

Juliana's

BREAD

Speciality breads

freshly baked served w a selection of dips \$14.5
pesto bread \$8.0
garlic bread \$6.5

COLD

Carpaccio

thinly sliced raw beef fillet set upon rocket, parmesan and pine nut salad dressed w balsamic and olive oil dressing \$18.5

Caesar salad

crisp iceberg lettuce tossed together w hot bacon, crostini, anchovies, drizzled w caesar dressing topped w a poached egg \$17.0/\$25.5
w chicken \$19.5/\$28.0

HOT

Soup of the day

served w freshly baked bread \$13.0

Fresh green lip mussels

steamed to order served w your choice of:
garlic and white wine \$15.5
thai chilli \$15.5
natural \$13.5

Vegetarian tart

freshly baked flan tart filled w wilted spinach, caramelized red onion marmalade, topped w grilled goats cheese, drizzled w sweet red pepper relish and pesto \$15.0

Duck spring rolls

filled w shredded confit duck leg and marinated asian vegetables served w an orange dipping sauce \$17.5

Italian style meatballs

served w linguine, rocket and tomato pasta sauce topped w fresh parmesan cheese \$15.0/\$26.0

PASTA

Gnocchi

pan-fried w toasted pine nuts, basil and cashew pesto, sundried tomatoes, wilted spinach, golden roasted pumpkin topped w grilled goats cheese and sweet red pepper relish \$15.0/\$25.5

FISH

Catch of the day

ask your waiting staff for the daily special \$32.5

Kiwi style fish and chips

beer battered local fresh fish, seasonal salad,
our chunky fries w lemon wedges, tartare and tomato sauce \$27.5

Smoked fish cakes

set upon crisp salad greens
topped w a creamy seafood sauce \$15.0/\$26.5

Herbed crumbed king prawns

skewered and crumbed served w basmati rice
drizzled w sweet thai chilli sauce and aioli \$17.0/\$29.5

MEAT & POULTRY

Herb crusted lamb rump

served w sauté green beans, potato dauphinoise
(french style layered potato bake) and a rosemary,
garlic and red wine jus \$35.5

Slow roasted pork belly

set upon creamy herb and garlic infused mashed potato,
honey roasted vegetables, crackling, apple compote
and marsala cream sauce \$33.5

Thai green coconut curry

a selection of asian greens sautéed together w chicken meat,
thai flavours and coconut cream served w basmati rice
and a poppadom \$25.5

Char grilled chicken breast

wrapped w streaky bacon, set upon
honey roasted vegetables drizzled w sweet chilli jam \$32.5

Kiwi beef burger

prime New Zealand angus mince patty,
iceberg lettuce, sliced tomato, onion rings, fried egg, pineapple,
beetroot, relish and mayo, set between chefs freshly
baked burger bun served w our chunky fries and tomato sauce \$24.5

Sirloin 340 gms \$33.0

Scotch fillet 280 gms \$34.5

Eye fillet 220 gms \$35.0

cooked to your liking served w our chunky fries
and a rocket, pine nut and parmesan salad drizzled w
balsamic and olive oil dressing - or vegetables of the day
w your choice of sauce:

peppered sauce - blue vein sauce - red wine jus

SIDES

Rocket, parmesan, pine nut salad w balsamic and olive oil \$6.0

House salad \$6.0

Potato dauphinoise (french style layered potato bake) \$6.0

Chunky fries \$6.0

Honey roasted vegetables \$6.0

Seasonal vegetable plate : ask your waiting staff for details \$6.0

Mushrooms \$4.5

Two eggs cooked to your liking \$3.5