

GRAND CASINO

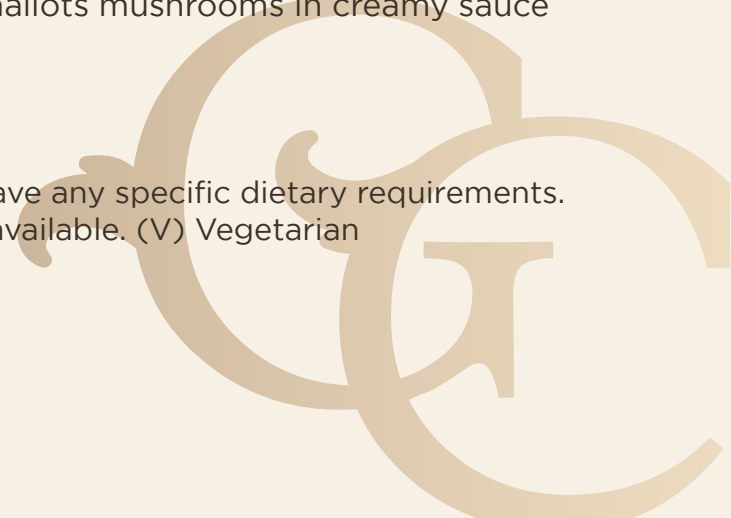
Starters

Fresh Garden Vegetable Soup (V) (GF*)	\$10
Seasonal vegetable soup sourced from local produce	
Classic Shrimp Cocktail (GF*)	\$15
Marinated shrimps with lettuce, avocado & Marie Rose sauce	
Chicken Liver Parfait (GF*)	\$15
Served with quince, poached baby pear & toasted focaccia	
Oysters Kilpatrick	\$22
A half-dozen pacific oysters baked with bacon parsley & Worcestershire sauce	

Light Meals

Caesar Salad (V) (GF*)	\$18
Cos lettuce with parmesan cheese, bread croutons, egg, bacon & caesar dressing. Add chicken \$5	
Thai Beef Salad (GF*)	\$19
Crispy market vegetables served with tender strips of marinated beef, crispy wontons & authentic thai dressing	
Seafood Chowder	\$22
New Zealand clams, market fish & vegetables served with saffron & crème fraiche	
Lamb Liver Flambe (GF*)	\$23
Sautéed lamb liver with bacon, crispy shallots mushrooms in creamy sauce flambeed in brandy	

Please inform wait staff if you have any specific dietary requirements.
(GF*) Gluten free available. (V) Vegetarian



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Grill Selection (GF*)

Akaroa Salmon Filet 180g	\$30
Angus Rib Eye Steak 220g	\$32
Venison Loin 180g	\$34

Served with your choice of two sides and one sauce

Sides: fries, green salad, mashed potato, steamed vegetables, jasmine rice, potato croquette

Sauces: Peppercorn, mushroom, red wine jus, blue cheese, garlic or café de paris butter

Extra Side \$5 | Extra Sauce \$3

Main Meals

Grand Pasta of the day (V) **\$22**

Please ask for today's specialty

Mushroom Risotto (V) (GF*) **\$22**

Creamy arborio rice with garden peas, parmesan cheese & truffle oil
Add chicken \$5

Angus Beef Burger (GF*) **\$24**

100% pure angus beef with smoked cheese, dill pickle, tomato relish, mustard, onion rings, bacon & egg served with fries

The Grand Cordon Bleu **\$29**

Crumbed chicken with prosciutto and tania smoked Evansdale cheese, pumpkin mash & almond broccoli

Blue Cod **\$32**

Beer battered blue cod served with tartare sauce fries & green garden salad

Beef Wellington **\$39**

Premium beef filet in puff pastry with mushroom duxelles served on agria mash potato with market vegetables & red wine jus

Wok Selection

Kung Pao Chicken (GF*) **\$26**

Marinated chicken, peanuts, chilli & market vegetables served with jasmine rice

Sichuan Style Lamb Stir Fry (GF*) **\$28**

Tender sichuan style lamb & market vegetables, served with jasmine rice

