

Gladstone's Restaurant

Dinner Menu

Bread of the Day	Baked Crusty Bread of the Day with Chef's choice of Spreads	\$8.50
Garlic Bread	Grilled Sliced French bread with Garlic Butter	\$4.50
Soup of the Day	Served with Warm Bread Roll or Garlic Bread	\$6.50

To Start

Calamari	Pan-fried Tossed with Garlic, Sweet Chilli & Olive Oil on Salad Greens	Entrée: \$10.50 Main: \$18.50
Fresh Green Shell Mussels	Fresh Mussels steamed in a Tomato & White Wine Herb Sauce	Entrée: \$12.50 Main: \$18.50
Chicken Livers	Sautéed with Onions, Bacon, Wine Jus, topped with a baked Field Mushroom	Entrée: \$10.90 Main: \$19.90
King Prawns	Steamed in a sweet Chilli Sauce, Tomato and White Wine Herb Sauce	Entrée: \$15.90 Main: \$26.90
Salmon	Baked in Proscuito, on a Basil, Parmesan and Lemon Cream Fettuccine	Entrée: \$15.90 Main: \$26.90
Scallops	Pan Seared with a Smoked Salmon Crème with Roasted Pine Nuts on Salad Greens	Entrée: \$15.90 Main: \$26.90
Camembert	Crumbed and Shallow Fried on Croistini with Plum Sauce	Entrée: \$9.50 Main: \$17.90
Rock Oysters	Served Natural with Lemon OR Kilpatrick, Grilled with Bacon & Worcestershire Sauce	Entrée: \$13.50 Main: \$26.90

Salad Selection

Tossed Salad Greens With Chef's Vinaigrette Dressing	Entrée: \$6.90 Main: \$9.90
Greek Fusion Salad With Olives, Feta, Tomatoes, Red Onions, Cucumber and Olive Oil	Entrée: \$13.50 Main: \$19.50
Caesar Salad Cos Lettuce, Egg, Parmesan, Bacon, Croutons and an Anchovy Caesar Dressing	Entrée: \$13.50 Main: \$19.50
Smoked Salmon Salad With Tomatoes, Cucumber, Red Onion & Mesculin with a Balsamic Dressing	Entrée: \$13.50 Main: \$21.50
Grilled Chicken Salad With Guacamole, Brie, Crispy Noodles & Mesculin with our Chef's Dressing	Entrée: \$13.50 Main: \$21.50

Main Event

Roast of the Day	Served with Roast Potatoes, Seasonal Vegetables and a Red Wine Jus	Small: \$17.50 Large: \$23.50
Gourmet Fresh Fish 'n' Chips	Fresh Fish of the Day, your choice of battered, crumbed, grilled or pan fried with Chunky Chips	Small: \$17.50 Large: \$25.50
Curry of the Day	Served with Basmati Rice, Poppadoms & Mango Chutney	\$23.50
Fillet Mignon	Grilled Eye Fillet wrapped in Bacon on Potato Mash, topped with a Fried Mushroom & Red Wine Jus	\$38.50
Scotch Fillet	Grilled to your liking and served on Roasted Potatoes with Kikorangi Blue Cheese and Caper Cream Sauce	Small: \$23.50 Large: \$33.50
Sirloin Steak	Grilled to your liking topped with either Mushroom Sauce, Peppercorn Sauce or Garlic Butter	\$32.50
Pork Loin	Grilled and served with Bacon, sliced Kumara and Apple Jus	Small: \$18.50 Large: \$28.50
Breast of Chicken	Filled with Brie and Basil Pesto wrapped in Bacon, oven baked served on roasted Pumpkin with a Plum Sauce	\$25.50
Chicken Teriyaki	Marinated in Soy, Ginger, Garlic, Brown Sugar and Red Wine. Oven baked and served on Baby Spinach and Rice with Oyster Sauce	\$24.50
Gladstone Burger	With Prime Beef Pattie, Bacon, Lettuce, Tomato, Onion and Avocado topped with Mango Chutney served on a Sesame Seed Bap accompanied with a serve of French Fries	\$17.50

Pasta Selection

Chicken Fettuccine	With Sautéed Chicken, Mushrooms, Spanish Onions Peanuts and a Creamy Blue Cheese & Chilli Sauce	\$21.50
Meat Lovers	With Prime Scotch Fillet, Olives, Sun dried Tomatoes, Capers & Tomatoes sautéed in Sweet Chilli & Olive Oil	\$21.50
Seafood	Fettuccine, Prawns, Mussels, Shrimps, Rocket and Pesto tossed lightly	\$21.50
Vegetarian Fettuccine	An assortment of the days Vegetables with Fettuccine tossed in Olive Oil	\$19.50

Bits on the Side

Tossed Salad	\$3.50	Roasted Potatoes	\$4.00
Vegetables	\$4.00	Bowl of Fries	(Small) \$3.00 (Large) \$5.00

Dessert Menu

Gladstone's Own Baked Muffin Buttered Pudding Served with Vanilla Bean Ice Cream	\$10.50
Hot Chocolate Fudge Cake Served with Fine Kapiti White Chocolate & Raspberry Coulis Ice Cream	\$10.50
Ice Cream Delight 3 scoops of Fine Kapiti Ice Cream served in Sweet Tartlet Cases, on Berry Coulis with lashings of Whipped Cream	\$10.50
Gladstone's Favourite Apple Torte A Swiss Apple, Raisin & Cinnamon Torte, Lattice topped, with a generous helping of Whipped Cream	\$10.50
Chocolate Mousse A wonderfully Creamy Mousse made for the Chocolate Connoisseur with Cream	\$10.50
Fresh Fruit Salad Served with Ice Cream and Whipped Cream	\$10.50
Cheeseboard A selection of finest Kapiti Cheeses served with Crackers, Grapes and Dried Fruit	For 1 \$14.50 For 2 \$24.50

Should you prefer a plainer meal, please advise your waiter. If we have your chosen item in stock, our Chefs will oblige when possible.

To Follow

Freshly percolated Coffee	\$ 2.50
A Selection of Espresso Coffees	- from \$ 3.00
A selection of fine Dilmah Teas	\$ 2.50 per person

Your waiters provide a list of the available ports & liqueurs on request