

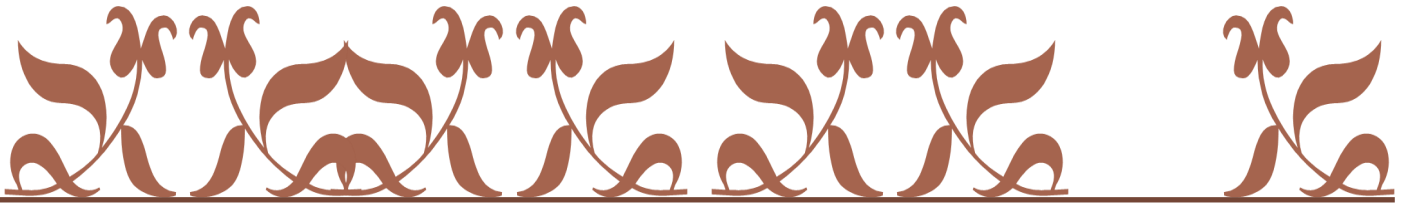
“GERRARD’S RESTAURANT”

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 home made selection served with toasted ciabatta.</i>	
<u>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>PORK BELLY</u>	18.50
<i>Tender pork pieces marinated then baked with a sticky Bourbon sauce. Complemented with crunchy crackling and a delicious creamy potato bake.</i>	
<u>CHEESE AND CRACKER PLATE</u>	<i>For 1</i> 18.50
<i>A selection of cheeses - hard, soft and blue with fruit, chutney and crackers.</i>	<i>To Share</i> 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

42.50

The ultimate 300g cut of premium beef with consistent and superior marbling. Cooked to your liking served with your choice of:

*Creamy mashed potato OR roast potatoes OR home made potato bake
OR beer battered fries*

&

Steamed garden vegetables OR Garden salad

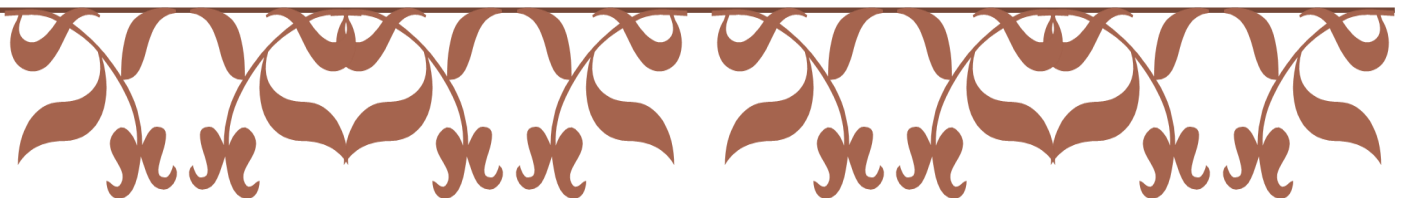
&

Creamy mushroom sauce OR Pepper sauce OR Garlic Butter OR 2 fried eggs

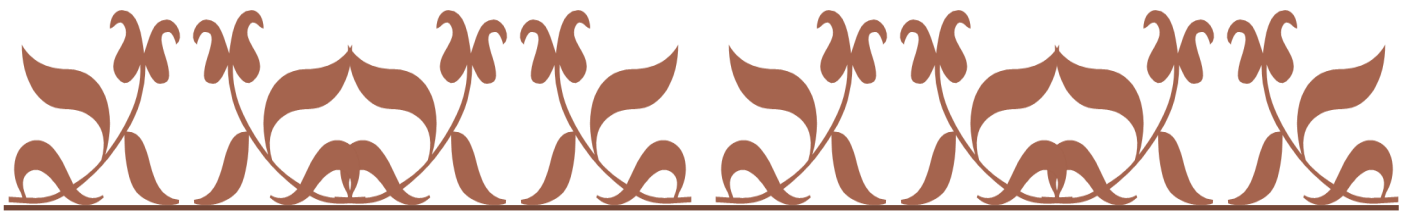
Add

3 chili garlic prawns for surf and turf.

45.50



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THE RAILWAY'S BANGERS AND MASH 26.50

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

LAMB SHANK 29.50

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

LAMB'S FRY & BACON STACK 26.50

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

PORK BELLY 34.00

Slow cooked and served with homemade creamy potato bake, steamed carrots, broccoli and chefs own divine BBQ Bourbon sauce.

