

# DINNER MENU



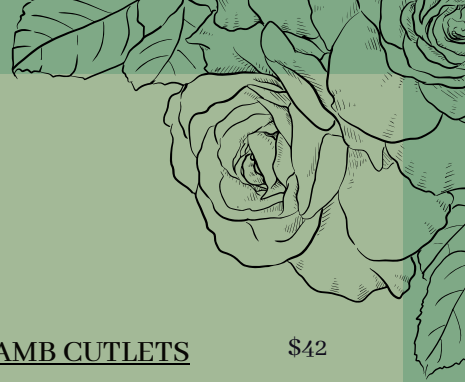
## Light Options

<u>HOUSE-MADE FLAT BREAD</u>		<u>CALAMARI</u>	\$21	<u>GARDEN NOODLE SALAD</u>	\$20
<ul style="list-style-type: none"><li>• Napolitana, Pesto, Parmesan, Tomato (V)</li></ul>	\$16	Crispy Calamari Rings, Green Salad, House Vinaigrette, Sriracha Mayo		(GFO/DF/V)	
<ul style="list-style-type: none"><li>• Basil Pesto, EVO Oil, Labneh, Dukkha Spiced (V)</li></ul>	\$16	<u>PRAWN COCKTAIL</u>	\$19	Vermicelli Noodle, Mix Green Salad, Mung Beans, Chilli, Coriander, Spring Onion, Fried Shallots, Peanuts, Sesame Seeds, Tamarind Dressing	
<ul style="list-style-type: none"><li>• Napolitana, Pepperoni, Cheese</li></ul>	\$16	Poached Prawns, Pineapple, Seasoned Greens, Spice Salsa, Balsamic, Thousand Island Sauce		<ul style="list-style-type: none"><li>• Add Smoked Chicken - \$7</li><li>• Add Poached Prawns - \$7</li></ul>	
<u>CHICKEN &amp; WAFFLE</u>	\$21	<u>EMPANADA</u>	\$21	<u>LOADED FRIES</u>	\$18
Buttermilk Fried Chicken, Maple, Cheese Sauce, Waffle, Bacon		House Made Fried Empanada, Spiced Beef Mince Cheese Ragu, Stuffed in Savoury Pastry, Spiced Salsa, Chermoula		(VO)	

## Mains

<u>CLASSIC CAESAR SALAD</u>	\$27	<u>BEEF BURGER</u>	\$28	<u>BUTTER CHICKEN</u>	\$32
(GFO/VO)		(GFO)		Chef's Prepared in House Creamy Butter Chicken, Served with Roti, Rice & Pappadums	
Free Range Smoked Chicken, Cos Lettuce, Garlic Croutons, Parmesan, Crispy Bacon, Anchovy Dressing with Soft Boiled Egg.		Prime Angus Beef Patties, Dill Pickle, Tomato, Onion, Lettuce, Bacon, Aioli, BBQ Sauce, American Cheese, Served with Fries		<u>SCOTCH FILLET</u>	\$44
<u>FISH OF THE DAY</u>	\$32	<u>CHICKEN BURGER</u>	\$28	(GFO/DFO)	
(GFO/DFO)		Buttermilk Fried Chicken, Sriracha Mayo, Ranch Slaw, Bacon, Maple, Lettuce, Jalapeno, American Cheese, Served with Fries		250 gms Fillet served with Herb Hasselback Potato, Seasoned Vegetables, Onion Rings & Red Wine Jus	
Choice of Pan Fried Or Battered Fish Served with Fries, Mix Green salad, House Vinaigrette and Thousand Island Sauce				<ul style="list-style-type: none"><li>• Add Butter Garlic Prawns \$5</li></ul>	





PORK BELLY \$38  
(GFO)

Twice Cooked Pork Belly,  
Apple Puree, Tamarind Glaze,  
Seasoned Green Salad, Sesame  
Seeds, Fried Shallots, Peanuts,  
Mung Beans, Chicharrones

STICKY BBQ RIBS \$36

Slow Cooked Baby Back Pork  
Ribs, Glazed with BBQ Sauce,  
Served with Ranch Slaw,  
Kumara Wedges and Beer  
Battered Onion Rings, Sweet  
Chilli Sauce

LAMB CUTLETS \$42  
(GF)

Pan Grilled Lamb Cutlets,  
Hasselback Potato, Seasoned  
Vegetables, Labneh, Chermoula,  
Spiced Salsa, Dukkah

CHICKEN CONFIT \$38  
(GF)

Free Range Maryland  
Chicken, Marry Me Sauce,  
Hasselback Potato, Seasoned  
Vegetables, Parmesan Crisp,  
Bacon Bits

MOUSSAKA \$32  
(GF/V)

Home Made Style Vegetarian  
Moussaka, Roasted  
Eggplants, Potato, Vegetable  
Ragu, Napolitana, Bechamel,  
Cheese, Served with Green  
Salad

MEE GORENG \$28

Wok Hei Egg Noodles, Mix  
Stir Fry Vegetables, Mung  
Beans, Chilli, Lemon, Fried  
Shallots, Coriander, Spring  
Onion

- Add Chicken or Tofu \$7  
or Prawns

## Sides

FLAKY ROTI \$5  
STEAMED RICE \$5  
GREEN SALAD \$12

SEASONAL VEGETABLES \$12  
FRIED MUSHROOM \$7  
FRIED EGGS \$5

FRIES \$12  
ONION RINGS \$9

(V) - VEGETARIAN (VO) - VEGETARIAN OPTION (GF) - GLUTEN FREE (GFO) GLUTEN FREE OPTION

(DFO) - DAIRY FREE OPTION

PLEASE INFORM OUR FRIENDLY TEAM FOR ANY DIETARY REQUIREMENTS  
DINNER SERVICE FROM 4PM TILL 9PM EVERYDAY  
ROOM SERVICE AVAILABLE FOR A TRAY CHARGE OF \$5

GARDEN VIEW RESTAURANT  
AUCKLAND ROSE PARK HOTEL

PH : 09 377 3619

