

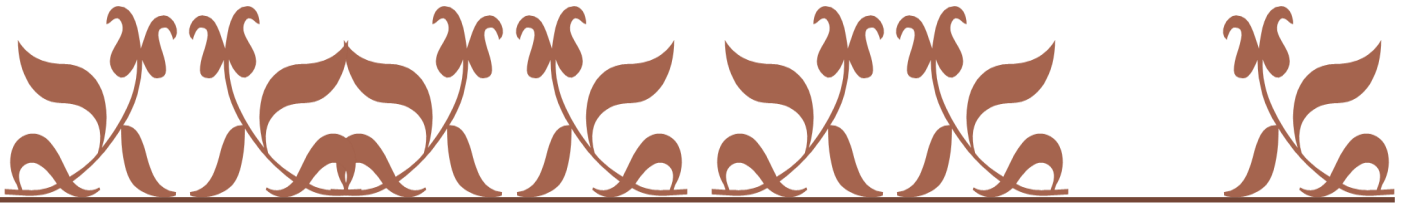
“GERRARD’S RESTAURANT”

Starters & Light meals

<u>GARLIC LOAF</u> (G.F. & VEGAN OPTION AVAILABLE)	12.00
<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. (Smaller G.F. or Vegan Option available \$9.50 - please ask)</i>	
<u>SEAFOOD CHOWDER</u>	19.50
<i>Chefs spectacular home made seafood chowder. A rich creamy chowder served with toasted ciabatta.</i>	
<u>SOUP OF THE DAY</u> (G.F. , VEG OPTION AVAILABLE)	14.50
<i>Chef’s selection served with toasted ciabatta.</i>	
<u>BOWL OF MUSSELS</u>	18.50
<i>Steamed mussels in a garlic & white wine sauce, served with rock salt, cracked pepper & dipping bread.</i>	
<u>GARLIC PRAWNS</u>	18.50
<i>Peeled prawn tails served over steamed rice and topped with a creamy garlic, chilli & lime sauce and fresh lemon.</i>	
<u>SALT AND PEPPER SQUID</u>	18.50
<i>Served with salad greens and garlic aioli.</i>	
<u>STUFFED PORTOBELLO MUSHROOMS</u> (VEG)	16.50
<i>Portobello mushrooms stuffed with spinach & cream cheese topped with panko crumb & chilli oil</i>	
<u>CHEESE AND CRACKER PLATE</u>	<i>For 1</i> 16.50
<i>A selection of cheeses - hard, soft and blue with fruit, chutney and crackers.</i>	To Share 26.50



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

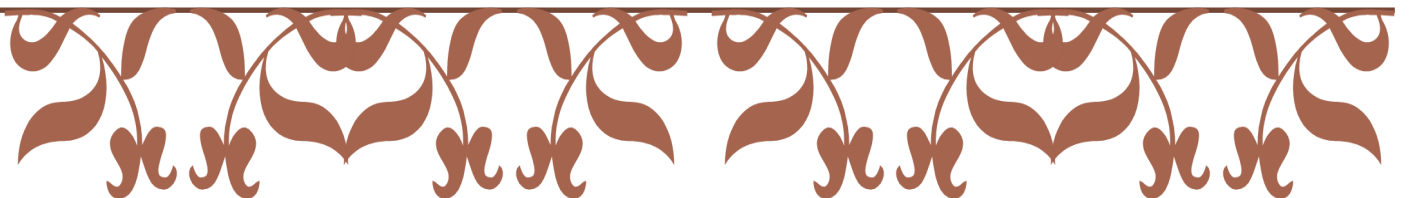
25.50

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

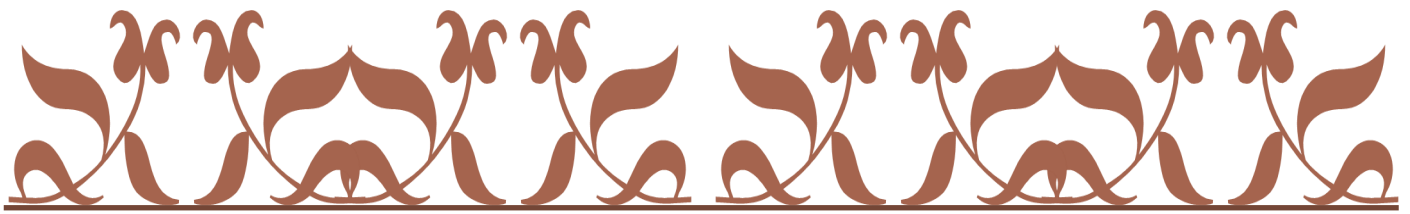
LAMB SHANK

28.50

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



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LAMB'S FRY & BACON STACK 25.50

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

PORK BELLY 32.00

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

VENISON 39.50

Our Venison Medallions are supremely lean and tender & served rare on mashed agria potatoes, portobello mushrooms, bacon, chefs vegetables and blueberry jus.

