dinner

Light Options

Garlic Bread (V) \$10

Sourdough herb garlic bread

~ add cheese \$4

Mussels (DFO / GFO) \$17

Seven mussels in garlic butter sauce served on baguette crostini

Tuna Tartare (DF / GFO) \$19

Fresh tuna tartare, red onion, coriander, cucumber, chives, avocado-tomatillo sauce and garlic crostini

Meatballs \$19

150gms of soft meatballs, served on sourdough garlic bread, or steamed rice

Loaded Fries (DFO) \$18

Topped with pulled pork, chorizo, ranch sauce, spring onion, and tomatillo sauce

Couscous Salad (DF / GFO) \$18

Couscous, capsicum, coriander, red onion, cucumber, mushrooms, cherry tomato, green olives, beetroot chips

~ add chicken \$7 add prawn \$7 add tofu \$7

Mains

Fish and Chips (DFO / GFO) \$29

Choice of pan fried or battered fish served with garlic-parsley fries, mesclun salad, homemade fish caper sauce

Caesar Salad (DFO / GFO) \$28 Entree size \$20

Chicken or prawn

Cos lettuce, cherry tomatoes, parmesan cheese, garlic-oregano croutons, anchovy dressing, poached egg

Beef Burger (DFO / GFO / VO) \$28 Chicken and vegetarian options available

220gms prime Angus beef patty, bacon, dill pickle, tomato, lettuce, avocado, cheddar cheese, homemade burger sauce, served with fries and aioli sauce

Rose Park Short Ribs (GF / DFO) \$34

Slow cooked beef short ribs, soft herb pumpkin purée, filled mushrooms and baby carrots

Chicken-Broccoli Stir Fry (DFO) \$26

Classic Chinese stir fry chicken, broccoli, mixed capsicum, red onion, served with steamed rice

Seafood Fettuccine (VO) \$28

Fresh egg fettuccine pasta, prawns, calamari, mussels, fish, white wine and creamy parsley sauce

dinner

Braised Lamb Shank (GFO / DFO) \$35

Slow cooked lamb shank, smoked garlic potato purée, seasoned vegetables

Scotch Fillet (GF / DFO) \$44

250gms fillet served on smashed potato, seasoned vegetables, caramelised shallots and creamy mushroom sauce ~ add prawns \$5

Sides

Seasonal Vegetables \$12 Green Salad \$12 Steamed Rice \$5 Fries \$12 Onion Rings \$9 Kumara Wedges \$9 Fried Mushroom \$7 Fried Egg \$6 Fried Rice \$12

Desserts

Chocolate Tiramisu \$16

Classic Italian dessert aromatized by kalua, dark rum, cocoa. Served with fresh berries, berry coulis, chocolate sauce, Swiss chocolate ice cream

Waffle Sundae Trio \$14

Sundae Trio, served on Waffle, Chocolate sauce, fresh berries.

Poached Red Wine Pear \$16

Tender pear aromatized by red wine served on pistachio praline mascarpone, berry compote, fresh berries, vanilla ice cream and strawberry tuile.

Caramel Crème Brulee \$16

Classic French dessert flavoured by caramel. Served with dried raspberry coconut sorbet, berry coulis, fresh berries and strawberry tuile.

Additional side orders of sauce are available for \$2

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

Please inform our friendly team if you have any dietary requirements Dinner service from 4pm till 9pm daily Room service available for a tray charge of \$5 Garden View Restaurant

Auckland Rose Park Hotel

Ph: 09 377 3619