

# GRAND CASINO

## Starters

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<b>Soup of the Day</b> (V) (GF*) Freshly prepared vegetable soup served with toasted bread & butter	<b>\$10</b>
<b>Garlic Cob Loaf with Caramelised Onion</b> (V) Locally baked mini cob loaf served with homemade garlic butter & caramelised onion jam	<b>\$12</b>
<b>Classic Shrimp Cocktail</b> Marinated shrimps dressed in marie rose sauce with crispy iceberg lettuce	<b>\$15</b>
<b>Sticky Korean Lamb Ribs</b> Southland lamb ribs served with Asian slaw	<b>\$16</b>

## Light Meals

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<b>Thai Beef Salad</b> (V) (GF) Thinly sliced beef, cherry tomatoes, cucumber, and red onions, with a traditional zesty Thai dressing, topped with crispy noodles.	<b>\$18</b>
<b>Classic Seafood Chowder</b> A selection of New Zealand seafood made into a hearty creamy chowder	<b>\$22</b>
<b>Lambs Fry</b> (GF*) Sauteed lamb liver with bacon, served in a creamy brandy, mushroom sauce	<b>\$23</b>

## Wok Selection

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<b>Kung Pao Chicken</b> Marinated chicken, peanuts, chilli & market vegetables served with jasmine rice	<b>\$26</b>
<b>Red Prawn Curry</b> (GF) Grilled prawns served in red curry sauce with seasonal vegetables & jasmine rice	<b>\$28</b>

Please inform wait staff if you have any specific dietary requirements.  
(GF) Gluten free | (V) Vegetarian | (V+) Vegan | \* special dietary available, please ask

Please note we do not offer takeaways.

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## Burger Range

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- Crispy Chicken Burger** \$19  
Crispy crumbed chicken served with brie cheese, lettuce & aioli
- Quinoa Burger (V+\*)** \$22  
Quinoa & feta burger served with lettuce, tomato, grilled haloumi & capsicum jam
- Beef Burger** \$24  
Grilled 100% angus beef patty served with smoked cheese, dill pickle, tomato relish & mustard.

All burgers are served with fries.

## Main Meals

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- Pasta of the day (V\*)** \$22  
Our wait staff will advise of today's specialty
- Pumpkin Beef Brisket Risotto (V\*) (GF)** \$26  
Roasted butternut squash risotto served with braised beef brisket, broad beans, mascarpone & parmesan cheese
- Vegetable Tagine (GF\*) (V+\*)** \$26  
Roasted vegetables & lentils served in a fragrant tomato sauce with cous cous & mint yoghurt
- The Grand Cordon Bleu** \$29  
Crumbed chicken with prosciutto & smoked Evansdale cheese served on gratin potatoes with almond broccoli
- Venison Bourguignon** \$28  
Venison braised in red wine, served with braised carrots, onions & potato mash
- Blue Cod (GF)** \$32  
Beer battered blue cod served with tartare sauce fries & green garden salad
- Beef Wellington** \$39  
Premium beef fillet in puff pastry with mushroom duxelles served on agria mash potato with garden vegetables & red wine jus

## Grill Selection

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- Akaroa Salmon Fillet 180g** \$30
- Angus Rib Eye Steak 220g** \$32

Served with your choice of two sides and one sauce

**Sides:** Fries, garden salad, potato mash, potato gratin, jasmine rice, steamed broccoli carrots & cauliflower

**Sauces:** Creamy bourbon & mushroom, red wine jus, garlic butter

Extra Side \$5 | Extra Sauce \$3