



# CQ DINNER MENU

Available from 6.00pm until 9.30pm. \$4 Tray charge applicable for Room service

## Bread & Dips

House breads with dips and Kapiti extra virgin oil	v	\$7.00
Garlic and herb bread with extra cheese	v	\$7.00
Home made Grissini with marinated olives and soft feta cheese	v	\$7.00

## Entree

Butter nut and thyme soup with warm bread	v	\$8.00
Goat cheese gratin with onion confit, walnut & crispy pear salad	v	\$14.00
Pan fried lamb medallion with roasted pine nuts, berry sauce on a summer salad	GF	\$18.00
Fresh Nelson Mussels – 500grams, cooked with tomato herb and white wine sauce, served with French bread		\$18.00
Filo vegetarian lasagne summer ratatouille with pansotti and basil sauce	v	\$17.00

## Mains

Light Lumaconi pasta with wild mushrooms, white wine thyme sauce and parmesan cheese	v	\$22.00
CQ Chicken risotto with spinach, basil and parmesan cheese	GF	\$24.00
Roast Pork Loin wrapped with bacon and sage, sauté potatoes served with apple cider and raisin sauce	GF	\$28.00
Char grilled Rib eye steak with shallots and red wine jus	GF	\$30.00
Marlborough Sounds Pan fried salmon served with roast potato mash, fennel salad and Lemon infused Kapiti extra virgin olive oil	GF	\$30.00
Corn fed chicken roulade served with Mediterranean couscous and wine tomato chutney		\$26.00
Spicy Braised Duck legs served with millefeuille eggplant and zucchini with red wine fruit sauce		\$28.00
Fresh Market fish, your choice of pan fried, batter fried or papillote served with mixed leaf salad and balsamic vinaigrette or french fries and garlic aioli or sauté carrots and zucchini with shallots		\$26.00

## Sides

\$6.00

Mashed potatoes with spring onions	Sauteed carrots and zucchini with shallots	French fries and garlic aioli
Mixed leaf salad with balsamic vinaigrette	Sautéed mushroom with herbs	

## Dessert

Chocolate éclair with vanilla ice cream and chocolate sauce	\$10.00
Kapiti ice-cream, selection of vanilla bean, fig & honey & triple chocolate	GF \$12.00
Homemade mango, peach & ginger crumble with vanilla ice cream and custard sauce	\$12.00
Cheese Selection – Kapiti camembert Kahikatea brie, Kikorangi blue, aged cheddar, grapes and crackers	\$18.00
Passionfruit panna cotta with almond biscotti and berry coulis	\$12.00
Cinnamon red wine poached pear with Kapiti vanilla ice cream	GF \$12.00
Homemade chocolate torte with cream, raspberry & strawberry sorbet	GF \$14.00