

# DINNER MENU

Garlic Bread 9

Salt & Pepper Squid with mixed leaf salad 15

Pate with crackers, pickles, quince jelly 14

Karaage Chicken served with Japanese mayo 14

Avocado & Prawn Cocktail 14

Spicy Tomato & Lentil Soup with toasted bread 14.5

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Butter Chicken traditional Indian recipe, chicken breast infused in rich butter and masala curry, served with rice, poppadoms & garlic naan 34

Lamb Salad rump of lamb, roasted quinoa, kumara, carrots, spinach leaves, cherry tomatoes & plum dressing 34

Eye Fillet 200gm grass fed beef, beetroot relish, char-grilled vege stack, roast potatoes & rosemary jus 38

Twice Cooked Pork belly smoked cauliflower puree, potato gratin, bok choy & berry jus 36

Fish n Chips beer battered fresh market fish w' fries & salad (gf option) 30

Chicken Carbonara fettucine in white wine sauce, bacon, garlic, parmesan, sundried tomato & spinach 30

Stuffed Capsicum Mushroom Risotto with pomodoro sauce, spinach, quinoa & cauliflower nuggets 28

Although we do our best to satisfy the requirements of guests with allergies, we are not a gluten or allergen free facility



THE DUNES  
MATARANGI