

GCR

Café / Restaurant

Brougham Street

Starters

Garlic ciabatta

with herb and cheese - \$9

Grilled focaccia

with mandarin oil, balsamic vinegar & dukkah - \$12

Soup

Seasonal creation served with crusty bread - \$12

Platters

Antipasto - Serves 2

Selection of cured meats with marinated olives, blue cheese, sun dried tomatoes, baby bell peppers, Brie cheese, dolmades, grilled bread & olive oil - \$25

Seafood - Serves 2

Pan seared scallops, prawns & mussels with smoked salmon, cream cheese, dolmades, baby bell peppers, grilled bread & salsa verde - \$30

Entrees

Pan Seared Scallops

on cauliflower puree with crispy Prosciutto, lemon & thyme oil - \$19

Garlic Prawns & Grilled Chorizo

with chimichurri sauce and watercress salad - \$18

Thai Beef Salad (GF)

Aromatic Asian salad with citrus dressing, coriander leaves, cucumber, fresh mint & medium rare sliced beef or grilled halloumi (V)(GF) - \$18

Chef's Signature Dish

Venison Loin (GF)

Pistachio crusted Silver Fern venison loin on a smoked aubergine puree, with caramelised scallops, a red wine jus & micro greens - \$23

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Mains

Chicken

Prosciutto wrapped baked chicken breast stuffed with ricotta, basil & Parmesan cheese on a herbed potato cake and creamy spinach & pink peppercorn sauce - \$28

Lamb Rump (GF)

Maple & pepper marinated lamb on puy lentils, Asian greens & a minted jus - \$28

Salmon (GF)

Crispy skin salmon fillet rested on a salad of fennel, radish, green apple & herbs finished with citrus dressing - \$30

Pork Belly (GF)

Braised pork belly served with pumpkin puree, roasted vine ripened tomatoes & apple cider sauce - \$28

Eye Fillet of Beef (GF)

250g eye fillet on a blue cheese mash, sautéed green beans, Portobello mushrooms & a red wine jus - \$34

Catch of the Day (GF)

on a citrus mash, greens & beurre blanc sauce - \$30

Pasta of the Day

Your Wait Staff will advise you on today's creation - \$27

Asparagus & Mushroom Risotto (V)(GF)

Topped with mascarpone and shaved Parmesan cheese - \$25

Sides - \$7

Steamed trio of vegetables

Shoestring fries with tomato sauce & aioli

Mixed green salad

Herbed new potatoes

Pizzas 10" Housemade Bases

Margherita (V)
Oregano, mozzarella & fresh basil - \$15

Mexican
Chorizo, char grilled peppers, red onion, jalapeños, chimichurri sauce
& sour cream - \$20

Moroccan Chicken
Moroccan spiced chicken strips, char grilled capsicum, fresh coriander &
drizzled with minted yoghurt - \$20

Big Texan
Marinated steak strips, mustard cream, thyme, tomatoes, red onions & aioli - \$20

Dessert

Chocolate Mountain
Dark & white chocolate filled with mousse, with chocolate crumbs
& almond honey ice cream - \$15

Crème Brulée
Raspberry infused crème brulée with Kapiti vanilla bean ice cream - \$14

Cappuccino Cheesecake
with vanilla sour cream & chocolate ganache - \$14

Cheese selection Serves 2
Selection of Kapiti cheeses, crackers, dried fruit, grapes and quince paste - \$25

Coffees - \$4.50
Flat White, Latte, Espresso, Cappuccino, Mochaccino, Macchiato, Long Black, Short
Black, Decaf, Hot Chocolate, Chai. Add Liqueur shot - \$8

Tea - \$4
English Breakfast, Earl Grey, selection of Herbal available

