

VICTORIA RAILWAY HOTEL
“**GERRARD’S RESTAURANT**”

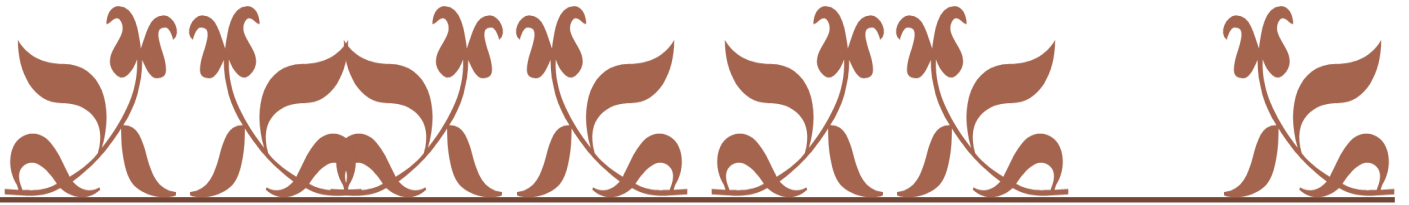


Starters

<u>GARLIC LOAF</u> (G.F. & VEGAN OPTION AVAILABLE) <i>A fresh and soft, oven-baked pull apart loaf that can serve 2 to 4 people. Served with a side of chefs own garlic butter. Order with 2 dips of the day for an extra \$4.00 (Smaller G.F. or Vegan Option available \$9.50 - please ask)</i>	12.00
<u>SEAFOOD CHOWDER</u> <i>Chefs spectacular home made seafood chowder. A rich creamy chowder served with toasted ciabatta.</i>	19.50
<u>SOUP OF THE DAY</u> (G.F. , VEG & VEGAN OPTION AVAILABLE) <i>Chef’s selection served with toasted ciabatta.</i>	14.50
<u>BOWL OF MUSSELS</u> <i>Steamed mussels in a garlic & white wine sauce, served with rock salt, cracked pepper & dipping bread.</i>	18.50
<u>GARLIC PRAWNS</u> <i>Peeled prawn tails served over steamed rice and topped with a creamy garlic, chilli & lime sauce and fresh lemon.</i>	18.50
<u>SALT AND PEPPER SQUID</u> <i>Served with salad greens and garlic aioli.</i>	18.50
<u>CRUMBED CAMEMBERT</u> <i>Crumbed and deep fried camembert pieces served with homemade apricot dipping sauce.</i>	18.50



Please advise wait staff of any allergies



Mains



BEER BATTERED BLUE COD

39.50

Local Blue Cod fillet coated in a light beer batter and cooked until golden. Served with beer battered fries, a fresh garden salad, tomato and tartare sauces.

PAN FRIED BLUE COD (GF)

39.50

Pan fried fillet of Bluff Blue Cod accompanied with lemon caper butter sauce, garden salad and roasted herbed potatoes.

RESERVE PRIME RIB-EYE STEAK

39.50

The ultimate cut of premium beef with consistent and superior marbling. 300g steak cooked to your liking, served with your choice of pepper sauce, mushroom sauce or garlic butter. Served with beer battered fries, onion rings and a fresh garden salad.

Add

3 chili garlic prawns for surf and turf.

42.50

THE RAILWAY'S BANGERS AND MASH

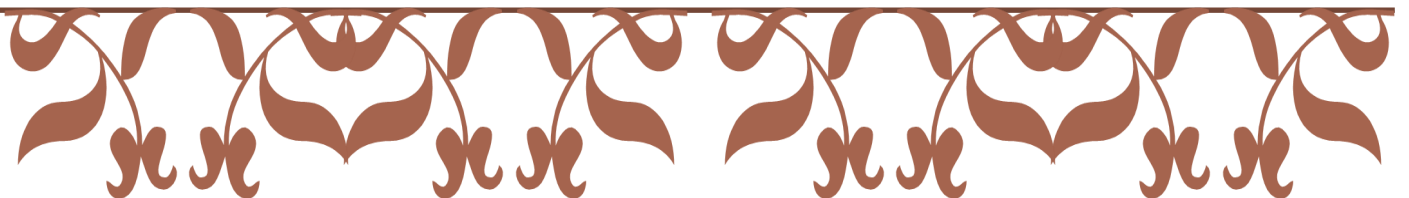
25.50

Local Tuatapere sausages served with a red wine and onion gravy and served with creamy potato mash and minted peas

