



Food Kiwi's grew up with

Menu

Dining hours from 6pm till 10 pm





Starters

Copthorne Garlic loaf

Authentic loaf

\$8.00

Bruschetta

Grilled bread scented with garlic and olive oil topped with feta cheese and roasted capsicums

\$9.50

Pumpkin and sweet corn soup

Roasted pumpkin puree blended with sweet corn with coriander and chilli bound in simmering coconut milk

\$11.00

Smoked chicken tortilla

Shredded smoked chicken tossed with field greens topped with fresh garden salsa

Served on a sundried tomato tortilla

\$14.00

Falafel tabbouleh

An Egyptian favourite, Ground chick peas with herbs and spices moulded and fried

on a couscous salad, hummus and tahini dressing

\$15.00

Venison dumplings

Tender venison meat, ground together with vegetables, herbs and soy sauce in Gyoza wrappers lightly steamed then fried. Mouth-watering dipped in soy and sweet chilli dipping sauces

\$16.00

The meaning of this Maori design depicts that our staff adhere to the principles of excellent service, support and nourishment to all who visit here

Te Kai Tiaki Whare Kai

Kia Ora Tatou

Ko tenei te tihanga o te whakaahua taniwha nei

Ko ia te kai tiaki o nga ringa wera me te whare kai

Kai roto I ona Whakaaro rangitira ko te taumata

Whakaritenga mahi tautokona, uhangaia hoki

Ki nga tangata katoa I eke mai nei



Mains

Prime sirloin of beef

Grilled the way you like it with golden roasted pumpkin and kumara, sautéed greens, onion jus \$34.00

Steak and cheese melt

Stacked on toasted sour dough bread smeared with caramelized onion, Grilled steak with tomato slices, melted cheese topped with a fried egg side of garden treats \$32.00

Char Siu marinated Pork belly

Marinated pork belly strips glazed with char siu and toasted sesame seeds on hokkien noodles tossed with bok choy, soy and spring onions \$28.00

Lamb rump steaks

Lamb rump flavoured with sun dried tomatoes and garlic. Seared on the grill then oven roasted. Sliced and served on a couscous and spinach salad with tahini dressing \$38.00

Dukkha crusted breast of chicken

Oven baked resting on sautéed spring vegetable glazed banana with maple dressing \$28.00

Crispy skin salmon

Seasoned with harissa, cooked on the grill served on a sweet corn and capsicum salsa, herb crème fraiche \$36.50

Potato and parmesan fish fillets

Potato flake and parmesan crust parsley potatoes, side of garden treats with pomegranate dressing \$29.00

Mushroom Ravioli and feta bake

Mushroom ravioli on wilted spinach with tomatoes and pesto sauce garlic breadcrumbs and feta cheese crust \$24.00



All Sides \$ 7.50

Salad of garden treats Pomegranate dressing

Steamed seasonal vegetables

Sea salted steak fries

Spicy potato wedges with melted cheese

Creamy mushrooms

Fries eggs (2)

Dessert

Churros with chocolate dipping sauce

Fried choux paste coated in cinnamon sugar with chocolate sauce for dipping

\$11.00

Salted caramel cheesecake

the ultimate sweet indulgence

\$12.00

Ice cream surprize

In a sponge donut, a scoop of ice cream
black doris pulp and crushed meringue

\$8.50



food Kiwi's grew up with

Phone 07 3480 199 for Reservations