

DINNER MENU

Entrees & Soup

SOUP OF THE DAY	\$15
CHEESY-BEEF LOADED FRIES Topped with Slow-cooked beef, Caramelized onions, Fried egg, Cheddar cheese sauce, spring onion.	\$18
ANTICUCHOS (CHILEAN SKEWER) (GF/DF) Grilled Chicken, Beef, Chorizo, Capsicum, Onion, topped with Pebre (sauce made of tomato, onion, coriander, Green Chilli)	\$18
GRILLED OCTOPUS (DF) Grilled Octopus, roasted potatoes, Kalamata Sauce.	\$18
MARGARITA PIZZA Pomodoro sauce, Tomato, Buffalo Mozzarella Cheese, Basil, Olive Oil.	\$20
PEPPERONI PIZZA Pomodoro sauce, Buffalo Mozzarella Cheese, Pepperoni.	\$20
PROSCIUTTO PIZZA Pomodoro sauce, Buffalo Mozzarella Cheese, prosciutto, Capsicum.	\$20
KOREAN FRIED CHICKEN Classic Korean Crispy Chicken, Spring onion, Sesame seed, pickled cucumbers.	\$18
COUSCOUS SALAD (DF) Cous cous, capsicum, coriander, red onion, cucumber, mushrooms, cherry tomato, green olives. Add chicken \$7 Add prawn \$7 Add tofu \$7.	\$18

Mains

T-BONE STEAK T-Bone steak, creamy potatoes, roasted zucchini, purple-orange baby carrots, poivrade sauce.	\$44
FISH AND CHIPS (DFO / GFO) Choice of Pan Fried or battered fish served with fries, mesclun, red onion, baby beetroot, cucumber, red radish, tartar sauce.	\$30
BEEF BURGER (DFO /GFO / VO) 220grs Prime angus beef patties, bacon, dill pickle, tomato, mesclun, Emmental cheese, homemade burger sauce, served with fries.	\$28
GARDEN VIEW CHICKEN SANDWICH Chicken Milanese, mesclun, bacon, cheese mozzarella buffalo, ciabatta bread, Cajun aioli sauce served with fries.	\$26
MEATBALLS SPAGHETTI MARINARA Fresh egg Spaghetti pasta, soft beef-pork meatballs, marinara sauce, parmesan cheese, Italian parsley, basil.	\$28

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HERB-CRUSTED LAMB RACK	\$36
Herb-Crusted Lamb Rack, creamy polenta, selection of roasted tubers, borderlaise sauce	
LOMO SALTADO (PERUVIAN BEEF STIR-FRY) (DF)	\$30
Classic of the Peruvian Cuisine, Beef, Red onion, Tomatoes, Coriander, Spices, steamed rice, fries.	
CAESAR SALAD (CHICKEN OR PRAWN) (DFO/GFO)	\$28
Cos lettuce, cherry tomato, parmesan cheese, garlic-oregano croutons, anchovy dressing, poached eggs.	
SEARED SALMON	\$35
Salmon, Herb Mash potatoes, grilled Shang Hai Pak Choi, Grilled green beans, grilled baby carrots, French mornay sauce, chives.	
PULMAY	\$30
South American Hāngī. Mixed Seafood, chorizo, chicken, pork, potatoes, kumara, cooked in their stock.	

Sides

SEASONAL VEGETABLES	\$12	KUMARA WEDGES	\$9
GARDEN SALAD	\$12	FRIED MUSHROOM	\$7
STEAM RICE	\$5	FRIED EGG	\$6
FRIES	\$12	FRIED RICE	\$12
ONION RINGS	\$9		

Desserts

VANILLA FLAN	\$16
Flan is served with Caramel sauce, Praline almond-crumbled, Strawberry sorbet, Berries Tuile.	
CHOCOLATE FOREST	\$18
Dark Chocolate mousse, White chocolate Mousse, Tuile biscuit, fresh berries, Chocolate almond-pistaccio, Swiss Chocolate ice cream.	
BANANA BANOFFEE	\$18
Classic British Dessert, made from caramelized Banana and aromatized by cognac, whipped cream, caramel sauce, salted caramel ice cream.	
WAFFLE SUNDAE TRIO	\$15

Additional side orders of sauce are available for \$2

(V) vegetarian (VO) vegetarian option (GF) gluten free (GFO) gluten free option (DFO) dairy free options available

Please inform our friendly team if you have any dietary requirements.

Dinner service from 4pm till 9pm everyday

Room service available for a tray charge of \$5