

# Parahaki Restaurant A La Carte Evening Menu

## Starter

#### Chef's soup of the day

\$9.50

Selected and prepared daily by one of our Chef's from fresh local produce, served piping hot with a slice of crusty bread

Consult your wait staff for today's choice.

## Golden garlic bread

\$6.00

Toasted ciabatta with whipped roast garlic and fresh rosemary butter

## **Grilled satay chicken skewers**

\$12.50

Tender chicken skewers grilled then smothered with creamy Satay sauce and chopped nuts, accompanied with basmati rice

## **Garlic prawn skewers**

\$13.50

Seared with our own creamy whipped garlic butter and served with tartar sauce and dressed salad greens.

#### Poach pear salad

\$12.50

Red wine and five spice slow poach pear mixed with walnut, feta, rocket and red wine vinaigrette

### Seared scallops with citrus and avocado

\$13.50

½ dozen seared scallops tossed with lemon and butter and accompanied with salad of rocket avocado and marinated grape fruit.

#### **Bay of Islands oysters**

½ Dozen \$17.50

On the half shell with leeks and bacon

1 Dozen \$34.00

OR

Fresh with Kerikeri citrus aioli



## **Mains**

All our main meals are served with potato of the day and seasonal vegetables of the day, a service person will advise you. We also have fries and salad as an option. Enjoy.

Fish and chips \$26.50

This is northland, we just couldn't say no! Battered fish of the day, deep fried and served with tartar sauce. Chef recommends the chips and salad.

Grilled sirloin steak \$31.00

Worcestershire and soy marinated beef sirloin steak grilled to your liking and topped with red wine and tarragon.

Pan seared salmon \$29.50

Seared salmon fillet seasoned with lemon and flaky sea salt topped with hollandaise sauce.

Chicken roulade \$26.50

Tenderised chicken breast then rolled with onion, basil, pine nuts and black current stuffing, seared and oven roasted, finished with marmalade jus.

Rack of lamb \$33.50

Basil and garlic marinated lamb rack grilled then oven roasted. Finished with red wine and tarragon jus.

Vegetarian crisp seasoned potato, avocado and feta salad \$23.50

Crisp fried potatoes, avocado, feta, tomato, cucumber, red onion and walnut tossed with red wine vinaigrette

Braised lamb shank \$28.00

A Discovery Settler's classic, braised lamb shank slowly roasted and finished with a mint and rosemary infused jus.

Summer Salad \$21.50

Scallop and crispy bacon with banana OR

Smoked chicken and avocado