



Lunch

Serving till 2pm

The menu at The Garden Court Brasserie features timeless dishes with a brasserie-style twist. From classic favourites to innovative creations, there is something for everyone.



LUNCH MENU

	HERB & GARLIC BREAD	12.00
	BREADS & SPREADS <i>Toasted sourdough & multigrain bread with house made dips</i>	17.50
	SOUP OF THE DAY <i>Served with house made bread</i>	17.50
	SEAFOOD, MUSSEL & CRAYFISH CHOWDER <i>Served with garlic & herb baguette</i>	28.50
	AVOCADO SMASH <i>Multigrain toast, crushed avocado, feta, two poached eggs, fresh tomato & hollandaise sauce</i> <i>Add on bacon + 6.00, smoked salmon + 7.00, mushrooms + 4.00</i>	24.00
	CAESAR STYLE SALAD <i>Poached egg, bacon, parmesan crostini , anchovies, parmesan cheese</i> <i>Add on grilled chicken + 6.00, Add on garlic prawns + 9.00</i>	25.50
	AUTUMNAL SALAD <i>Grilled whitestone halloumi, boiled egg, carrot, walnut, beetroot, charred broccoli & cauliflower, cucumber, tomato. Served with yoghurt dressing (GF)</i>	29.00
	SOUTHERN FRIED CHICKEN <i>With mango salsa and chipotle mayo</i>	27.00

LUNCH MENU

MAINS

-  BEEF / CHICKEN / VEGETARIAN BURGER 29.00
Brioche bun with cos lettuce, bacon, onion, pickles, cheddar cheese, tomato, garlic mayo & french fries (GF, L)
-  CHATEAU CLUB SANDWICH 29.00
Grilled chicken, bacon, tomato, cheese, egg mayonnaise, french fries (GF)
-  SEASONAL RISOTTO 35.00
Topped with sautéed mushrooms, glazed heirloom carrots and broccoli (V,GF)
-  CHICKPEA MASALA 36.00
Samosa, cucumber, red onion & tomato salsa, steamed rice naan bread (V)
-  CHEF'S CHICKEN & COCONUT CURRY 38.50
Served with steamed rice & Asian style greens (GF)
-  BLUE COD FILLET 49.50
Your choice of grilled or battered, lemon- tartare sauce, salad greens, french fries (GF)
-  GRILLED RIB-EYE STEAK 52.00
Served with mushroom sauce, gratin potatoes & heirloom carrots, broccoli (GF)

SIDES \$10.00

French fries / gratin potato / mixed gourmet lettuce salad bowl / steamed jasmine rice / glazed heirloom carrots and broccoli / Italian risotto with parmesan / seasoned potato wedges with sour cream

Please note: Menu & Price is subject to change without notice

V available as vegetarian GF 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

EXPRESS LUNCH MENU

The Express Lunch Menu that changes with the seasons, is designed to showcase our fresh seasonal produce which is developed into a meal perfect to share with friends or family.



MAINS \$34.00

Slow roasted crispy Pork belly (GF)

With gratin potatoes, seasonal vegetables & apple cider gravy (GF)

Jager-style crumbed Chicken Schnitzel

Crumbed chicken breast, Served with mushroom sauce, gratin potatoes & seasonal vegetables

Beef Fillet Mignon (GF)

served on gratin potatoes, seasonal vegetables & Green peppercorn sauce (GF)

Grilled Orange Roughy Fillet

Lemon-hollandaise sauce, served on seasonal vegetables & herbed potatoes

Oven baked Lamb rump (GF)

With minted pea puree, pumpkin, herb potatoes & pan gravy

SMALL SWEET TREATS \$9.00

Vanilla Crème Brûlée

With berry compote & cookie crisp

Tiramisu Slice

With fruit coulis & cream

Freshly Sliced Seasonal Fruit

With berry sorbet (GF)

Ice Cream Sundae

With choice of strawberry, chocolate or toffee sauce

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Dinner

Serving from 5pm

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DINNER MENU

BREADS & SOUPS

	HERB & GARLIC BREAD	12.00
	SOUP OF THE DAY	17.50
	<i>Served with house made bread</i>	
	BREADS & SPREADS	17.50
	<i>Toasted sough dough & multigrain bread with house made dips</i>	
	SEAFOOD, MUSSEL & CRAYFISH CHOWDER	28.50
	<i>Served with garlic & herb baguette</i>	

ENTREES & LIGHT MEALS

	AUTUMNAL SALAD	29.00
	<i>Grilled whitestone halloumi, boiled egg, carrot, walnut, beetroot, charred broccoli & cauliflower, cucumber, tomato. Served with yoghurt dressing (GF)</i>	
	CAESAR STYLE SALAD	25.50
	<i>Poached egg, bacon, parmesan crostini , anchovies, parmesan cheese</i>	
	<i>Add on grilled chicken + 6.00</i>	
	<i>Add on garlic prawns + 9.00</i>	
	SALT & PEPPER SQUID	24.50
	<i>Served on a Greek style salad with feta cheese and aioli dip (G)</i>	
	SOUTHERN FRIED CHICKEN	27.00
	<i>With mango salsa and chipotle mayo</i>	
	VEGETARIAN FAJITA	29.00
	<i>Capsicum, mushroom, onion, homemade ranch beans served with cheese & guacamole (V)</i>	

DINNER MENU

MAINS



SLOWLY BRAISED BEEF CHEEKS

39.00

Served in flakey pastry with mash potato, sautéed chard & seasonal vegetables



SEASONAL RISOTTO

35.00

Topped with freshly sautéed mushrooms glazed heirloom carrots & broccoli (V,GF)



CHICKPEA MASALA

36.00

Samosa, cucumber, red onion and tomato salsa, served with rice & naan bread (V)



CHEF'S CHICKEN & COCONUT CURRY

38.50

Served with steamed rice & Asian style greens (GF)



GRILLED AKAROA SALMON

48.00

Set on Mediterranean vegetables, rosti potatoes & green herb-garlic sauce



GRILLED SEAFOOD

48.00

Prawns, mussels, scallops, calamari & fresh fish fillet served on seasonal risotto (GF)



BLUE COD FILLET

49.50

Your choice of grilled or battered, lemon tartare sauce, salad greens, french fries (GF)



CRUMBED CHICKEN BREAST

40.00

With mushroom sauce, gratin potatoes & seasonal vegetables

DINNER MENU

GRILL

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

 **ANGUS BEEF FILLET STEAK 200G** 52.00
(GF)

 **ANGUS GRASS-FED BEEF RIB EYE STEAK** 52.00
(GF)

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 / garlic butter

SIDES \$10.00 EACH

French fries / gratin potatoes / mixed gourmet lettuce salad bowl / steamed jasmine rice / glazed heirloom carrots and broccoli / Italian risotto with parmesan / seasoned potato wedges with sour cream

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DESSERT MENU

	RASPBERRY CRÈME BRULEE	19.00
	<i>Served with cookie crisp</i>	
	CLASSIC APPLE PIE	19.00
	<i>Served with vanilla bean ice cream & custard sauce</i>	
	FLOURLESS CHOCOLATE MOUSSE BROWNIE	19.00
	<i>Served with berry compote (G,L)</i>	
	FRESHLY SLICED SEASONAL FRUITS	18.00
	<i>Served with sorbet (G,L)</i>	
	ICE CREAM SUNDAE	17.00
	<i>Served with a choice of berry, chocolate, or toffee sauce and whipped cream (G)</i>	
	ASSORTED NEW ZEALAND CHEESE PLATTER	36.00
	<i>Served with fruit and nuts (G)</i>	

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