MUSHROOM RISOTTO (VEG) 29.50

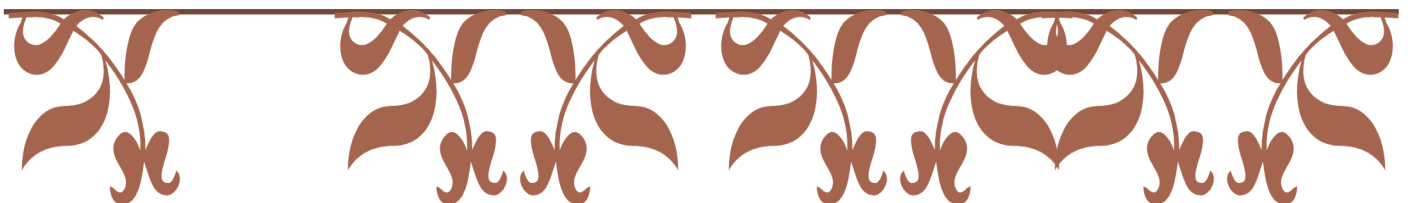
Mixed wild mushroom with wilted spinach in a creamy Arborio rice, topped with shaved parmesan and a hint of balsamic to finish.

CHICKEN PASTA 27.50

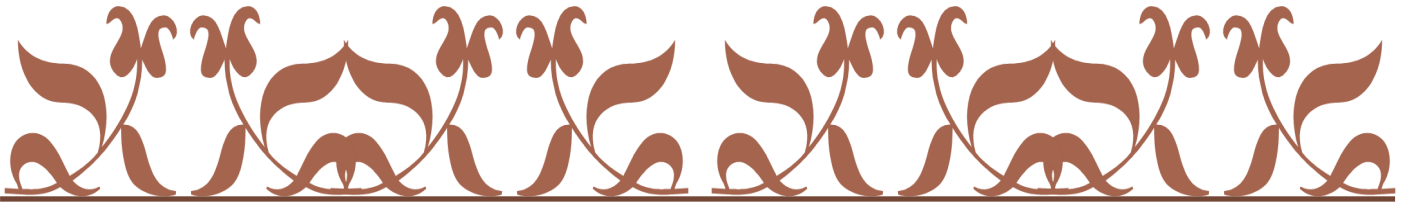
Chicken, bacon, mushroom and onion sautéed with garlic and basil pesto served in a divinely creamy sauce.

ROAST PUMPKIN & SPINACH PASTA (VEG) 24.50

Pumpkin, spinach and onion with sundried tomatoes, cooked in a creamy sauce.



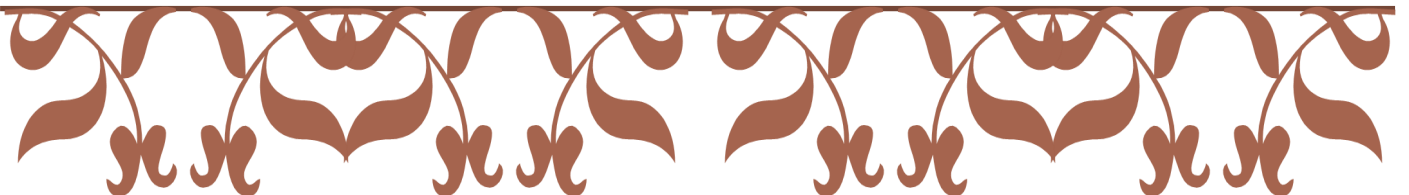
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Dessert



<u>ICE-CREAM SUNDAE</u>	8.50
<i>Chef's selection, served with cream and topped with a choice of chocolate, caramel or berry topping.</i>	
<u>BELGIUN WAFFLE & ICE-CREAM</u>	12.50
<i>Served with cream, seasonal fruit and 2 flavours of ice-cream, topped with your choice of chocolate, caramel or berry topping.</i>	
<u>ROSE'S FAMOUS STICKY DATE PUDDING</u>	12.50
<i>Famous home made pudding, rich & full of dates, smothered in a caramel sauce served with whipped cream and ice cream.</i>	
<u>CHEFS HOME MADE FRUIT CRUMBLE</u> <small>(GF AVAILABLE)</small>	12.50
<i>Old fashioned home made fruit crumble. Served hot with sides of cream and ice-cream.</i>	
<u>SALTED CARAMEL BROWNIE</u>	12.50
<i>Chefs decadent homemade salted caramel brownie served warm with fresh whipped cream & ice-cream to finish.</i>	
<u>CLASSIC PAVLOVA</u> <small>(GF)</small>	12.50
<i>Delicious single serve Pavlova, served with fresh cream and ice cream, seasonal fruit and drizzled with passionfruit coulis.</i>	
<u>CHEESE AND CRACKER PLATE</u>	
<i>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.</i>	
	For 1 16.50 To Share 26.50



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