

## LIGHT MEALS AND STARTERS

GARLIC BREAD	\$7.00	
Baked Garlic Herb Butter Bread		
<i>Add Cheese</i>	\$8.00	
	ENTREE SIZE	MAIN SIZE
SOUP OF THE DAY (GF)	\$14.00	\$20.00
<i>Freshly Made served with a slice of Garlic bread.</i>		
HOT SMOKED SALMON	\$17.00	\$29.00
<i>Smoked Salmon served on a Beetroot Cream Fraiche Salad.</i>		
SEAFOOD CHOWDER	\$15.50	\$22.00
<i>Thick and creamy full of premium Seafood</i>		
WAITOA CHICKEN LIVER PATE (GF)	\$15.50	\$26.00
<i>Served with toasted Baguette and a Green tomato and jalapeno Relish.</i>		
GRILLED HALOUMI	\$16.00	\$29.00
<i>Served with a Portobello Mushroom Sauce And petit salad</i>		

# POOLSIDE BISTRO RESTAURANT



## THE MAINS

*All mains are served with either  
Vegetables and Handmade Crumbed Potato Cake or Salad and Fries.*

### RIBEYE STEAK 300GM (GF) \$34.50

*Choice of Mushroom sauce, Peppercorn  
or Garlic Butter.*

**Wine Match – Lake Chalice Shiraz**

### CORDON BLEU \$33.00

*Waitoa Chicken breast filled with cream cheese,  
basil pesto and crumbed with panko bread crumb.*

**Wine Match – Lake Chalise “The Raptor” Chardonnay**

### AGED LAMB BACKSTRAP \$34.00

*Baked Aged Lamb capped with a Mustard and Herb  
Crust and served with a Red Wine and Rosemary Jus.*

**Wine Match – Allan Scott Pinot Noir**

### MARKET FISH OF THE DAY (GF) \$POA

*Locally sourced fish Pan Seared or Baked.  
Please ask our friendly staff for today’s special*

**Wine Match– Astrolabe Sauvignon Blanc.**

### PORK SPARE RIBS \$34.00

*Braised Pork Ribs served with Sticky Hoisin &  
Char Siu Sauce.*

**Wine Match – Brookfield Cabernet Sauvignon**

### CHEESE TOMATO (V) \$29.50

*Cottage Cheese Paneer cooked in a Creamy Tomato  
Base Gravy and served with Naan Bread*

**Wine Match – Jules Taylor Sauvignon**

## DESSERTS

APPLE PIE \$14.00

*Hot Apple Pie served with Custard and Vanilla Ice Cream*

CRÈME BRULEE \$14.00

*Vanilla Crème Brulee served with Chantilly Cream and*

*Raspberry Compote*

POOLSIDE SUNDAE \$14.00

*Vanilla Ice Cream topped with your choice of*

*Passionfruit, Raspberry, Chocolate or Caramel*

SLICED FRESH FRUIT SALAD \$14.00

*Seasonal Fruits served with Yogurt*

*And passionfruit syrup*

CHEESEBOARD \$16.00

*Serving for Two*

\$20.00

*Selection of Cheeses, Crackers, Grapes, Chutney and Nuts.*

AFFOGATO \$14.00

*A Scoop of Ice Cream with a shot of Hot Espresso and your*

*choice of Liqueur.*

BARISTA COFFEE \$4.50

*Please ask your wait staff if you require Tea or Coffee.*

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