

1908 Cafe Evening Menu

Starters	<u>Garlic Bread</u> – Toasted in house baked bread	\$ 5.50
	<u>Vegetarian Soup of the Day</u> – Served with in house bread	\$ 12.50
	<u>Seafood Chowder</u> – Delicious & creamy with fresh fish, shell fish & vegetables served with in house bread	\$ 13.50
	<u>Bread & Dips</u> – A selection of the Chefs special dips – our wait staff will advise you on today's dips	\$16.50
	<u>Smoked Salmon Terrine</u> – Individual salmon mousses wrapped up in cold smoked salmon served on a cucumber & fennel pickle	\$ 18.00
	<u>Herbed Lamb Kebabs</u> – Strips of lamb rump cooked rare, brushed with a anchovy & parsley salsa with a mint yoghurt dipping sauce	\$ 17.00
	<u>Vegetable Stack</u> – Portobello mushrooms layered with fire roasted red peppers, a feta & pine nut spread & finished with a tomato coulis	\$ 14.50
	<u>Antipasto</u> (for two) – Selection of cheeses, dips, salami, pickles, olives, sundried tomatoes & bread	\$ 28.50
Mains	<u>Maple Syrup Lamb Shanks</u> – Lamb shanks braised in maple syrup, orange juice, Dijon mustard until tender, served on a minted pea mash drizzled with a toasted mustard seed & rosemary jus, baby carrots & topped with a red onion & sumac salad	\$ 31.00
	<u>250g Prime Ribeye Fillet</u> – Served with fragrant rosemary potato cubes, floating on a fire roasted red capsicum & chilli sauce then finished with a velvety horse radish dressing	\$ 32.50
	<u>Local Red Tussock Venison</u> – Medallions resting on a pumpkin & cumin mash, with sweet roasted beets, homemade bacon jam & a pinot noir jus	\$ 34.00
	<u>Fish of the Day</u> – Today's fresh fish, served on herbed gourmet potatoes with a lemon, caper & dill sauce accompanied by a fennel bulb slaw (Your choice: Pan fried in an egg wash or deep fried in a light crisp batter)	\$ 33.50
	<u>Fresh New Zealand Salmon</u> – Draped on a lentil cake, towered with a fennel bulb slaw, which is dressed with a green herb sauce surrounded by a spiced tomato coulis	\$31.00
	<u>Braised Chickpeas with Crispy Onion Rings</u> – Slow cooked chickpeas with wilted spinach, topped with grilled haloumi & with a coriander mojo & topped with crispy onion rings	\$ 25.50
	<u>Tender Chicken Breast</u> – Wrapped in manuka smoked bacon sitting on a basil pesto mash with barbequed baby onions, accompanied by a spinach & corn roulade. Then covered with a blue berry, red wine & pecan sauce	\$ 31.50

Side of Vegetables - \$ 5.50 or Side Salad - \$ 4.50

As all our meals are cooked to order, there may be a delay with some of our dishes

