

Dinner

To Start

Pacific oysters

Fresh Coriander, Chilli, Lemon and Balsamic Vinegar

½ dozen 18.9
1 dozen 31.9

Mezze platter

38.0

A selection of Sigara Boregi, Salt and Pepper Squid, Salmon Skewers, Smoked Chicken, Harissa Beef Skewers, Marinated Olives and Hummus, served with Grilled Turkish Bread

Seafood Platter

38.0

A selection of Salt and Pepper Squid, Mussels, Oysters, Salmon Skewers, and Prawns & Scallops Skewers, served with Dipping Sauces

Mecca Dips

11.9

Warm Turkish Bread with a selection of Mediterranean Dips

Garlic bread

8.9

Char-grilled and oozing with Garlic Butter

Entrees

Salt and Pepper Squid

16.9

Tender Squid, lightly cooked with Chilli Dip and Lemon wedges

Spiced Veal Cutlets

18.9

Za`tar crusted Veal Cutlets, Bulghur (wheat) Pilaf, Pomegranate Dressing

Sigara Boregi

15.9

Filo Cigars filled with Potato, Feta and Parsley with Hummus and Tomato Salsa

Seared Scallops

17.9

Scallops, Baby Cos lettuce, roasted Cashews, Apple, Curried Vinaigrette

Chermoula Charred Prawns

17.9

Grilled Prawns marinated in Herbs and Spices with Rocket Salad, Lime, Chilli and Mint Salsa

Entree's available as main course on request

A 15% Surcharge Applies on New Zealand Public Holidays
Menu Items/prices are Indicative & may change without notice

Mains

Baked Chicken	33.5
Chicken Breast filled with Pine Nuts, Spinach and Mozzarella on Kumara Mash and Green Beans with a creamy Pernod Sauce	
Lamb Shank	34.0
Tender Lamb Shanks slow roasted with Tomato, Rosemary and Thyme, Garlic Mash and Caramelised Onion	
Venison	36.5
Seared Venison with Spiced Roasted Kumara, Seasonal Vegetables and Balsamic and Blackberry Sauce	
Eye Fillet/ Scotch Fillet / Spicy Scotch Fillet	35.5/33.5/34.5
Tender Steak Charred with Shiraz Glaze, Served on Mash Potatoes with Vegetables and Béarnaise Sauce	
Pan Fried Snapper	35.0
On Garlic Mash Potatoes, Sautéed Spinach, Topped with Mediterranean Salsa	
Salmon Fillet	35.0
Served on Asian Vegetables with Honey Mustard Dressing and Mango Salsa	
Fish and Chips	27.9
Lightly Beer Battered Fish Fillets, Golden Fried Chips, Tartare Sauce and Fresh Garden Salad	
Greek Eggplant	27.9
Oven Baked Eggplant filled with Spicy Beef and Mushrooms, served with Minted Yoghurt and Fresh Green Salad	
	Add Turkish bread 3.99
Thai Chicken Curry	29.9
Creamy Coconut Chicken Curry, Fragrant Spice, Mushrooms, Capsicum, Rice and Bok Choy <i>Vegetarian option available on request</i>	
Prawn and Scallop Fettuccine	30.9
Prawns and Scallops tossed with Fettuccini in a Tomato, Coriander and Lemongrass infused Coconut Cream	
Chicken and Bacon Fettuccine	29.9
Chicken and Bacon, Marinated in Cajun spices, sautéed with Capsicums and Mushroom, served in creamy Basil sauce, Topped with shredded parmesan <i>Vegetarian option on request</i>	

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Seafood spaghetti	31.9
A luscious mix of fresh prawns, scallops, calamari, mussels, clam and tossed with tomato and garlic	
Roasted pumpkin salad	26.9
Chunky roasted Pumpkin and Fresh Rocket bound with Olive Tapenade dressing, Golden Fried Goats Cheese Lunghi and Tomato Chutney	
Add Smoked chicken	3.99
Chicken Satay Salad	25.9
Tender Satay Chicken, Cashews Nuts, Salad Greens, and Crispy Noodles	
Warm Vietnamese Chicken Salad	25.9
Coriander Chicken, Sesame Noodles, Asian style Vegetables and Roasted Nuts tossed with Soya Chilli Marinade	
Thai beef salad/Thai lamb salad	27.9
Tender beef/lamb strips tossed with sweet chilli sauce served with salad greens	
Add Turkish bread	3.99
Caesar salad	23.9
A traditional mix of Cos lettuce, anchovies, garlic, bacon and croutons with Caesar dressing and parmesan	
Add Chicken	3.99

On the side

Turkish pide (two/four pieces)	4.0/8.0
Fresh Garden Salad	8.0
Greek Salad	12.0
Seasonal Vegetables	9.0
Fries	7.0
Kumara Wedges & Sour Cream	9.5

Desserts

Tiramisu Cheesecake	14.9
Espresso, Chocolate and Kahlua Layered in a rich smooth Cheesecake with Cherry Couli	
Chocolate Mud Cake Mousse	14.9
Served with Hazelnut Fudge Sauce and Vanilla Ice-Cream	
Plum Crumble Pie	14.9
Served warm with plum Couli and Fresh Cream	
Bread and Butter Pudding	14.9
Served warm with Cream Anglaise and Vanilla Ice-Cream	
Sorbet	14.9
Ask your waiter about today's option	
Rush Munro's Ice cream	14.9
Triple scoops of Ice Cream drizzled with Honey and sprinkled with Cashews Nuts	

Cheese

Selection of New Zealand cheeses	28.9
Creamy blue, Camembert, aged cheddar with crackers Fig salami and roast peach chutney	
Single Cheese Platter	14.9
Select from either Creamy Blue, Camembert or Aged Cheddar Cheese served with Crackers and Fig Salami	