



1998

DINNER MENU

Monday - Sunday 5pm - 8:30pm (Sunday 7:45pm)

SALADS

Roasted Pumpkin Salad / \$19.50

Roasted pumpkin and red onion, bulgur wheat, parsley, pine nut, coconut yoghurt & tahini dressing, za'atar

add Prosciutto / \$4

Caesar Salad / \$21.50

Baby gem lettuce, croutons, parmesan, poached egg, bacon crumb, Caesar dressing

~ LIGHT MEALS

Risotto ai Funghi / \$22

Mixed fresh and dry mushroom risotto, parsley, parmesan

Lamb and Lentil Salad / \$23.50

Braised puy lentils, pulled Taranaki Prime lamb, blistered cherry tomato, roasted beetroot, feta, parsley, pickled fennel, pangrattato

Mussels / \$28

Laksa style broth, house made roti, chili sambal

CLUB CLASSICS

Crumbed Beef Schnitzel / \$25 Chips, your choice of mushroom sauce, gravy or garlic butter, slaw Cheeseburger / \$24

'Taranaki Prime' 185g beef patty,
Swiss cheese, 1908 burger sauce, lettuce,
tomato, chips (gluten free bun available)

Fish and Chips / Sml \$22 Lge \$30

Battered gurnard,
chips, petite salad,
tartare sauce

MEATY MAINS

Masala Lamb Chops / \$39

Marinated 'Taranaki Prime' shoulder chops, fried potato pave, masala gravy, onion salad, mint yoghurt, lime pickle

Pork Hock / \$36

Slow cooked hock, crispy crackling, fried potato pave, braised red cabbage, apple caramel, wholegrain mustard

Sirloin / \$39

300g sirloin, cooked to your liking, petite salad, fried potato pave, onion rings, with choice of garlic butter, mushroom sauce

Confit Duck Leg / \$38

Fried potato pave, baby beetroot, cranberry and red wine jus

SUNDAY ROAST /\$20

Sunday Roast – with all the usual trimmings. Please ask a member of the team about Sundays roast

Available on Sunday only.

New Plymouth Club Local Food Producers











ALL \$12

Old fashioned baked rice pudding

Crème Caramel with thyme shortbread

Chocolate Cheesecake with orange gel, whipped cream

Knickerbocker Glory, layered ice cream sundae

Apple Pie with vanilla ice cream