

À LA CARTE LUNCH MENU



MAIN

Soup of the Day \$12.90

served w house bread & whipped butter

Winter Roast Vegetables \$17.90

tossed w seeds, quinoa, kale, feta & apple cider & honey vinaigrette (V)

New Zealand Green Lipped Mussels \$16.90

cooked in a creamy white wine sauce w garlic bread

Crispy Beer Battered Fish & Chips \$18.90

w a petite garden salad, tartare sauce & lemon

Chicken Burger \$18.90

butter milk chicken crumbed in Bistro 169 secret spices, brie, salad greens, tomato, pickle, chipotle aioli & served w fries

Vegetarian Burger \$16.90

BBQ glazed soy bean pattie, salad greens, tomato, sliced beetroot, vegan cheese & aioli served w hand cut fries (V)

Beef Brisket Burger \$18.90

pulled beef brisket, salad greens, tomato, pickle, swiss cheese & aioli served w fries

Braised Beef Brisket Ravioli \$16.90

tossed in tomato & basil sauce

DESSERT

Caramel Cream Brulee \$14.90

served w almond biscotti

Bistro 169 Tiramisu \$14.90

served w Kapiti vanilla ice cream & brandy snap