

GRAND CASINO

Entrée

Soup of the Day (V) (GF*)	\$10
Freshly prepared soup served with locally baked focaccia	
Garlic Cob Loaf with Caramelised Onion (V)	\$12
Locally baked cob loaf served with homemade garlic butter & caramelised onions	
Mushroom Croquettes (V)	\$14
Crumbed mushroom croquettes served with truffle mayonnaise	
Chicken Pâté (GF*)	\$15
Homemade potted chicken liver pâté served with red wine jelly & crackers	
Classic Shrimp Cocktail (DF)	\$16
Marinated shrimp dressed in classic cocktail sauce served with crispy iceberg lettuce	

Light Meals & Salads

Beetroot, Spiced Walnut & Feta Salad (GF) (V) (V+*)	\$19
Roasted baby beets served with crunchy spiced walnuts, dates, spinach, feta & balsamic dressing	
Roast Vegetable Salad (GF) (V) (V+*)	\$19
Warm roast vegetables on leafy greens, buffalo mozzarella & blackberry vinaigrette	
Thai Beef Salad (GF*)	\$19
Thinly sliced beef, cherry tomatoes, cucumber & red onions with a traditional zesty Thai dressing topped with crispy wonton	
Seafood Chowder	\$22
Fresh NZ seafood in a hearty creamy chowder served with locally baked focaccia	
Lambs' Fry (GF*)	\$23
Sauteed lambs' liver with bacon, served in a creamy brandy mushroom sauce with locally baked focaccia bread	
Pasta of the day (V*)	\$24
Freshly created to seasonal availability. Our wait staff will advise of today's specialty	

Grill Selection

Akaroa Salmon Fillet 180g (GF*) (DF*)	\$34
Blackened Lamb (GF*) (DF*)	\$34
Angus Rib Eye Steak 220g (GF*) (DF*)	\$36

Served with your choice of two sides and one sauce | Extra Side \$5 | Extra Sauce \$3

Sides:	Fries, garden salad, potato mash, potato gratin, steamed rice, steamed vegetables, roasted vegetables
Sauces:	Creamy bourbon & mushroom, red wine jus, garlic butter, béarnaise

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Burgers & Sandwiches

Classic Club Sandwich \$24
Grilled chicken breast with bacon, lettuce, tomato, fried egg & avocado served on sourdough

Crispy Karaage Chicken Burger \$24
Served with kewpie mayonnaise, shredded Asian slaw, brie cheese & tonkatsu sauce

Beef Brisket Burger \$24
Pulled beef brisket served with gherkin, coleslaw & crispy fried onions
Burgers & sandwiches are served with fries | Vegetarian patty available on request

Main Meals

Fish & Chips (DF) \$28
Beer battered market fish served with tartare sauce, fries & side salad

Seafood Paella (DF) \$29
Arborio rice cooked with chicken, mussels, market fish & prawns served in a tomato chorizo base

Southland Lamb Shank (GF) \$29
Lamb shank braised in rich red wine gravy served on mash & roasted vegetables

Chicken Coq au Vin (GF*) \$29
Red wine braised chicken thigh with bacon, pearl onions & mushroom served with mashed potatoes & pastry top

The Grand Cordon Bleu \$32
Crumbed chicken with prosciutto & smoked Evansdale cheese served on gratin potatoes with almond broccoli

Beef Wellington \$39
Premium beef tenderloin wrapped in puff pastry with mushroom duxelles served on potato mash with red wine jus & seasonal vegetable garnish

Wok Selection

Sichuan Pork Belly \$24
Pork belly slices served in sichuan sauce with leeks, bamboo shoots & steamed rice

Sweet & Sour Chicken \$26
Battered chicken served in sweet & sour sauce with stir fried vegetables & steamed rice

Beef & Black Bean \$27
Stir-fried beef served with vegetables in black bean sauce with steamed rice

Please inform wait staff if you have any specific dietary requirements.
(GF) Gluten free | (V) Vegetarian | (V+) Vegan | (DF) Dairy Free

*special dietary available, please ask

Please note we do not offer takeaways.