

Grand Hotel Akaroa

MENU

STARTERS

Bread Selection

three different bread style
served with dips

\$4.50

Shrimp Cocktail

a bounty of shrimp with mary rose
sauce on salad greens

\$12.50

Smoked Eel

smoked eel layered between rye
with salad greens & horseradish
cream.

\$13.50

Seafood Chowder

a hearty combination of the seas
crop.

\$8.50

STARTERS

West Coast Whitebait
whitebait fritters, New Zealand
fare at its best
\$12.50

Smoked Salmon Pancake
pancake stuffed with cream
cheese, smoked salmon & chives
\$14.00

Deep Fried Camembert
New Zealand camembert salad
with a fruit chutney on salad
greens
\$10.50

Poached Scallops
scallops served on rice with a
tomato & basil dressing
\$14.50

MANS

Giant Sizzler

500g T-Bone served with
tomato, mushroom & onions

\$28.50

Steak Gorgonzola

char grilled rib-eye finished
with a creamy blue cheese
sauce

\$25.50

Surf & Turf

rib-eye steak topped with pan
seared scallaps & hollandaise

\$28.50

Rib-Eye

300g rib-eye steak served
with a delicious mushroom
sauce

\$25.50

Lamb Shank

casseroled & served on mash
with a rich gravy

\$18.95

Pork Fillet

medallions of pork dusted in paprika
with a creamy honey & mustard sauce

\$19.50

Chicken Salsa

oven baked chicken breast
topped with a tomato & coriander
salsa served on winter greens

\$18.95

Chefs Roast

rolled roast of pork served with
a flavoursome gravy, crackling
& apple sauce.

Venison

venison medallions pan seared
finished with a port wine, blue
berry & green pepper corn sauce

\$25.00

Garlic Prawns

a dozen cutlets pan
fried with garlic, served on rice

\$29.00

Whitebait

whitebait fritter, New Zealand
fare at its best

\$25.00

Battered Catch

Fillets of fish served in a crispy
beer batter with salad
and fries

\$19.50

Salmon

salmon fillet seared & steamed
resting on a bed of citrus cous cous
with a wasabi dressing

\$28.50

Sweet & Sour

fish gently steamed finished with
a lemon lime & honey sauce

\$25.00

Mussels

1 kg mussels steamed open
topped with a tomato salsa

\$20.00

All meals are served with Salad & Fries
or Vegetables

DESSERTS

Strawberry Parfait

fresh strawberries

served with ice cream and cream

Chocolate Mud Cake

rich dark chocolate cake with

a layer of whiskey flavoured mousse

Cheesecake

please check with staff for

today's special treat

Apple & Rhubarb Pie

traditional favourite served hot

with ice cream & cream

DESSERTS

Ice Cream Plate

flavoured ice cream served in
a brandy snap basket with
chocolate sauce

Fruit Terrine

seasonal fruits set in a champagne
& lime jelly

Pavalova

New Zealand's speciality

All Desserts = \$8.50

Plunger Coffee

Earl Grey Tea

English Breakfast Tea

Herbal Tea

\$3.00 per person