

# GRAND CASINO

## Starters

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- 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

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- 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

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- 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

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- Crispy Chicken Burger** \$19  
Crispy crumbed chicken served with brie cheese, lettuce & aioli
- 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
- 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