

CENTENNIAL COURT RESTAURANT

SIDES

- Garlic Bread 7
- Garlic Mashed Potato gf 6
- Orange Glazed Carrots vegan, gf 6
- Roasted Vege Medley vegan, gf 6
- Kumara Wedges vegan gf 6
- Potato Gratin gf 6
- Caramelized Onion gf, vegan 6
- Portobello Mushroom gf, vegan* 6
- Steamed Broccoli with
Hollandaise Dressing gf 6
- Steak Chips vegan, gf 6
- Garden Salad vegan, v, gf 6
- Prawns df, gf 7
- Fried Egg's df, gf 4
- Risotto Chefs Special v, df, gf 12

SAUCES

- All Sauce Options 3
- Garlic Butter gf
- Gravy gf df
- Hollandaise gf
- Minted Gravy df
- Mushroom gf
- Smokey BBQ gf
- Smokey Garlic Aioli gf df
- Sour Cream gf
- Sweet Chili
- Tartare gf
- Three Peppercorn gf
- Tomato gf

ENTRÉES

- Seafood Chowder Potato Base gf 16.5
A rich Seafood Chowder
- Calamari Salad df, gf 12
Crispy Fried Calamari
- Kumara Beetroot Salad gf 10
Served with Feta Cheese and Mesclun
- Mixed Garden Salad vegan 8
Fresh Seasonal Selection
- Chef's Special gf
Please ask for the current special and price

MAINS

- In-House Smoked
 - Beef Short ribs with BBQ Jerk Sauce df, gf 19
 - Salmon Fillet Served Warm df, gf 20.5
 - BBQ Baby Back Ribs ½ Rack gf 20
- Ribeye Steak 250gm gf 21
Fresh South Island Ribeye
- Lamb Shanks df, gf 34.50 for 2 / 18.50 for 1
Served with Whole Roasted Garlic
- Blue Cod Pan Fried or Battered df, gf* 20
South Island Bluecod
- Baked Eggplant gf, v 18
With fresh Buffalo Mozzarella and Italian Tomato Sauce
- Grilled Chicken Scallop Style df, gf 15
Made with fresh NZ Chicken
- Chef's Special gf
Please ask for the current special and price

Served from 5-9

SUMMER MENU