

# WINTER

# MENU

# 2017

## BREAKFAST

<b>TOAST</b> choice of multigrain, Turkish or gluten free – choice of jams or spreads	\$10
<b>MEDITERRANEAN OMELETTE</b> w/ sundried tomatoes, olives & feta – Turkish, rocket & pine nuts	\$21.5
<b>GREEK YOGHURT PARFAIT</b> w/ banana, berry compote, granola (chocolate chips optional) (gf/v)	\$14.5
<b>BRIOCHE FRENCH TOAST</b> w/ cream cheese & plum puree, topped w/ apricots, maple syrup & cream	\$21
<b>BACON &amp; EGGS</b> your style served on multigrain	\$19.5
<b>GRILLED LAMB'S FRY &amp; BACON</b> w/ roasted tomato, green pea puree & fried onion rings	\$21
<b>LAKESIDE BREAKFAST</b> eggs your way, bacon, sauteed potato, pork sausage split w/ caramelised onion, tomato & garlic mushrooms	\$23
<b>CAPRESE STYLE PORTABELLO MUSHROOMS</b> tomato, mozzarella, breakfast salad & basil pesto (gf/v)	\$22
<b>EGGS BENEDICT</b> on potato roesti w/ citrus hollandaise (gf)	
Smoked salmon	\$22
Bacon <b>OR</b> Tomato & thyme mushrooms (v)	\$20

GLUTEN FREE AND DAIRY FREE OPTIONS AVAILABLE – PLEASE ASK OUR STAFF

## ALL DAY MENU

<b>HOMEMADE SOUP OF THE DAY</b> w/ grain bread	\$15
<b>BRAISED LAMB SHEPHERDS PIE</b> w/ polenta cake & seasonal greens	\$22.5
<b>PASTA OF THE DAY</b>	\$22.5
<b>ROASTED BOWL</b> roast kumara & cauliflower, red quinoa, walnuts, cranberries, baby spinach & hummus. Apple cider dressing (gf/v)	\$22
<b>LEMON &amp; GARLIC SEARED SALMON</b> w/ creamy potato gnocchi- red peppers, sundried tomato, black olives & rocket	\$24
<b>TEMPURA FISH N' CHIPS</b> w/ fresh salad greens, caramelised lemon & house tartare	\$24
<b>OPEN BEEF &amp; BACON SANDWICH</b> w/ roasted vegetables, confit onions, fried egg, beet relish & wedges	\$22.5
<b>CRUMBED CHICKEN BURGER</b> w/ bacon, swiss cheese, red onion rings, chipotle aioli & fries	\$23
<b>BEEF NACHOS</b> w/ sour cream & guacamole (gf)	\$18
<b>FRIES</b>	\$8
<b>WEDGES</b>	\$12
<b>WEDGES</b> w/ bacon, cheese & spring onions	\$15

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## DESSERT

**THE VERANDAH DESSERT OF THE DAY**

w/ ice cream

**WARM PEAR & ALMOND TARTLET** w/ ice cream & butterscotch sauce**TRIO OF SORBET** & fresh fruit (gf/df)**CHEESE PLATTER** 3 cheeses, dried fruit & nuts, fruit paste & crackers

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## KIDS

**KIDS BREAKFAST****One egg your way** w/ bacon, sausage & hash brown on grain toast \$12**Breakfast Burrito** ham, egg & cheese in a tortilla wrap, fruit cup on the side \$12**KID'S BOX** see today's list (gf/ df/ vegetarian upon request) \$12**KIDS PASTA** chicken, bacon & spinach in a napoli sauce, mini salad \$12**HOT DIGGITY DOG** two mini hot dogs w/ wedges & mini salad \$12**PIRATE'S CATCH** battered fish n' chips w/ salad & tomato sauce \$12**KIDS ICE CREAM SUNDAE** berry, chocolate or caramel sauce \$7.5**CHOCOLATE JELLY FISH** mini chocolate fish swimming on jelly w/ whipped cream \$6.5**SUPER FLOAT** w/ Fanta, Sprite or Coke \$5.5

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## DRINKS

**COFFEE** – All styles

Regular \$4.6

Large \$5

Decaf add .70c

Flavour shots add \$1

**TEA** – Pot for one \$4.5

English Breakfast, Earl Grey, Green, Fruits of Eden, Peppermint Leaves, Lemongrass Ginger, Cleo Chamomile

**HOT CHOCOLATE** \$4.5**FRAPPES / MILKSHAKES** \$7.5

Mixed Berry, Strawberry, Tropical, Vanilla, Chocolate, Coffee, Caramel, Mocha

**WINE**

BOTTLE GLASS

**The Verandah Collection** \$40 \$9.5

Sauvignon Blanc, Pinot Gris, Chardonnay, Merlot Cabernet, Pinot Noir

**Lighter in Alcohol Wines** \$40 \$9.5

Montana Affinity Sauvignon Blanc, Pinot Gris

**Bubbles**

Lindauer Brut or Fraise (200ml) \$10

**BEER****Local** \$8

Waikato, Speights Gold, Speights Old Dark, Speights Mid Ale (Low Alcohol)

**Premium** \$9

Steinlager Pure, Corona, Heineken

**OTHER**

Monteiths Cider (Pear, Apple) \$9.5

House Spirits \$9.5



Please order at the counter

