

ENTRÉES

Garlic Bread \$3.50

Two Breads \$5.50

balsamic & olive, pesto, lemon & avocado dips

Spiced Potato Wedges \$5.50

with sour cream & sweet chilli sauce

Toasted Camembert \$12.50

nestled in a sauce of blueberries

Summer Prawns

with dipping sauces

Entrée \$15.50 Main \$32.50

Crumbed Scallops

deep fried, with a light wasabi dressing

Entrée \$15.50 Main \$32.50

Satay Beef

spiced, & wrapped in a buritto

Entrée \$12.50 Main \$26.00

Tikka Wrap

spiced chicken breast, in a naan bread

Entrée \$12.50 Main \$26.00

Bacon & Smoked Chicken Pasta

tossed in black pepper & olive oil, served cold

Entrée \$12.50 Main \$26.00

Shrimp Cocktail Orana

with our famous Orana dressing

Entrée \$12.50 Main \$26.00

Trio Tangaroa

3 of the best from the Maori God of the Sea

Entrée \$15.50 Main \$32.50

Please inform us of any allergies

MAINS

Beef and Reef \$35.50

best scotch fillet and fresh seafood

Scotch Fillet Steak \$32.50

seared to your liking, topped with cracked pepper, mushrooms or garlic butter

Hot Smoked Salmon \$32.50

from the South Island, char-grilled to perfection

Local Fish Market price

Grilled or Deep fried, or Pan fried in a light egg whip

Lamb Cutlets \$26.50

laid succulent on a salad of cherry tomatoes

Orana Chicken Breast \$26.50

with bacon, cheese & onion chilli sauce

Braised NZ Lamb Shank \$25.50

with mushroom sauce & spiced chorizo sausage

Curried Vegetable Medley \$24.50

for when you wish to enjoy a meal without meat

All mains are served with either

Vegetables or Salad and Fries

Extra Portions: Vegetables or Garden Salad \$4.50

French Fries or Potato of the Day \$3.00

Room Service \$3.00

Public Holiday Surcharge 10%

One Account per table please

Prices include GST