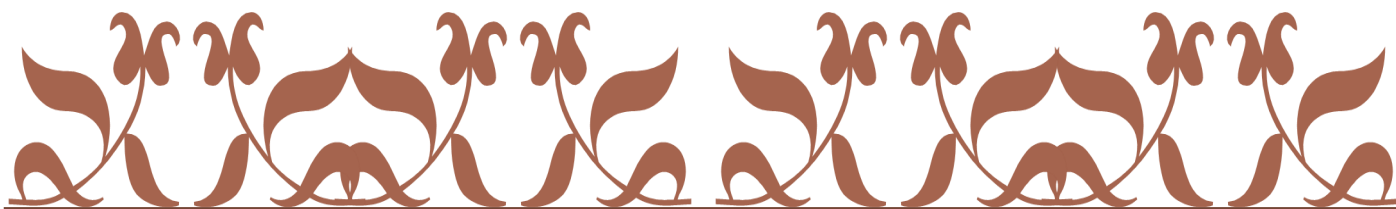
LAMB SHANK

28.50

Braised lamb shank with a hint of rosemary served with herbed mashed potatoes and steamed greens topped with parsnip shards and home made gravy.



Please advise wait staff of any allergies



PORK BELLY

32.00

Slow cooked and served with homemade cheese & bacon potato croquettes. Steamed carrots, broccoli and chefs own BBQ Bourbon sauce.

MUSHROOM RISOTTO (VE)

23.50

Mixed wild mushroom with wilted spinach in a creamy Arborio rice, topped with shaved parmesan and a hint of balsamic to finish.

ROAST VEGETABLE SALAD (VE, VG)

23.50

Selection of roasted vegetables with baby spinach, cherry tomatoes & toasted seeds dressed with aioli & balsamic.

Add seasoned tender chicken breast 7.00

CHICKEN SALAD

29.50

Delicately seasoned warm chicken breast slices served on salad greens with sweet baby tomatoes, oven baked bacon, cashew nuts and crumbed camembert. Finished with vinaigrette, aioli and chefs own apricot sauce.

LAMB'S FRY & BACON STACK

25.50

Thinly sliced lamb's liver, grilled streaky bacon, gravy & battered onion rings stacked on creamy mashed potato.

CHICKEN AND BACON (GF)

35.50

(Cooking time 20 to 30 minutes)

Succulent chicken breast wrapped in streaky bacon, pan fried and served with you choice of:

Creamy mashed potato OR Herb roasted potato OR Beer battered fries

&

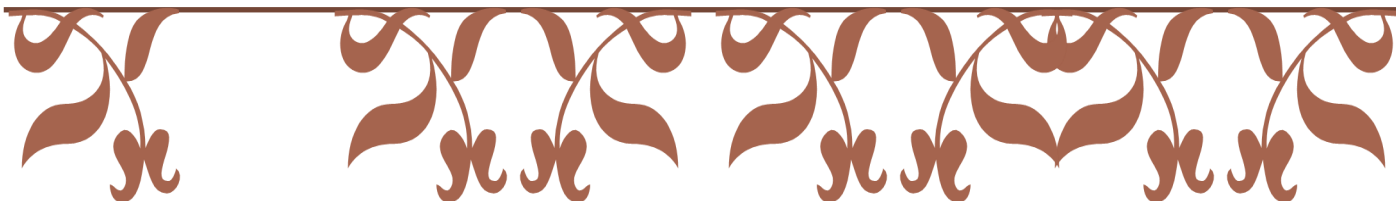
Steamed garden vegetables OR Garden salad

&

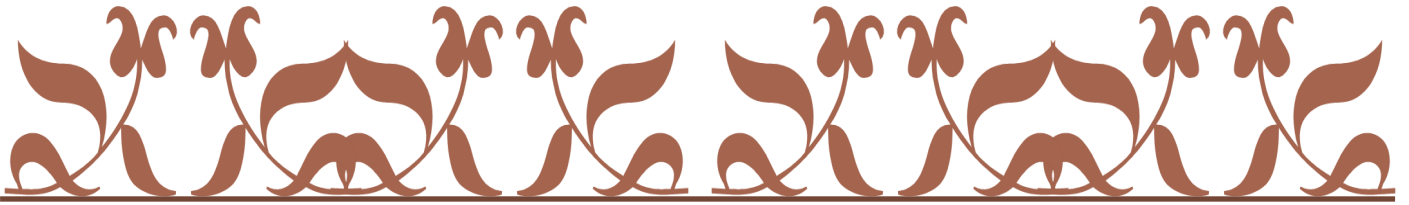
Creamy mushroom sauce OR Pepper sauce OR Creamy garlic & white wine

OR

Red wine Jus



Please advise wait staff of any allergies



Dessert



Ice-cream Sundae

Chef's selection, served with cream and topped with a choice of chocolate, caramel or berry topping.

8.50

BELGIUN WAFFLE & ICE-CREAM

Served with cream, seasonal fruit and 2 flavours of ice-cream, topped with your choice of chocolate, caramel or berry topping.

