



## *Dinner Menu*

### **ENTREES**

#### **Bruchetta**

served with tomato, red onion and basil 9.00

#### **Classic Caesar Salad**

served with chicken and balsamic garlic croutons 15.00

#### **Spicy Beef Salad**

accompanied by artichoke, slow roasted tomato, cucumber and Kalamata olives 14.00

#### **Lemon Dill Fish Cakes**

with smoked paprika aioli 14.00

#### **Pesto Mussels**

New Zealand green lip mussels in a white wine pesto broth and crusty sour dough bread 16.00

### **MAINS**

#### **Twice Cooked Pork Belly**

braised in cider with savoy cabbage and mashed potato 26.00

#### **Roasted Chicken Breast**

served with confit leg, baby roasted potatoes, mushroom fricassee and herb dumplings 28.00

#### **Pumpkin Risotto**

with pumpkin textures, shaved parmesan and mascarpone 19.00

#### **Fish of the Day**

with new potatoes, wilted greens and salsa verde \$MKT

#### **Ribeye Steak**

served with house fries, baked field mushroom, balsamic roasted vine tomato and red wine jus 29.00

### **SIDES**

**Garlic Vienna Bread** - with tomato chutney 6.00

**Fries**- with aioli, tomato sauce and malt vinegar 6.00

**Roasted Tomato** - and red onion salad 6.00

*Available for private hire; Weddings, Birthday Parties, Anniversaries, Corporate Events and more...*



**ABEL TASMAN**  
A PRIME HOTEL

