

GRAND CASINO

DINNER MENU

available from 5pm

STARTER

- Sweetcorn fritter** (V) (GF*) \$11
Homemade sweetcorn fritter with lemon mayonnaise and basil salt
- Halloumi dukkha slider** (V) \$12
Brioche slider buns served with pan fried halloumi, dukkha, yoghurt and pomegranate molasses
- Lime and chilli mussel cake** (GF) \$12
Homemade lime and chilli mussel cake served with coriander mayonnaise and lime wedge
- Chicken liver parfait** \$13
Chicken liver parfait served with sable biscuit, orange gel and micro basil

ENTRÉE

- Soup of the day** *served with grilled ciabatta* (GF*) \$16
Freshly created to seasonal availability. Our wait staff will advise of today's specialty:
- Carpaccio of beef eye fillet** (GF*) \$25
Carpaccio of beef with a sweet and sour red onion, mesclun salad, parmesan cheese, crispy capers and cured egg yolk
- Grilled Hokkaido scallop** (GF) \$25
Grilled Hokkaido scallop with Korean sauté kimchi, nori crisp, edamame and miso cream butter
- Lamb ravioli** \$26
Homemade lamb ravioli with Evansdale blue cheese cream and dried mushroom foam
- Steamed salmon niçoise** (GF) \$23
Steamed salmon served with green beans, black olives, boiled egg, tomato, cucumber, sauce verte and tomato dressing

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.

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MAIN

Burger of the day (V*) **\$27**
Served with rustic fries. Our wait staff will advise of today's specialty.

Fish and chips **\$30**
Beer battered market fish (180g) served with smashed peas, rustic fries, homemade tartare sauce, lemon wedges and cumin seed crisp

Grilled chicken breast **\$33**
Marinated chicken breast (180g) served with spinach and gruyere risotto, grilled witloof and green peppercorn sauce

Slow cooked Korean beef short rib (GF) **\$37**
Beef short rib (180g) served with carrot, onion, mushroom, saffron potatoes and steamed rice

Salmon en papillote (GF) **\$37**
Baked salmon (150g) with fennel, vine tomatoes, shallot, pernod sauce with Italian stuffed tomato

Grilled lamb rump **\$38**
Sous vide lamb rump (180g) served with courgette moussaka, gruyere cheese bechamel sauce, black olive crust, sauté spinach and madeira port wine jus

Beef scotch fillet (GF) **\$39**
Beef scotch fillet (250g) served with confit kumara, almond broccolini, fried egg and madeira port wine jus

Sides

Baby carrots with tarragon and garlic (GF) (V) **\$9**
Chilled silken tofu with crispy shallots and ponzu sauce (V) **\$10**
Heirloom tomato tabouleh (V) **\$11**
Rustic fries with truffle oil and parmesan cheese (GF*) (V) **\$11**
Duck fat potatoes with mustard dressing (GF*) **\$12**