12.50

ROSE'S FAMOUS STICKY DATE PUDDING

Famous home made pudding, rich & full of dates, smothered in a caramel sauce served with whipped cream and ice cream.

12.50

CHEFS HOME MADE FRUIT CRUMBLE (GF AVAILABLE)

Old fashioned home made fruit crumble. Served hot with sides of cream and ice-cream.

12.50

SALTED CARAMEL BROWNIE

Chefs decadent homemade salted caramel brownie served warm with fresh whipped cream & ice-cream to finish.

12.50

CLASSIC PAVLOVA (GF)

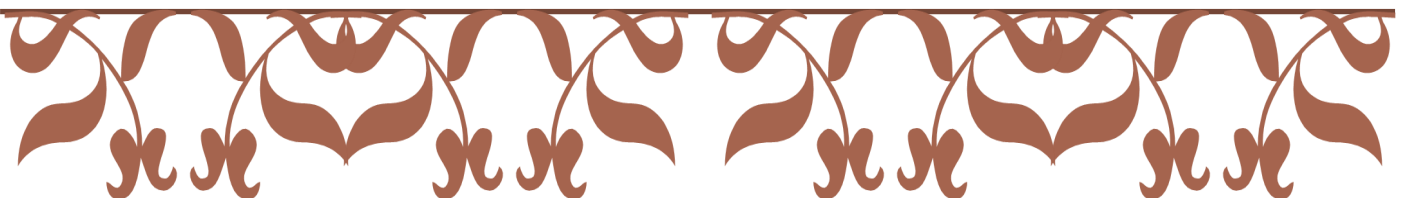
Delicious single serve Pavlova, served with fresh cream and ice cream, seasonal fruit and drizzled with passionfruit coulis.

12.50

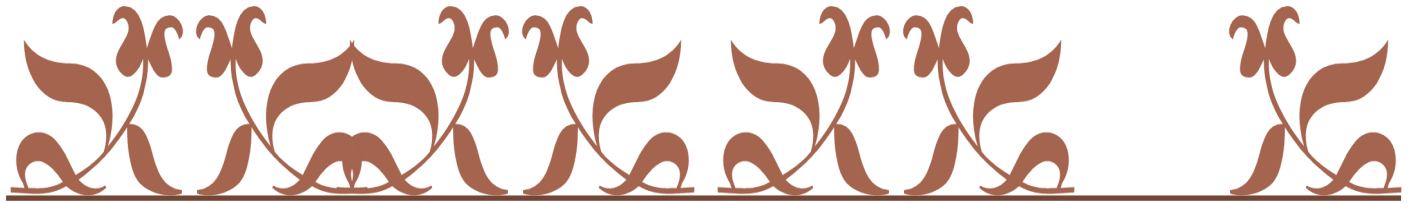
CHEESE AND CRACKER PLATE

A perfect way to finish a great dinner. A selection of cheeses - hard, soft and blue with fruit chutney and crackers. Perfect to share between two.

25.50



Please advise wait staff of any allergies

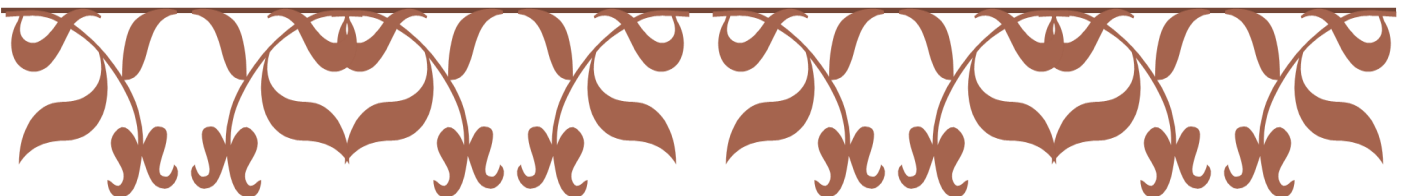


VICTORIA RAILWAY HOTEL
"GERRARD'S RESTAURANT"



Bar Meals

<u>SOUP OF THE DAY</u> (G.F) <i>Chef's selection served with toasted ciabatta.</i>	14.50
<u>SEAFOOD CHOWDER</u> <i>Chefs home made seafood chowder. A rich creamy chowder served with a toasted ciabatta.</i>	19.50
<u>SALT AND PEPPER SQUID</u> <i>Served with beer battered fries, salad greens and choice of tartare, jalapeno aioli or garlic aioli.</i>	19.50
<u>ALL DAY BREAKFAST</u> 2 Free Range Eggs cooked as you wish, served on Toast with Bacon, Sausage,	25.00
<u>BEER BATTER FRIES</u> <i>Served with tomato sauce and aioli.</i>	12.00
<u>BOWL OF WEDGES</u> <i>Served with sour cream and sweet chili.</i>	12.00



Please advise wait staff of any allergies