

GRAND CASINO

Starters

Soup of the Day (V) (GF*) Freshly prepared vegetable soup served with toasted bread & butter	\$10
Garlic Cob Loaf with Caramelised Onion (V) Locally baked mini cob loaf served with homemade garlic butter & caramelised onion jam	\$12
Classic Shrimp Cocktail Marinated shrimps dressed in marie rose sauce with crispy iceberg lettuce	\$15
Chicken Liver Pâté Potted chicken liver pâté with red wine jelly, pickles & buttered brioche	\$15
Sticky Korean Lamb Ribs Southland lamb ribs served with asian slaw	\$16

Light Meals

Roasted Vegetable Salad (V) (V+*) (GF) Served with golden beets, balsamic vinaigrette & feta. Add grilled chicken \$5	\$18
Classic Seafood Chowder A selection of New Zealand seafood made into a hearty creamy chowder	\$22
Pasta of the day (V*) Our wait staff will advise of today's specialty	\$22
Lambs Fry (GF*) Sautéed lamb liver with bacon, served in a creamy brandy, mushroom sauce	\$23

Wok Selection

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

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

Vegetarian Burger (V) Beetroot & black bean burger patty served with avocado smash, grilled haloumi, lettuce, tomato & aioli	\$19
Crispy Chicken Burger Crispy crumbed chicken served with brie cheese, lettuce & aioli	\$19
Beef Burger Grilled 100% angus beef patty served with smoked cheese, dill pickle tomato relish, mustard, onion rings, bacon & fried egg.	\$24

All burgers are served with fries.

Main Meals

Pumpkin Beef Brisket Risotto (V*) (GF) Roasted butternut squash risotto served with braised beef brisket, broad beans, mascarpone & parmesan cheese	\$26
The Grand Cordon Bleu Crumbed chicken with prosciutto & smoked evansdale cheese served on gratin potatoes with almond broccoli	\$29
Venison Bourguignon Venison braised in red wine, served with braised carrots, onions & potato mash	\$28
Blue Cod (GF) Beer battered blue cod served with tartare sauce fries & green garden salad	\$32
Beef Wellington Premium beef fillet in puff pastry with mushroom duxelles served on agria mash potato with garden vegetables & red wine jus	\$39

Grill Selection

Akaroa Salmon Fillet 180g	\$30
Angus Rib Eye Steak 220g	\$32
Lamb Rump 200g	\$30

Served with your choice of two sides and one sauce

Sides:	Fries, garden salad, potato mash, potato gratin, roasted vegetables, jasmine rice, steamed broccoli carrots & cauliflower
Sauces:	Green peppercorn, creamy bourbon & mushroom, red wine jus, garlic butter

Extra Side \$5 | Extra Sauce \$3