

## Starters

### GARLIC LOAF

Served warm with garlic butter \$10

### SOUP OF THE DAY

Your wait staff will advise of today's flavour \$12

### SEAFOOD CHOWDER

A selection of seafood, bound in a rich creamy soup \$15

### x x BUCKET OF PRAWNS

A dozen large prawns on ice served with cocktail sauce \$18

### x KARAAGE CHICKEN (JAPANESE CHICKEN)

Served with mayo and soy sauce \$15

### x BIG CHUBBY WONTONS

With dipping sauce \$15

## Salads

### x THAI BEEF SALAD

Warm salty and sweet beef salad with tomato, cucumber, onion, mint and coriander \$22

### x x x VEGETARIAN STACK

Our chef's combo of hot treats, including a corn patty, tomato, avocado, mushroom, pumpkin and spinach \$18

### CAESAR SALAD

Traditional caesar salad tossed with bacon, croutons, anchovies, parmesan and the Tavern's own dressing, topped with an egg \$20  
[add chicken \$5]

## ★★ PASTA ★★

### VEGETARIAN LASAGNE

Cheese, mushroom and spinach with side salad \$22

**Tavern  
Harewood**  
RESTAURANT & BAR

## Mains

**AKAROA SALMON** Honey soy glazed salmon, with panko fennel crust with roasted cauliflower and courgette \$27

**LAMB SHANK PIE** Shank braised in a rich casserole, covered with puff pastry and served with creamy mash potato and minted peas \$27

**x MARKET FRESH FISH** Pan fried blue cod served on a chive mash, wilted silverbeet and peas, finished with lemon butter, wine sauce \$27

**CHICKEN RICE BOWL** Karaage chicken, rice, vegetable salad and Japanese mayo \$27

**x WEST COAST WHITEBAIT** (In season) pan seared omelette served with salad and fries \$30

**x PORK BELLY** Sage and onion slow roasted belly served with cabbage, creamy mash, apple sauce and cider jus \$27

**BABY BACK RIBS** With a speights old dark bbq sauce, coleslaw, Fries and green tomato and jalapeno chutney \$27

**BEEF WELLINGTON** Beef fillet with bacon, mushroom and mustard wrapped in puff pastry. Served with potato galette and veges \$30  
[Add a rich mushroom sauce]

**ANGUS RIB-EYE STEAK** Prime Rib-Eye cooked the way you like with potato galette and veges or salad and fries \$30  
[Add either garlic butter, pepper or mushroom sauce]



- \* x SLOW COOKED LAMB SHOULDER
- \* WITH ALL THE TRIMMINGS INCLUDING
- \* MINT JELLY, BEARNAISE SAUCE AND
- \* GRAVY \$60
- \* Changes to menu will be charged as a side at \$5

## Desserts

**HOKEY POKEY CHEESECAKE**  
Served with hokey pokey ice cream \$15

**DUTCH APPLE PIE** Served warm with ice cream and cream \$15

**x CRÈME BRÛLÉE** Your wait staff will advise you of today's flavour \$15

**PEAR & STICKY DATE PUDDINGS** served warm with ice cream and a coconut butterscotch sauce \$15

**ORIGINAL ICE CREAM SUNDAE** Served with a choice of chocolate, caramel or raspberry topping with either nuts or hundreds and thousands \$15

**THE COMBO** Cheesecake, apple pie and sticky date pudding served with ice cream and cream \$20

x Gluten Free x Dairy Free x Vegan

