



GCB

GARDEN COURT BRASSERIE

BREADS

Herb & garlic bread	\$6.50
Selection of assorted breads & spreads	\$11.50

SOUP & ENTREES

Market fresh soup of the day	\$11.50
Seafood, mussel & crayfish base chowder With garlic & herb baguette	\$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
Kumara & pea rice cakes With tzatziki, hummus & salad greens (G, V)	\$19.50
Duck liver pate In Pancetta with quince paste & flat bread crackers	\$19.50

SALADS & LIGHT MEALS

Fried calamari Greek style salad, feta cheese & aioli dip (G)	\$19.50
Grilled butterflied prawns Set on rice vermicelli with sweet tamarind sauce, capsicum salsa & roasted garlic	\$24.50
Mediterranean vegetable, artichoke & goat cheese tart With balsamic rocket greens & roasted sunflower seeds (V)	\$21.50
Caesar style salad (G) Add grilled chicken \$25.00 Add garlic prawns \$27.50	\$21.00
Ravioli With romano beans, butternut squash & smoked cheddar set on Swiss brown mushroom sauce (V)	\$21.50

MAINS

Chateau club sandwich 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, L)	\$20.50
Enchiladas Filled with spinach, lentils, roasted cauliflower, corn & mozzarella (V)	\$28.50
Waitoa free range fried chicken tacos With guacamole, chipotle mayo, refried black beans, lettuce slaw served with polenta fries (G)	\$28.50
Waitoa free range chicken piccata With sage & pancetta crust served with beetroot risotto (G)	\$33.50
Chef's chicken & coconut curry Served with steamed rice & Asian greens (G)	\$31.50
Akaroa Salmon fillet Honey, chilli & coriander marinated Akaroa Salmon fillet set on warm ramen noodle salad with ponzu dressing	\$35.50
Blue cod fillet Choice of grilled or battered. Served with tartar sauce, salad greens & french fries	\$32.50
Grilled duck breast Duck breast with cherry & green pepper sauce served with fennel-pear & potato gratin with seasonal garden vegetables	\$38.50
Grilled prawns, mussels, scallops, calamari & fresh fish fillet Served on a Beetroot risotto (G)	\$43.50
Dukkha spiced braised lamb shank With mash potato, glazed roots and beets finished with a preserved lemon gremolata	\$33.50
Chef's roast special	Market price

V available as vegetarian • G available as gluten free • L available as lactose free

All prices include GST Goods and Services Tax | A public holiday surcharge of 15% is applicable



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SIDES

All \$7.50	
Bowl of french fries	Side salad
New herb potatoes	Vegetables of the day
Gratin potatoes	Risotto
Wedges with sour cream	Steamed rice

GRILL

All steak & grill items are served with gratin potatoes, seasonal vegetables & your choice of sauce

Angus beef fillet steak 200g	\$44.50
Angus grass fed beef rib eye steak 300g	\$47.50
NZ fresh pork French cutlets	\$38.50
Canterbury lamb rack cutlets	\$44.50
NZ South Island farmed venison medallions	\$42.50
<i>Add on</i>	
Tiger prawn cutlets (2)	\$6.50
Scallops (3)	\$6.50

Choice of accompanying sauces & spice butter

Sauce béarnaise, mushroom sauce, peppercorn sauce, beef demi-glace, Cafe de Paris butter, blue cheese & apple butter, avocado-tomato & chilli butter

DESSERTS

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

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