CHICKEN SALAD 29.50

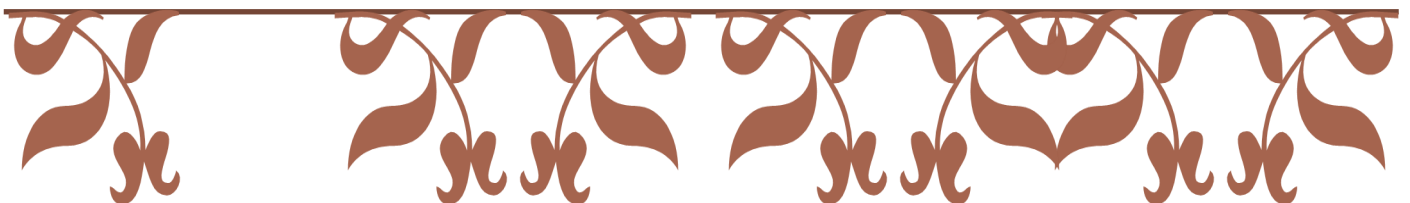
Delicately seasoned warm chicken breast slices served on salad greens with sweet baby tomatoes, oven baked bacon, cashew nuts and crumbed camembert. Finished with vinaigrette, aioli and chefs own apricot sauce.

MUSHROOM RISOTTO (VEG) 25.50

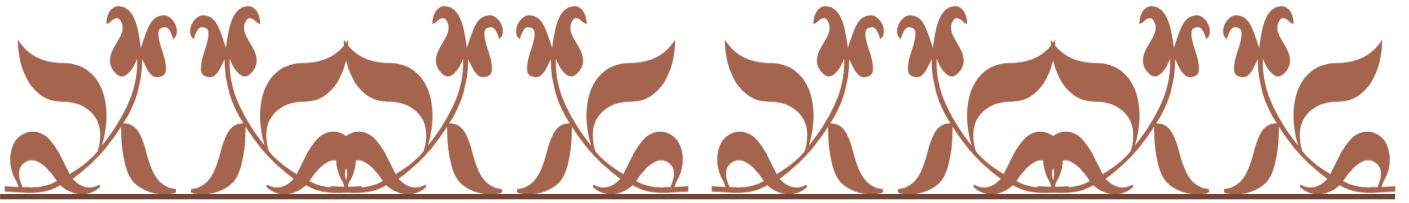
Mixed wild mushroom with wilted spinach in a creamy Arborio rice, topped with shaved parmesan and a hint of balsamic to finish.

ROAST PUMPKIN & SPINACH PASTA (VEG) 25.50

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



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Dessert



ICE-CREAM SUNDAE

8.50

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

BELGIUN WAFFLE & ICE-CREAM

12.50

Served with cream, warmed raspberries, 2 flavours of ice-cream and topped with a wild berry sauce.

CHOCOLATE TORTE (GF)

12.50

Chefs light & decadent homemade torte served with berry sorbet with fresh whipped cream.

ROSE'S FAMOUS STICKY DATE PUDDING

12.50

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

CHEFS HOME MADE FRUIT CRUMBLE

12.50

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

SALTED CARAMEL BROWNIE

12.50

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

CLASSIC PAVLOVA (GF)

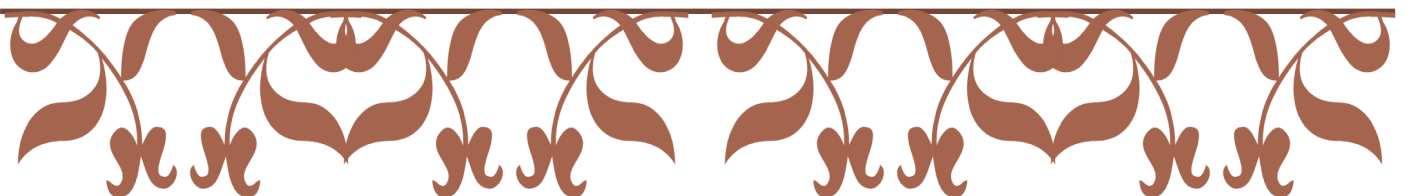
12.50

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

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.

*For 1
18.50
To
Share
26.50*



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