

Breads

Garlic Bread (V)	\$9.50
Toasted baguette topped with garlic butter, pesto and Parmesan, served with aged balsamic and olive oil	
House Made Focaccia Bread (*)	\$8.00
Our very own baked Focaccia with rosemary, olives and horopito served with Lepanto olive oil & Coriander Yogurt Dip	

Entree

Soup of the Day (*)	\$12.00
Served with warm Bread rolls and Butter	
Chilli and Garlic Prawns (GF)(DF)	\$17.00
Marinated prawns with avocado salsa, lemon aioli, lime & coconut	
Calamari	\$16.00
Tempura strips of calamari with a fresh melon and radish slaw, soba noodles with green tea and peanut vinaigrette and Wasabi mayo	
Arancini (V)	\$13.00
Risotto Balls crumbed & stuffed with Mozzarella served with Tomato & Chipotle relish & Smoked Mushroom Ragout	

Oopen Grill

Local Akaroa Salmon Fillet (HC)	\$33.00
Pan fried & miso glazed Akaroa salmon served on truffled Jersey Bennes, with sautéed vegetable noodles, sundried tomato pesto and blistered cherry tomatoes	
Fish of the Day (GF) (HC) (*)	\$31.50
Market available fish, oven baked and served with Lemon polenta gnocchi, Israeli Cous Cous, Caponata finished with house made Gremolata	
Trio of Pork	\$33.00
Apple tree farmed Pork loin wrapped in streaky Bacon, served on Kumara and Pumpkin mash with spiced Pear puree, Granny Smith and prune compote in Parmesan cup, Carrot and Courgette stack and finished with Pork Mousse and Jus	
Organic Chicken Supreme (GF)	\$32.00
Organic Chicken Supreme resting on Wilted Spinach, Pumpkin & Saffron Risotto & finished with house made basil pesto	
Fillet of Beef	\$38.00
Grilled angus eye fillet with sweet bread ravioli, beef marrow bon bon, bordelaise sauce, Beetroot Mousse and creamed Spinach	
Angus Tomahawk (*)	\$37.00
350gm Angus Rib eye on the bone with side of Beer battered Fries, Petite salad and your choice of Bluecheese butter, Mushroom sauce or Jus	
Succulent Canterbury Lamb Shank	\$33.00
Slow cooked Lamb Shank accompanied with sautéed baby vegetables, creamy whipped kumara mash and crushed minted peas	
Vegetarian Delight (V) (HC)	\$27.50
Mediterranean vegetable ragout accompanied with Israeli cous cous, lemon and polenta gnocchi, Portobello mushroom and mainland feta and sautéed spinach	

(*) Can be made gluten free or dairy free, please ask wait staff for more information

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

HC - Healthy Choice

Open Pasta

Pappardella Novelo

Garlic, onions, mushroom, bacon and mixed with sautéed chicken in a white wine cream sauce and fresh herbs.

Caponata with Three Cheese Ravioli (V)

Tomato, courgettes, eggplant and fresh herbs tossed through fresh pasta and finished with olive oil and basil pesto

Medium Pasta \$24.50 Large Pasta \$27.00

All Pasta topped with Parmesan

Gluten Free Penne Pasta available on request

Sides

Beer Battered Fries	\$8.50
Sautéed Baby Vegetables	\$7.50
Creamy Kumara Mash	\$7.50
Seasoned Wedges & Sour Cream	\$7.50
Garden Salad	\$7.00
Chunky Fries	\$7.00
Fried Eggs	\$4.00

Ibis Christchurch uses local suppliers where possible to provide the freshest ingredients to our customers and endeavours to use only sustainable products

A surcharge of 2% will apply to all credit card Payments.
Alternatively you may wish to pay by cash or EFTPOS which will not incur a surcharge.

Dessert

Rhubarb and Ginger Cheesecake \$13.50

Delicious rhubarb cheesecake on gingernut base with rhubarb curd and Tuille with Manuka Honey ice cream

Ibis Eton Mess \$13.00

Our version of this old classic with Vanilla bean and white chocolate mousse, crisp dark chocolate pearls and topped with berry compote

Classic Ice Cream Sundae \$12.00

With your choice of one of these supreme Kilinchy gold flavours:

Vanilla Bean

Manuka Honey and Almond

Chocolate Fudge Brownie

Maple and Walnut

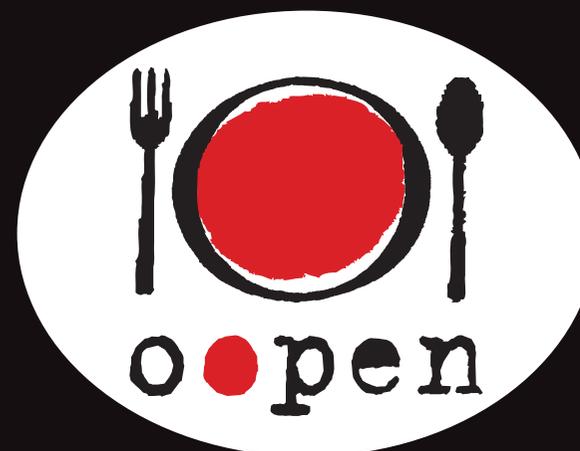
Served with chocolate sauce, Hazel nut wafer, chopped nuts and whipped cream

Sticky Fig Pudding with Butterscotch Sauce \$13.00

Steamed pudding with Figs and butterscotch sauce, maple and walnut ice cream, Cinnamon creme fraiche & Almond brittle

Cheese Board for Two \$23.50

Selection of three mainland reserve cheeses, quince paste, grapes and dried fruits and nuts with accompanying crackers



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