

KIDS MENU

For Children 12 years and Under

Kids Breaky

Served from 8am-11.30am

Bacon and Egg \$7.0

An egg cooked just how you like it, with yummy bacon and toast.

Hot Cakes (V) \$8.0

Two tasty hotcakes topped with cooked banana and maple syrup.

Kids Continental (V) \$9.0

Granola, fresh fruit salad and Greek yoghurt.

Spaghetti Face \$6.0

Spaghetti on multigrain toast.

Kids Lunch and Dinner

Served from 11.30am-late

Roast Chicken Dinner (gf) \$10.0

Juicy roast chicken, yummy kumara, jus and veggies.

Fish Bites and Chips \$9.0

Battered fish, served with chips and tommy sauce.

Steak and Mash (gf) \$10.0

Mini steak, veggies, and mashed potato.

Burger and Chips \$10.0

Beef burger with lettuce, tomato, BBQ sauce and chips.

Kids Pasta Blasta \$8.0

Linguini pasta with tomato sauce and cheese.

Kids Dessert

Served from 11.30am-late

Banana Split \$7.0

Banana, vanilla ice cream, chocolate sauce and sprinkles.

Ice Cream Sundae \$6.0

Three scoops of vanilla ice cream topped with sprinkles and berry, chocolate or caramel sauce.

Fruit Salad and Ice Cream (gf) \$8.5

Fresh fruit salad and ice cream.

RESTAURANT AND BAR

Kia Ora!

Welcome to Alfresco's.

Our passion is our business, with an emphasis on great service. We offer Kiwi cuisine with international influences. Our food is freshly prepared by our in-house chefs, so sit back and relax!

If you have any dietary requirements or time constraints please inform our wait staff. They will attend to your needs, quench your thirst with excellent coffee, fresh teas and a fully licensed bar.

Enjoy your Alfresco's experience!

**Live Music every Sunday from
3pm-6pm.**

**Happy Hour Every Day
3pm-6pm.**

(v) Vegetarian (gf) Gluten Free (d) Dairy Free

BREAKFAST

Served daily from 8am – 11.30am

Bay Breakfast \$15.0

Bacon and eggs cooked to your liking, hash brown, sausage, Tuscan tomato and multigrain toast.

Rosti (v) (d) \$15.0

Vegetable rosti with mushrooms, sourdough, home made baked beans and avocado.

Hot Cakes (v) \$14.0

Three hot cakes with strawberry mascarpone, maple & balsamic banana.

Add bacon 4.00

Alf's Mince & Toast \$16.5

Classic savoury mince, poached eggs, chunky toast and onion rings.

Light and Tasty (v) \$14.5

Alf's homemade granola with fresh fruit salad, toast & yoghurt.

Eggs Benedict

Poached eggs, spinach and toasted bread, topped off with our own hollandaise sauce and your choice of-

Bacon \$15.5

Salmon \$18.0

Veggie (tomato & Mushroom) \$16.5

Fisherman's Breakfast \$16.5

Pan fried fish of the day, fried eggs, Tuscan tomato, potato rosti, toast and lemon butter sauce.

Omelette \$14.0

Three egg omelette with onion, tomato, cheese and toast.

High Steaks \$17.5

Beef sirloin wrapped in bacon cooked medium rare with mushrooms, fried eggs, kumara rosti, tomato & toasted bread.

Bacon and Eggs \$11.0

Bacon and eggs cooked to your liking served with multigrain toast.

Gluten Free bread available add \$1.00

Extras Available please ask wait staff.

TAPAS

Served daily from 11.30am until close

Olives (v) (gf) \$8.5

Warmed house olives with fennel and orange.

Venison Sausage \$8.5

Beetroot relish and horseradish.

Alf's Spicy Wings \$9.5

Spicy chicken wings with chilli aioli.

Pork and watercress \$9.0

Horopito pork tenderloin, watercress & Asian slaw.

Onion Tart \$7.5

Caramelised onion & fig tart with blue cheese.

Kakoda \$9.5

Marinated fish served in a coconut sauce.

Garlic Bread (v) \$7.0

Toasted loaf smothered in garlic butter.

Breads n Dips \$11.0

Toasted breads with a selection of dips.

BURGERS

Served daily from 11.30am until close

Chicken Burger & Chips \$18.5

Seared chicken tenderloins with plum sauce, bacon, lettuce, tomato and brie on a toasted bun.

Beef Burger & Chips \$18.5

House made beef patty with bacon, egg, onion relish, lettuce, tomato and cheese on a toasted bun.

Veggie Burger & Chips (v) \$18.5

Quinoa and feta pattie with homemade pesto, lettuce, tomato and avocado on a toasted bun.

Fish Burger & Chips \$18.5

Pan fried fish, homemade tartar sauce, gherkin, lettuce, tomato and avocado on a toasted bun.

DESSERT

Served daily from 11.30am – close

Lemon & Lime Meringue Pie \$14.0

Mascarpone, passionfruit jelly and dried berries.

Crème Brulee \$13.5

Today's Crème Brulee, mixed berry compote and macadamia biscotti.

Opera Cake \$15.0

Opera cake, chocolate ice cream, raspberry jus and tuile biscuit.

Coconut Panna Cotta \$11.5

Coconut panna cotta, mango sorbet, coconut crisp and pineapple salsa.

