
ALL DAY DINING

BREAKFAST

Pancakes With glazed banana, bacon & maple syrup (V)	\$18.50
Eggs benedict With two poached eggs, ham, spinach and hollandaise (G, V)	\$18.50
Chateau grill Served with two eggs, grilled tomato, minute steak, bacon & hash brown (G, L)	\$19.50
Chef's daily three omelette special (G, L)	\$18.50

BREADS & SOUPS

Herb & garlic bread	\$6.50
Selection of assorted breads & spreads	\$11.50
Market fresh soup of the day	\$11.50
Seafood, mussel & crayfish base chowder Served with garlic & herb baguette	\$19.50

ENTREES & LIGHT MEALS

Duck liver pate In Pancetta with quince paste & flat bread crackers (G)	\$19.50
Fried calamari Greek style salad, feta cheese & aioli dip (G, L)	\$19.50
Caesar style salad (G) <i>Add grilled chicken</i>	\$21.00 \$25.00
<i>Add garlic prawns</i>	\$27.50
Chateau club sandwich With grilled chicken, bacon, tomato, cheese & egg mayonnaise. Served with french fries (G)	\$20.50
Beef, Chicken or Vegetarian burger In brioche bun with cos lettuce, bacon, onion, pickles, cheddar cheese, tomato & garlic mayo. Served with french fries (G, V)	\$20.50
Mediterranean vegetable, artichoke & goat cheese tart With balsamic rocket greens & roasted sunflower seeds (V)	\$21.50
Kumara & pea rice cakes With tzatziki, hummus & salad greens (G, V)	\$19.50
Seared scallops In a creamy garlic sauce with sautéed Zucchini strips and French baguette (G)	\$24.50
Waitoa free Range Crispy Buttermilk chicken tenders With melon salsa (G)	\$19.50



GCB

GARDEN COURT BRASSERIE

MAINS

Waitoa free range chicken piccata	\$33.50
With sage & pancetta crust served with beetroot risotto (G)	
Chef's chicken & coconut curry	\$31.50
Served with steamed rice & Asian greens (G, L)	
Blue cod fillet	\$32.50
Choice of grilled or battered. Served with tartar sauce, salad greens & french fries (G, L)	
Beef fillet or rib-eye steak	\$40.50
Served with gratin potatoes, green peppercorn sauce & side salad (G, L)	
Grilled prawns, mussels, scallops, calamari & fresh fish fillet	\$43.50
Served on Beetroot risotto (G)	

SIDES

All \$7.50	
Bowl of french fries	Side salad
Steamed or gratin potatoes	Seasonal vegetables
Wedges with sour cream	Steamed rice or Risotto

DESSERTS

Rum & raisin crème brûlée	\$15.50
With cinnamon biscuit	
Mascarpone, honey & pear tart	\$15.50
With sauce anglais & salted caramel ice cream	
Ice Cream sundae	\$10.50
With a choice of berry, chocolate or toffee sauce and whipped cream (G)	
Butterscotch & Baileys cheesecake	\$14.50
Served with Chantilly cream	
Double chocolate gateau	\$14.50
Accompanied by berry coulis & cream	
Freshly sliced seasonal fruit	\$14.50
With sorbet (G, L)	
Rich flourless chocolate mousse brownie	\$14.50
Served with a berry compote (G, L)	
Assorted New Zealand cheese platter	\$24.00
With fruit & nuts (G)	
Assorted slices	\$6.50