

Bryers Room Restaurant

Starters

Toasted Ciabatta

infused with garlic herb butter
\$9-50

Fresh warm Rewana and Foccocia bread

with Olive oil, balsamic reduction and dukkah
spice
\$12-50

Entrées

Prawn cutlets

coated with Chinese five spice and water chestnut, served on a bed of greens with homemade tomato chilli jam
\$17-50

Traditional seafood chowder

filled with smoked mullet and Hokianga mussels served with toasted bread slices
\$16-50

Seared venison leg

served with aniseed poached pear, fresh rocket leaves finished with a blackberry sambuca sauce
\$18-00

Roasted Pumpkin risotto

with toasted pinenuts, sage leaves and freshly grated parmesan cheese
\$14-50

Sides

Fresh Crunchy Garden Salad \$5
Curly Fries with Garlic Aioli \$7
Fresh Vegetables of the day \$7

Mains

Fresh Whole Hokianga BBQ Crayfish

served on Roasted fennel, red onion and rocket salad with a Pernod cream sauce to finish
\$75

Prime Northland Eye fillet

served on Roasted Ratatouille with horseradish mash and finished with a Madeira jus
\$32

Authentic Mango Coconut Curried Chicken

leg and thigh served on a bed of fragrant jasmine rice with yoghurt dressing and Poppa Dom
\$24

Fish of the day

Market price

Five spice Pork fillet

resting on a Roasted fennel, red onion, kumara and caramelized apple salad served with a Apple Fritter
\$27

Slow braised New Zealand Lamb Shank

served on Roasted Pumpkin Mash with pancetta wrapped Green beans
\$27-50

Chefs Creation of the day

Market price

Beer Battered Fish of the day

served with golden chunky fries, fresh garden salad and homemade tartare sauce
\$19-50

Northland Sirloin steak

resting on a creamy Potato mash with homemade onion rings and pan jus
\$20

Fresh whole Hokianga crayfish

served with golden chunky fries and garden salad
\$70