

Dinner Menu



Greenhithe Café & Restaurant

6 PEOPLE DINING RECEIVE
1 FREE MAIN MEAL *

* Applies for bookings only

* Applies for adults dinner menu only

* Value \$35

Open 7 days Mon to Fri 8am till Late , Sat and Sun 7.30am till Late

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ENTREE

GARLIC BREAD	\$6.50
BREADS & DIPS	
Turkish bread with selection of dips	\$10.50
CHICKEN LIVERS	
Mushrooms, bacon and a brandy, soy and sweet chilli cream sauce on turkish bread	\$15.50
CAJUN CHICKEN STRIPS ON HUMMUS	
with pita bread, caciki, salad greens and a touch of salsa	\$15.50
CALAMARI	
Crumbed calamari and deep fried, sweet chilli on side, served with salad greens and lemon wedges	\$14.50
SAGANAKI	
Pan fried scallops with a sweet chilli cream sauce, fried wonton wrapper and rocket	\$15.50
PRAWNS	
Prawn with chilli and lime butter, served with wonton wrapper and grilled pineapple, red onion and coriander salad on side	\$15.50
POTOBELLO MUSHROOM	
Stuffed with cottage cheese, olives, sundried tomatoes and spring onion	\$14.50
TURKISH LAMB KOFTE	
Spiced lamb mince kofte served on Turkish bread with grilled cheese and salsa	\$14.50

SALADS

CHICKEN CAESAR SALAD	
Cos lettuce, bacon, croutons, poached egg and caesar dressings	\$18.50
CASHEW CHICKEN	
Cajun spiced chicken with mesculin salad, cashew nuts, tomatoes, cucumber and red onion with a honey mustard dressing	\$18.50
GRILLED LAMB SALAD	
with Greek salad, feta cheese and olives	\$18.50
MIXED SEAFOOD SALAD	
Prawns, calamari, scallops, cos lettuce, tomato and cucumber with seafood sauce	\$18.50

SIDES

Fries with aoli	\$6.00
Wedges with sour cream	\$6.00
Seasonal vegetables	\$6.00
Mixed salads	\$6.00

PASTA

CHICKEN FETTUCINE

with mushrooms, olives, sundried tomatoes in a creamy pesto sauce

\$22.50

CHORIZO PENNE

Spanish chorizo sausages, red capsicum, olives and capers tossed in a tomato sauce

\$22.50

SPINACH RAVIOLI

with pesto, sundried tomatoes and wilted spinach

\$22.50

SPAGHETTI

Meatballs Italian style in napolitano sauce

\$22.50

FETTUCINE

Con Frutti di Mare - prawns, scallops, garlic and basil in a spicy tomato sauce

\$22.50

MAINS

CHARGRILLED EYE FILLET

with polenta triangle, grilled flat mushroom and a green peppercorn sauce

\$28.50

LAMB CUTLETS

with beans, spinach mash and honey mustard sauce

\$29.50

LAMB SHANK

Braised with caramelised onions, tomato, herbs and red wine, served on bok choy and potato cake

\$28.50

CHICKEN BREAST

served with fruity couscous salad and creamy marsala sauce

\$28.50

PORK BELLY

grilled until golden brown, served with port plum sauce, pumpkin and kumara mash

\$28.50

ROAST DUCK LEG

on a bed of roast vegetables with a dry sherry orange sauce

\$29.50

CHARGRILLED VENISON

on potato gratin, with asparagus and a port and cranberry sauce

\$ 29.50

FISH OF THE DAY

with rocket and fennel salad and a caper sauce

\$ 26.50

VEGETARIAN GREEK MOUSSAKA

Layers of potato, eggplant, courgette, capsicum and béchamel sauce, topped with tomato sauce and served with salad greens and caciki dressing

\$26.50

SPANAKOPITTA

Filo pastry filled with red onion, spinach and feta cheese, served with a beetroot salad and garlic yoghurt with a touch of tomato sauce

\$26.50

DESSERTS

all \$10.50

PASSIONFRUIT CRÈME BRULEE

A French classic, vanilla and caramelised brown sugar and biscotti

TIRAMISU

A sublime layer of Italian espresso and mascarpone

STICKY DATE PUDDING

with caramel sauce and ice cream

ICE CREAM

Selection of Kapiti Ice Cream