Apple Galette \$13.5

Apple galette, vanilla ice cream, rhubarb compot and crème anglaise.

Alfs Affagato \$14.0

Your choice of our top shelf liqueur, affagato ice cream and chocolate coffee sauce.

Ice Cream Sundae \$10.0

Vanilla ice cream topped with cream and your choice of passion fruit, chocolate sauce or berry compote.

Sticky Date (gf) \$13.5

Sticky date pudding topped with butterscotch sauce, ice cream and bitter crunch.

NIGHT CAP

Dessert Wine \$8.0 Gls

Lake Chalice 'Sweet Beak'

Liqueur Coffees \$13.0

Double espresso or hot chocolate served with a shot of your favourite liqueur and topped with fresh whipped cream.

Espresso Martini \$14.0

Fresh espresso shaken with kahlua, cream and vodka with a hint of sugar.

LUNCH

Served daily from 11.30.am – 5.30pm

Smoked Fish \$17.0

Warm smoked fish, cucumber and red onion salad, toasted bread, lemon aioli.

Soy & Ginger Pork Tenderloin \$16.0

Asian slaw, chilli lime mayo, roasted peanuts & fried shallot.

Scallop and Maple Pancetta \$19.5

Seared scallops, maple pancetta, smoked tomato and cauliflower puree, toasted walnuts.

Roasted Beetroot & Goat Cheese Salad \$18.5

Roasted baby beetroot, honey mustard dressing, roquette, balsamic glaze, pine nuts and panko crumbed goat cheese.

Seafood Chowder \$15.0

The best of the bay in a bowl served with toasted bread.

Ostrich with Fig & Onion Tart \$18.5

Seared Ostrich with caramelised onion fig and blue cheese tart, vine tomato and micro herb.

Alf's Salad of The Day \$POA

Changes daily ask server for todays salad.

Salt and Pepper Calamari (gf)

Cooked to perfection topped with caper flowers, served with house salad and lemon and thyme aioli.

Entrée \$14.5

Main \$27.5

Soup of the Day \$12.0

Today's soup served with toasted bread.

Fish n Chips \$18.5

Battered or pan fried Oreo Dory served with a crisp green salad, fries and tartare sauce.

Oysters Natural (gf)

Chilled local oysters served with lemon wedges, white balsamic and tabasco.

Half Dozen

\$18.0

Dozen

\$32.0

Fries \$5.0

Garlic Fries \$6.0

Wedges \$13.0

ENTRÉES

Served daily from 5.30pm

Scallop and Maple Pancetta \$19.5

Seared scallops, maple pancetta, smoked tomato and cauliflower puree, toasted walnuts.

Roasted Beetroot & Goat Cheese Salad \$18.5

Roasted baby beetroot, honey mustard dressing, roquette, balsamic glaze, pine nuts and panko crumbed goat cheese.

Oysters Natural (gf)

Chilled local oysters served with lemon wedges, white balsamic and tabasco.

Half Dozen \$18.0

Dozen \$32.0

Duck Confit \$19.5

Confit duck leg, orange, roquette & fennel salad, kumara fries and cha sui apple sauce.

Salt and Pepper Calamari (gf)

Cooked to perfection topped with caper flowers, served with a garden salad and lemon and thyme aioli.

Entrée \$14.5

Main \$27.5

Beef Carpaccio \$14.0

Sesame and ginger dressing, marinated mushrooms and Japanese mayo.

Seafood Chowder \$15.0

The best of the bay in a bowl served with toasted bread.

Garlic and Almond Tiger Prawn \$12.0

With lime mayo and melon salad.

Soup of the Day \$12.0

Today's soup served with toasted bread.

Mussels

Steamed mussels in rich tomato and white wine broth with toasted bread.

Entrée \$15.5

Main \$28.5

Garlic Bread (v) \$7.0

Toasted loaf smothered in garlic butter.

MAINS

Served daily from 5.30pm

Lamb Rump (gf) \$31.5

Cooked medium rare with coriander and peppercorn crust, rosemary and garlic potato mash, baby veg, minted pea puree and jus.

Deer O' Deer! (gf) \$34.5

Venison served medium rare with kumara rosti, oyster mushroom, watercress and a blue berry reduction.

Breast of the Bay (gf) \$26.5

Lemon and thyme chicken breast with parmesan polenta, pear, artichoke and pancetta salad.

Eye Fillet \$34.5

250g eye fillet cooked to your liking with macadamia crust, sweet potato, spinach, tomato and a red wine jus.

Highland Fling (gf) \$32.5

300g Scotch Fillet cooked to your liking served with potato puree, baby spinach, tomato, mushroom jus.

Add a Prawn or Scallop Kebab \$5.0

NO BATTER SEAFOOD PLATTER \$45.0

Freshly prepared seafood selection of mussels, oysters, kakoda, fresh pan fried fish, scallops, prawns, salt and pepper calamari, smoked fish, toasted bread and lemon and thyme aioli.

Vegetarian Delight (v) \$25.0

Potato gnocchi, putanesca sauce, courgette, cheese micro herbs and truffle oil.

Fish of the Day \$POA

Please ask waiter for today's special.

Fish n Chips \$POA

Pan fried Fish of the day served with house salad, chips and homemade tartar sauce.

Daily potato \$5.5

Side salad \$7.0

Fries \$5.0

Vegetables \$7.0