Italian risotto with parmesan / Seasoned potato wedges with sour cream



V available as vegetarian • G available as gluten free • L available as lactose free.

All prices include GST (Goods and Services Tax). A public holiday surcharge of 15% is applicable.