



the garden terrace

STARTERS, LIGHT MEALS & SALADS

Continental Bread Selection (Serves two)

Fresh baked Continental breads with savoury spreads

Soup du Jour

Chef's Special of the Day with Continental bread

Smoked Salmon Salad

Sliced salmon set on salad greens with tomatoes, cucumber, red onion, capsicum, roasted cashews and sprouts, drizzled with mustard vinaigrette

MAINS

Gremolata Prawns

Pan-fried prawns in a lemon, garlic and parsley sauce
Served with steamed white rice and a side salad

New Zealand Green Lipped Mussels

Steamed in Chardonnay with tomato, onion and garlic
Served with garlic crostini

Catch of the Day

Pan-fried fresh fillets smothered in a delicately flavoured lemon and fresh coriander cream sauce.
Served with gourmet potatoes and a side salad

Vegetarian Lasagne

Italian bolognese with tomatoes, onions, spinach, cheese, garlic and herbs layered between sheets of pasta. Served with a side salad

Butter Chicken

Chicken breast portions infused with the flavours of cinnamon, cloves and cardamom and baked in a saffron, almond, tomato and cream sauce. Served with rice

Cashew Chicken

An authentic Thai dish of stir-fried chicken strips, sweet onions, capsicum, cashew nuts and spring onions served with steamed white rice.
Prepared with or without chilli

New Zealand Prime Sirloin (225g)

Grilled to perfection and topped with a tomato, mushroom and red wine sauce. Served with seasoned potato wedges and a side salad.

DESSERTS

Warm Continental Apple Cake

served with ice cream and fresh cream

Ice Cream Basket

Three scoops vanilla or espresso ice cream in a brandy snap basket
smothered with chocolate hazelnut sauce and toasted almonds

Chocolate Fudge Cake

Served in a puddle of vanilla crème anglaise

Gourmet coffees, teas, alcoholic and non-alcoholic beverages are also available.