

# Menu.

| [Breakfast Menu](#) | [Lunch Menu](#) | [All Day Pizzas](#) | [Extras](#) | [Sides](#) | [Dinner Menu Starters](#) | [Dinner Mains](#) | [Desserts](#) | [Function Menu](#)

## BREAKFAST AND BRUNCH

[top](#)

### FULL MENU AVAILABLE FROM 8.30AM – 10.45 AM WEEKENDS

*Pancakes and french toast not available weekdays unless by arrangement*

**Eggs Benedict** *Streaky bacon and poached eggs served with sauteed spinach on a crisp ciabatta square topped with homemade hollandaise* **\$16.50**

**With** **\$18.50**  
*salmon*

**Pancakes** *Fresh berry pancakes served with blueberry compote and chantilly cream* **\$14.00**

*Plain* pancakes served with grilled banana, bacon and dripping with maple syrup **\$15.50**

**French Toast** *Turkish grilled french toast served with your choice of berry compote and whipped cream* **\$15.00**  
**berry**

*or grilled bananas, bacon and maple syrup* **\$16.50**  
**bacon**

**Eggs any Style** *Your favourite poached, fried or scrambled eggs served with grilled bacon on toasted turkish bread* **\$14.00**

**Farmers Full cooked Breakfast** *A generous serving of grilled bacon, tomatoes, Route 72 hash brown, sauteed mushrooms and venison sausage with fried eggs on crisp turkish bread* **\$18.50**

### Extras in addition to above meals

TOAST	\$2.50
BACON	\$3.50
HASH BROWNS	\$2.50
MUSHROOMS	\$3.50
GRILLED TOMATOES	\$2.50
EGGS	\$3.50

## LUNCH MENU

[top](#)

### STARTERS

#### SOUP OF THE DAY

*A selection of fresh and flavoursom bread with a trio of homemade house dips. Suitable to share for two or three people* **\$12.50**

*Main* **\$15.50**

#### TOASTED TURKISH BREAD

*with garlic and herb infused butter.* **\$ 7.50**

#### BEEF STACK

*Marinated beef with stir fry vegetables encased in crispy wontons* **\$14.50**

*Main* **\$22.50**

**MUSHROOMS**

Golden fried crumb, with aioli and petite salad **\$13.50**

**ROUTE 72 PRAWN TOAST**

Prawn paste spread on Turkish bread, fried and coated in sesame seeds. Served with sweet and sour dipping sauce. **\$12.50**

**CRISPY DUCK**

Wrapped in pancakes with plum sauce, spring onion and cucumber **\$16.50**  
Main **\$24.50**

**BEEF SALAD STACK**

Marinated beef fillet served warm in a crisp open wonton salad **\$14.50**  
Main **\$22.50**

**VEGETARIAN FRITTERS**

Pumpkin, cashew and ginger with tomato salsa **\$15.00**  
Main **\$22.50**

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**PIZZAS****ROUTE 72 PIZZA**

A homemade pizza base topped with venison sausage, ham, mozzarella, and basil, complimented with a tomato ragout base **\$22.50**

**CHICKEN AND CRANBERRY WITH CASHEWS**

Fillet of chicken with cashew nuts, mozzarella, brie cheese, on a cranberry sauce base **\$21.50**

**MARGHARITA**

Italian tomato base with cream cheese, sliced tomato, mozzarella and basil **\$19.50**

**MAINS****SALMON FILLET**

Pan seared Akaroa salmon placed on a panache of veg with baby rocket and glazed with a hollandaise sauce **\$26.50**

**FRESH FROM THE OCEAN**

Daily creation served with the freshest ingredients **daily**

**STEAK AND GUINNESS PIE**

With a pastry top, french fries and freshly picked home grown salad **\$17.50**

**GOURMET BEEF AND BACON BURGER**

A homemade beef patty grilled and placed in an open toasted bun with bacon, mozzarella, and our famous onion jam. Served with fries and salad **\$20.00**

**RISOTTO**

Of wild mushroom, aged parmesan, garden herbs, home grown salad with vinaigrette **\$18.50**

**CHICKEN**

Pan fried, bourguignon garnish, and champ **\$21.50**

## TAKEAWAY MENU

[top](#)

### ROUTE 72 PIZZA

\$21.50

*A homemade pizza base topped with venison sausage, ham, mozzarella, and basil, complimented with a tomato ragout base*

### CHICKEN AND CRANBERRY WITH CASHEWS PIZZA

\$21.50

*Fillet of chicken with cashew nuts, mozzarella, brie cheese, on a cranberry sauce base*

### MARGHARITA PIZZA

\$19.50

*Italian tomato base with cream cheese, sliced tomato, mozzarella and basil*

## PASTAS

### CREAMY CARB

\$15.00

*Creamy chicken and bacon carbonara tossed with fettuccini and finished with a parmesan wafer*

### TASTY TOMATO

\$12.50

*Sundried tomato pesto. baby spinach, feta, and linguini*

## GOURMET BURGERS

FRIDAY NIGHTS AND SATURDAY NIGHTS 5PM TO 7PM

All include a salad of lettuce, tomato and onions

### CRAFTY CHIC

\$9.50

*Cajan chicken fillet, bacon, brie, pineapple, and homemade aioli*

### STOUT STEAK

\$12.50

*Beef sirloin, onion jam, egg, beetroot, and aioli*

### BEEF N BACON

\$8.50

*Beef patty, bacon, cheddar, salad, aioli*

### BEEFINATOR

\$9.50

*Beef patty, bacon, egg, cheddar, beetroot, aioli*

### V8 VEGO

\$8.50

*Pumpkin, cashew, and ginger pattie, beetroot, salad, aioli*

## COOL KIDS

### BESTEST BURGER

\$6.00

*Beef patty, cheese, salad, and fries*

### FISH N 4 CHIPS

\$5.00

*Crumbed fish, chips, and tomato sauce*

## EXTRAS

### FRIES

\$5.00

### WEDGES

\$6.00

### AOILI, SOUR CREAM, TOMATO SAUCE, SWEET CHILLI

\$1.00

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## EXTRAS

[top](#)

