

THE BRASSERIE

LUNCH MENU



HAVE A LOOK
AT OUR :

CRAFT BEERS
LOCAL WINES
ALLPRESS COFFEE
FINE LIQUORS
ORGANIC SODAS

ON THE
WINE AND DRINKS
LIST

CHEESE SELECTION

BARRY'S BAY CHEESE

Peninsula blue, aged maasdam,
peppered havarti with crackers,
fig & date relish, dried figs, plum
paste, cranberries & grapes

\$22.50

DESSERTS



TIRAMISU

Italian trifle w layers of savoiardi
biscuits, coffee cream, berry coulis
& Affogato ice cream

WHITE CHOCOLATE CHERRY
COCOCUT CHEESECAKE
w vanilla bean ice cream &
berry compote & berry coulis

RHUBARB RASPBERRY &
APPLE CRUMBLE
topped w coconut & almonds,
vanilla bean ice cream & pouring
cream

KAPITI ICE-CREAM SELECTION
Vanilla bean, triple chocolate &
Affogato w berry coulis (GF)

\$13.50

GARLIC BAGUETTE	\$10.50
<u>w</u> marinated Kalamatta olives and hummus	
CHICKEN LIVER PATE (GF on request)	\$16.00
<u>w</u> cornichons, onion jam, cherry tomatoes & toasted baguette	
NORMANDY STYLE STEAMED MUSSELS (GF on request)	\$17.50
local greenlip mussels <u>w</u> apple cider, crème fraiche, shallots served	
<u>w</u> a garlic baguette	
FISH & CHIPS	\$23.50
fresh local fish, lightly battered <u>w</u> chunky chips, salad garnish, tartare sauce & fresh lemon	
BRASSERIE HOUSE SALAD (V) (GF)	\$20.00
<u>w</u> mixed leaf lettuce, tomato, cucumber, roasted kumara & red capsicum, parmesan cheese, marinated olives, feta, nuts, seeds & red wine vinaigrette	
Salmon gravlax \$10 Smoked chicken \$8 Beef ribeye \$10 Tempura prawns \$10	
AKAROA SALMON FILLET (GF)	\$27.50
potatoes & fennel compression, green beans, olive tapenade & hollandaise	
SMOKED CHICKEN & WILD MUSHROOM RISOTTO (GF)	\$18.50
sweet soy reduction, cream, coriander & aged parmesan	
MUSHROOM AND EGG PLANT RATATOUILLE (V)	\$18.50
<u>w</u> orcihiette pasta, olives, feta, fresh basil & parmesan cheese	
STEAK SANDWICH (GF on request)	\$20.00
Canterbury aged rib-eye fillet <u>w</u> lettuce, tomato, cheese, onion jam, aioli & BBQ sauce	
FISH BURGER	\$16.50
fresh local fish, lightly battered on sourdough bap <u>w</u> coleslaw, cheese, tomato, onion jam, aioli & BBQ sauce	
ANGUS BEEF BURGER	\$16.50
homemade beef burger <u>w</u> bacon, cheese, lettuce, tomato, onion jam, aioli & BBQ sauce	
VEGETARIAN BURGER (V) (GF on request)	\$16.50
quinoa & chickpea patty in a sourdough bap <u>w</u> mango chutney, lettuce, tomato, cucumber & aioli	
SMOKED CHICKEN PANINI (GF on request)	\$14.00
on sourdough <u>w</u> cheese, tomato, onion jam, aioli & BBQ sauce	
CROQUE MONSIEUR (TOASTED SANDWICH) (GF on request)	\$15.00
Ham off the bone <u>w</u> cheese & béchamel sauce	
BACON & EGG BURGER (GF on request)	\$13.50
sourdough bap <u>w</u> coleslaw, cheese, tomato, onion jam, aioli & BBQ sauce	
BACON BUTTY (GF on request)	\$13.50
on sourdough Panini <u>w</u> cheese, tomato, onion jam, aioli & BBQ sauce	
HOT CHIPS	\$6.00
<u>w</u> aioli or tomato sauce	
SMOKED SALMON MULTI GRAIN BAGEL (GF on request)	\$14.50
<u>w</u> cream cheese, lettuce, tomato, cucumber, gherkin & aioli	
SALAMI MULTI GRAIN BAGEL (GF on request)	\$13.50
<u>w</u> cream cheese, lettuce, tomato, cucumber, gherkins & aioli	
HAM & CHEESE CROISSANT	\$11.00
<u>w</u> ham off the bone, tasty cheese & fresh tomato	

2.5% SURCHARGE ON CREDIT CARDS

10% PUBLIC HOLIDAY SURCHARGE

(V) Vegetarian (GF) Gluten Free