



dinner

## ENTREE

### Grilled Garlic Bread 9

### Toasted Pita 10

Served with a selection of hummus

### Thai Tofu Salad 18 <sup>GF</sup>

Tofu served in a salad of cabbage, cucumber, red onion, cherry tomato & snow pea shoots, with a ginger coriander dressing

### Prawn Taco Bowl 20

Pan fried prawns with soft shell tacos, avocado, pineapple slaw, corn chips & spicy ranch dressing

### Grilled Chicken Salad 22

A mesclun salad with olives, cucumber, tomato, croutons, mozzarella & Italian dressing

## SIDES

### Fries 9

### Garden Salad 10

### Seasonal Vegetables 10

**BAR OPEN 4PM - 10PM**  
**DINNER SERVICE 5:30PM - 9PM**  
**LEVEL 1 RESTAURANT**  
**DIAL '8663' FOR ROOM SERVICE**

*Dishes can be adjusted for dietary requirements, please ask your server.*  
*Room service - fee of \$4.00 applies*

## MAIN COURSE

### Sirloin Steak 39 <sup>GF</sup>

Served with fried new potatoes, roasted tomatoes, capsicum, green beans, balsamic dressing & aioli

### 5 Spice Pork Fillet 37

Served with a barbeque glaze & a pineapple & herb, peanut, spring onion slaw with slider buns

### Pan Fried Fish 39 <sup>GF</sup>

In a lemon, almond, brown butter sauce with new potatoes & seasonal green vegetables

### Chicken Burger 29

Crumbed chicken schnitzel, cheese, onion relish, gherkins, bacon, mesclun, tomato relish & spicy mayo in a brioche bun. Served with fries

### Vegetable Cannelloni 32 <sup>VEG</sup>

Ricotta vegetable cannelloni with sundried tomato cream sauce & whipped feta bruschetta, served with garlic bread

## DESSERT

### Chocolate Cheesecake 16

Served with a strawberries & cream ice cream & toasted hazelnuts

### Blondie Brownie 14

Served warm with vanilla ice cream, salted caramel sauce & toasted pecans

### Yoghurt and Berries 16 <sup>GF</sup>

Berry compote with vanilla yoghurt ice cream & an orange & almond crunch

### Ice Cream Bowl 13 <sup>GF</sup>

Featuring today's 3 gourmet ice creams with an array of complimenting sauces





# Drinks

## WINE

The Maker 'Fleur de Lis' Sauvignon Blanc  
Marlborough 12 / 55

Nga Waka Sauvignon Blanc  
Martinborough 17 / 80

The Maker 'Divinity Cross' Pinot Gris  
Otago 12 / 55

Devil's Staircase Pinot Gris  
Otago 14 / 65

Odyssey Reserve Iliad Chardonnay  
Gisborne 19 / 87

Matawhero Chardonnay  
Gisborne 14 / 65

Rockburn 'Stolen Kiss' Rose  
Otago 16 / 75

The Maker 'Monarch' Rose  
Gisborne 12 / 55

Lake Chalice 'The Raptor' Pinot Noir  
Otago 17 / 80

Akarua Pinot Noir  
Otago 18 / 90

The Maker 'Fire Eagle' Pinot Noir  
Marlborough 12 / 55

The Maker 'Kings Key' Merlot  
Gisborne 12 / 55

Brookfields Ohiti Estate  
Cabernet Sauvignon  
Coonawarra 14 / 65

Lindauer Brut 200ml  
New Zealand 15

De Bortoli Prosecco 200ml  
King Valley 17

The Maker 'The Jewel' Brut  
France 55

Piper Heidsieck NV Brut  
Champagne, France 110

## SPIRITS

### Vodka

Smirnoff 10

Grey Goose 12

### Gin

Beefeater 12

Gordons Pink 12

Bombay 12

Roku 15

Reid & Reid 15

Scapegrace 15

### Whiskey

Canadian Club 11

Johnny Walker  
Black Label 12

Laphroaig 15

Gentleman Jack 12

### Bourbon

Jack Daniels 11

Jim Beam 11

### Rum

Bacardi 10

Coruba 10

Sailor Jerrys 12

+ liqueurs and more  
at the bar!

## NON ALCOHOLIC

### Soft Drinks 5

Coke, Diet Coke, Sprite

### Bundaberg Range 7

Ginger Beer, Lemon Lime & Bitters

### Juice 5

Orange, Apple

### Schweppes Range 5

Tonic Water, Soda Water,  
Ginger Ale

## BEER & CIDER

Corona 11

Heineken 11

Speights Gold 10

Speights Old Dark 10

Morningcider Apple 13

ParrotDog Birdseye Hazy 12

ParrotDog Sundog Pilsner 12

Heineken Silver Low Carb 12

Monteith's Golden Light Low  
Alcohol 10

Heineken 0% 10

Can't see what you're looking for? We have even more drinks  
and cocktails available at the bar - ask your server for more  
information!

**BAY PLAZA HOTEL**

CITY STYLE • HARBOUR VIEWS