TOAST	\$2.50
BACON	\$3.50
HASH BROWN	\$2.50
MUSHROOMS	\$3.50
GRILLED TOMATOES	\$2.50
EGGS	\$3.50
HERBED SAUTE POTATO	\$2.50
VENISON SAUSAGE	\$3.50

### SIDES

<b>FRENCH FRIES</b> <i>Cheesy or salted</i>	<u>top</u> \$7.50
<b>WEDGES</b> Served with sour cream and sweet chilli sauce	\$8.50
<b>CAJUN FRIES</b>	\$7.50
<b>SIDE SALAD</b>	\$7.50
<b>SEASONAL VEGETABLES</b>	\$7.50

#### EXTRAS \$1.00

SOUR CREAM

SWEET CHILLI

TOMATO SAUCE

AOILI

### DINNER MENU

top

#### STARTERS

<b>BREADS AND DIPS</b> 2 <i>A selection of toasted and fresh breads accompanied by chef's choice of dips, spreads, and pestos</i>	<i>per</i>	\$15.00
<b>TOASTED TURKISH BREAD</b> <i>with garlic and herb infused butter.</i>		\$ 7.50
<b>SOUP OF THE DAY</b> <i>Chefs creation inspired by fresh seasonal produce served with garlic and herb toasted Turkish bread. Suitable as a light main.</i>		\$12.50
<b>PRAWN TOAST</b> <i>Thai inspired prawn toast served with sweet chili and soy dipping sauce.</i>		\$12.50
<b>FILLO BASKET OF PRAWNS</b>		

Saturday nights and Friday nights with reservation

## DINNER MAINS

[top](#)

### SALMON FILLET

*Pan seared Akaroa salmon placed on a stir fry of cabbage and green beans, topped with hollandaise*

**\$30.00**

### FISH OF THE DAY

*Please ask our waitstaff for today's creation from the ocean*

### BEEF RIBEYE

*Prime eye fillet on seasonal vegetables with a roast garlic and red wine jus*

**\$32.00**

### CHICKEN

*Roast chicken supreme, stuffing balls, champ and bacon, veg of day*

**\$24.50**

### BEEF BOURGUIGNONNE

*Sauteed beef, red wine, mushroom, veg of the day, thyme and garlic mash*

**\$28.00**

### PORK BELLY

*Seasoned and rolled, coriander and orange marmelade, veg of the day, jus*

**\$28.00**

## DESSERTS OF THE DAY INCLUDE

[top](#)

### BRULEE OF THE DAY

*Chef's daily creation of smooth cream brulee served caramelized with berry compote and homemade parfait*

**\$12.50**

### TRIPLE BERRY BREAD AND BUTTER PUDDING

*A sweet sponge layered with berries, white chocolate and cream, served warm with vanilla bean ice cream in a crisp brandy basket*

**\$12.50**

### CHEESECAKE OF THE DAY

*Homemade cheesecake accompanied by smooth homemade ice cream served with berries*

**\$12.50**

### SUNDAES

*A choice of wildberry, chocolate, or vanilla sundae with whipped cream and crushed nuts. Gluten Free*

*Winter special Hot botterscotch Sundae*

**\$12.50**

### LEMON TART

*A baked sweet pastry case filled with lemon curd and capped with a crisp meringue, vanilla bean icecream*

**\$12.50**

## **FUNCTION MENU - EXAMPLE**

### **SMOKED SALMON AND SCAMPI ON POTATO SALAD CROQUET**

Roulade of smoked salmon on a potato salad croquet with micro greens,  
lime crème fraiche and salmon caviar

### **CHINESE CHICKEN SALAD WITH PEANUT SAUCE**

Smoked chicken with a traditional Chinese peanut sauce set on a parcel of crisp lettuce  
and julienne of carrot and spring onion.

### **ROASTED VEGETABLE FILO BON BONS WITH FETA**

Roast vegetables, feta and rocket bon bons surrounded by bell pepper puree

## **MAINS**

### **TURKEY FILLET WITH APRICOT AND PISTATIO NUT STUFFING**

Roasted turkey fillet with pistatio nut and apricot stuffing set on baby roasted  
vegetables and a cranberry syrah glaze, topped with whipped cream

### **BEEF FILLET WITH CHATEAU POTATOES**

Garlic and thyme chateau potatoes accompanied by tender beef fillet,  
blue cheese Yorkshire pudding and truffle jus

### **SOFT HERB CRUSTED WHITE FISH WITH A LIME SCENTED MASH POTATO PRESENT**

Pan seared white fish with fresh asparagus, rocket lettuce set upon a  
lime potato present and finished with a mango red pepper salsa

## **DESSERTS**

### **ALMOND, APPLE AND APRICOT STRUDEL WITH RICOTTA**

Roasted almond scented apple and apricot strudel with ricotta  
served with vanilla bean ice cream, anglaise and sugar décor

### **CHRISTMAS PUDDING WITH BRANDY CUSTARD**

Steamed plum pudding served with hokey pokey roulade,  
berry compote, brandy anglaise and ginger cathedral stars

### **MINI PAVLOVA WITH CHANTILLY CREAM AND FRESH FRUIT**

Chantilly cream coated mini pavlova served with fresh fruit,  
kiwifruit coulis and sugar spears