

Princes on Dowling

Dinner Menu

Entrees

<p>Parmesan Ciabatta with Garlic butter (v) Crusty parmesan flavoured ciabatta with Tararua garlic butter</p>	\$8.50
<p>Soup of the Day Made with fresh market produce, served with a bread roll & whipped Butter</p>	\$13.00
<p>Cream of Tomato Soup with Basil Pesto Croutons (v) Made with fresh produce, topped with home-made croutons and served with a warm bread roll & butter</p>	\$13.00
<p>Miss Saigon Vegetable Rolls (gf) (df) (v) Crisp-fried vegetable rolls with a spicy sweet lemon fish sauce, served with a cold refreshing rice noodle salad</p>	\$16.00
<p>Octagon Chowder Home-made chowder, with local and New Zealand produce - clams, mussels, salmon, cod fillet, carrot, celery, onion, cream, white wine and potato dice, served with crisp bread sticks & butter</p>	\$18.00
<p>Prawns in Oregano Tomato Coulis (df) (gf) Garlic marinated prawns sautéed in olive oil, smothered in a home-made Italian style New Zealand tomato sauce flavoured with chopped oregano</p>	\$18.00
<p>Otago Inspired Tapas Platter An assortment of New Zealand produce – marinated pork, herb feta, smoked chicken, sun-dried tomato, pickled blue cod, smoked salmon, caramelized onion – presented on a wooden platter and served with slices of warm toasted ciabatta bread</p>	\$19.00
<p>Seared Chicken Caesar Salad (gf) Crisp cos lettuce leaves tossed in home-made Caesar dressing served with chicken dice, bacon bits, bread croutons, anchovy fillets, poached egg and shaved parmesan cheese</p>	\$17.00
<p>Cured and Smoked Fish Platter (df) New Zealand caught cured salmon florets served on a mixed lettuce and toasted stick bread slices, garnished with local smoked eel and smoked mussels, drizzled with a strawberry vinaigrette & dill cream dollops</p>	\$21.00

Main Event

Honey and Brie Chicken Breast (gf) \$29.00

Oven-roasted New Zealand chicken breast with a sweet apricot honey glaze, covered with a soft smoked brie and served with Agria potato mash and steamed broccoli florets

New Zealand Rib Eye of Beef (gf) \$34.00

250 grams of New Zealand's finest rib-eye steak cooked to your liking on scalloped garlic potatoes, with buttered steamed vegetables and creamed bourbon-flavoured Portobello mushrooms

Seared Salmon Steak (gf) \$29.00

New Zealand farmed, seared salmon steak, with basmati pilaf rice, surrounded with a sweet honey carrot coulis & offered with lemon beurre blanc

Slow-Braised South Island Lamb \$32.00

Tender Otago lamb shank in red wine gravy on whole-grain mustard & Agria potato mash, accompanied with sautéed button mushrooms, topped with lamb gravy and minted olive oil

Southland Fish and Chips \$31.00

Crisp-fried Blue Cod fillet and shoestring fries accompanied with a home-made tartar sauce and a healthy winter salad

Parmesan and Lime Arborio Prawn Risotto (gf) \$30.00

A rich risotto rice with parmesan, white wine and lime juice, infused with Lemongrass and ginger marinated prawns, topped with a spaghetti of carrots and Italian parsley

Pan-fried Pork Fillet Medallions (df) \$30.00

New Zealand pork fillet in an Asian style hoisin sauce, sautéed apple, pineapple dice & bean sprouts, accompanied with a crumbed potato pear

"The Gardens" Vegetable Assortment Pallet (v) \$26.00

A warm assortment of seasonal vegetables produce presented individually, served with a fragrant basmati rice and soy/mushroom jus

Sides (freshly prepared) \$7.50

Fresh leafy salad with a malt vinegar dressing
White and red cabbage and roasted seeds salad
Shoestring fries with flaky sea salt and garlic aioli
Scalloped garlic potatoes
Steamed vegetables

Desserts

Chocolate Scenic Bread and Butter Pudding (v)	\$14.00
Warm home-made pudding with milk, cream, eggs, butter and chocolate chips, with sugar and cinnamon, presented on a mirror of Cadbury chocolate	
Banana and Coconut Delight (v) (df) (gf)	\$14.00
A warm south-east Asian style desert, cooked in sweet coconut cream flavoured with dark sugar cane rum, garnished with strips of forest mushroom, red and green cassava	
Fresh Fruit Yoghurt and Muesli Trifle (v)	\$14.00
Served in a high glass – toasted muesli topped with sweetened fresh fruit yoghurt, raspberry coulis and vanilla ice cream	
Chocolate Mousse Cake (v)	\$14.00
Home-made Cadbury chocolate mousse cake enriched with a chocolate flavoured fortified wine “Creama All Uovo”, with vanilla ice cream	
Octagon Cheese Board (v)	\$18.50
A selection of Otago and New Zealand cheeses accompanied with water Crackers, crisp bread roll, dried apricot, roasted nuts, black olives, sweet Prune & port-wine jelly, served on our “octagon” wood platter	

All meals are subject to the availability of fresh produce
Prices are GST inclusive