

# WAKEFIELDS

RESTAURANT ▪ BAR

## Entree

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Freshly baked bread and dips	\$9.00	v
French onion soup with kikorangi blue cheese croute	\$10.00	
Beetroot and prosciutto salad – Petite salad of roast beetroot, snowpeas and prosciutto with hollandaise	\$15.00	○
Grilled chicken caesar salad (cos lettuce, bacon, egg, parmesan)	\$16.00/\$22.50 Entrée/Main	○
Mushroom tasting plate – a mixture of soufflé, timbale and marinated mushrooms	\$15.00	v

## Grill Selection

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Prawn kebabs	\$30.00	v
Scotch fillet	\$30.00	
Island Bay pork sausages	\$28.00	

All of the grill selection is served with whipped potato, salad, crumbed onion rings and either:

Surf and turf (prawn mayo and shrimp)  
Mushroom sauce  
Onion and thyme jus

## Mains

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Corn fed chicken breast with fondant potato and eggplant ratatouille topped with thyme jus	\$26.50	○
Braised lamb shanks with gremolata on red cabbage, horseradish mash and olive jus	\$28.00	○
Malaysian vegetable laksa with noodles, tofu and asian greens	\$23.00	v
Wakefields lamb burger with hand cut fries and aioli	\$15.00	
Fresh fish of the day	\$28.00	

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## Sides

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\$6.00 each

New potatoes with butter & sea salt

Rocket and parmesan salad

Shoestring fries

Seasonal vegetables

French salad (iceberg lettuce, tomato, cucumber) with vinaigrette

## Dessert

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Espresso brulee with hazelnut biscotti \$13.00

Apricot cheesecake with fruit coulis \$13.00 ○

Chocolate almond torte with sauce anglaise and crème chantilly \$13.00 ○

Fresh apple tart tatin with kapiti ice cream and sweet balsamic reduction \$13.00

Selection of New Zealand Cheeses with crackers \$18.00

v = Vegetarian

○ = Gluten Free

■ = Dairy Free