

GRAND CASINO

Starters

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

Light Meals

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

Wok Selection

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

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

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

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	
Fish & Chips (GF*)	\$32
Beer battered market fish served with tartare sauce fries & green garden salad	
Beef Wellington	\$39
Premium angus beef in puff pastry with mushroom duxelles served on agria mash potato with garden vegetables & red wine jus	

Grill Selection

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