

THE BRASSERIE

DINNER MENU

HAVE A LOOK
AT OUR :

CRAFT BEERS
LOCAL WINES
ALLPRESS COFFEE
FINE LIQUORS
ORGANIC SODAS

ON THE
WINE AND DRINKS
LIST

DESSERTS

RHUBARB RASPBERRY AND APPLE CRUMBLE

Topped w coconut & almonds, vanilla
bean ice cream & pouring cream
\$16.00

KAHLUA AFFOGATO
Double shot a llpress coffee, kahlua &
vanilla bean ice-cream
\$16.00

ICE-CREAM SELECTION
Boysenberry ripple, strawberry ripple &
hokey pokey w berry coulis (GF)
\$16.00

BARRY'S BAY CHEESE
Peninsula blue, aged maasdam,
peppered havarti with crackers, fig &
date relish, dried figs, plum paste,
cranberries & grapes
\$28.50

Sides \$6.50

Salad Greens w Vinaigrette

\$9.00

Steak Fries w Garlic Aioli



ENTRÉE

GARLIC BAGUETTE \$17.50

w marinated kalamatta olives, fetta, hummus and onion jam

SMOKED SAMON PATE (GF on request) \$22.50

w cornicons, onion jam, cherry tomatoes, plum paste & toasted baguette

NORMANDY STYLE STEAMED MUSSELS (GF on request) \$25.00

w apple cider, crème fraiche, shallots, lemon served with a garlic baguette

RETRO PRAWN COCKTAIL (*GF) \$25.00

Succulent Prawns, marie rose sauce, fresh lemon w garlic baguette

MAINS

SMOKED CHICKEN AND MUSHROOM RISOTTO (*GF) \$27.50

Portabello mushrooms, baby carrots, sweet soy reduction,
cider, cream, corriander aged parmesan and kumara crisps

FISH & CHIPS \$27.50

Fresh local fish lightly battered w chunky chips, salad garnish,
tartar sauce & fresh lemon

BRASSERIE HOUSE SALAD (V) (GF) \$22.95

Mixed leaf lettuce, tomato, cucumber, roasted kumara & red capsicum,
parmesan, marinated olives, feta, nuts, seeds & red wine vinegarette
Smoked Salmon \$13 | Smoked chicken \$12 | Tempura prawns \$13

ANGUS BEEF BURGER (*GF) w CHIPS \$24.95

Homemade beef burger w bacon, cheese, lettuce, tomato, onion jam,
aioli & BBQ sauce

CRISPY SPICED CHICKEN BURGER w CHIPS \$24.95

Crispy chicken thigh w bacon, cheese, coleslaw, lettuce tomato,
onion jam & sweet chilli aioli

VEGETARIAN BURGER (*GF) w CHIPS \$24.95

Quinoa fetta & chickpea patty in a sourdough bap w mango chutney,
Lettuce, tomato, cucumber, gherkin, cheese & aioli

VEGAN BURGER (*GF) w CHIPS \$24.95

Black bean and Chickpea patty on Sourdough bap w lettuce, tomato,
cucumber, gherkin, onion jam, relish & chutney

AKAROA SALMON FILLET (GF) \$34.50

Served w steak fries, side salad, olive & red pepper tapenade,
Hollandaise sauce and fresh lemon

CANTERBURY BEEF RIBEYE FILLET (GF) \$39.50

lwith pomme frites, roasted mushrooms, café de paris butter & red wine jus

2.5% SURCHARGE ON CREDIT CARDS

15% PUBLIC HOLIDAY SURCHARGE

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(V) Vegetarian (GF) Gluten Free