À LA CARTE
DINNER MENU

ENTRÉE

Garlic Bread $7.90

New Zealand Green-Lipped Mussels
in a creamy white wine sauce. Served w garlic bread
Entrée portion $18.90
Main portion $25.90

Chicken Liver Parfait
served w house crostini $16.90

Calamari
fried & served on a bed of
house slaw w a lemon aioli $16.90

Soup of the Day
fresh, homemade soup served w crusty bread
& butter. Ask our wait-staff for today's soup. $14.90

Sticky Chicken Wings (DF)
oven-roasted in our homemade Asian spiced sauce $16.90

Superfood Salad (V, GF)
served on a bed of salad greens topped w haloumi, falafel, quinoa & beetroot. Dressed w our apple cider & honey vinaigrette
Entrée portion $17.90
Main portion $23.90

MAIN

Pan-Seared Salmon (GF)
served on a bed of creamy edamame risotto & asparagus, garnished w tomato salsa $35.90

Stuffed Chicken (GF)
w sundried tomatoes, spinach & parmesan, wrapped in bacon, on garlic whipped mash
w red bell peppers & green beans $34.90

Pork Belly (GF)
crispy skin pork belly w parsnip & apple puree. Served w fennel & cabbage slaw, broccolini & our house jus $34.90

Braised Lamb Shank (GF)
on a bed of garlic whipped mash & honey glazed vegetables, garnished w red wine jus $33.90
extra shank $8.00

Thai Green Curry (V, VE)
creamy Southeast Asian vegetable curry, served w steamed pilau rice. $29.90
add chicken $5.00

THE GRILL (GF/DF option available)

Bistro 169 Signature Cut Beef of the Day $36.90

cooked to your liking & served w creamy mash, portobello mushroom, wilted spinach & caramelised onions

Your choice of sauce:

red wine jus
creamy mushroom
garlic butter

SIDES

Seasonal vegetables tossed in garlic butter (GF) $8.00
Herb roasted mushrooms (GF, DF) $8.90
Broadbean, shaved parmesan & mint salad (GF) $8.00
Mixed garden salad (GF, DF) $8.00
Crinkle cut fries (GF, DF) $8.00

DESSERT

Rhubarb & Apple Crumble (GF/DF)
served w mango sorbet $15.90

Crème Brûleè (GF)
garnished w brazil nuts & almond biscotti $15.90

Warm Chocolate Brownie
served w Kapiti vanilla ice cream, mixed berries & Whittaker's dark chocolate sauce $15.90

Classic Ice Cream Sundae
Kapiti vanilla ice cream, wafers, roasted assorted nuts & drizzled in a dark chocolate sauce $15.00

Cheese Platter
two local cheeses served w nuts, grapes & crackers
Small $15.90
Large $22.90

GF–Gluten free
DF–Dairy free
VEG–Vegetarian
NF–Nut free