



# STRAITS RESTAURANT



## Breakfast

7.00am to 10.00am

|  |      |
|--|------|
| Continental breakfast<br>choice of cereal, toast, spreads, fresh fruits, yoghurt                             | \$15 |
| Straits breakfast<br>Eggs any style, streaky bacon, sausage, hash browns,<br>mushrooms, and toasted ciabatta | \$20 |
| Pancakes with berry compote and maple syrup  | \$16 |
| Smoked salmon, scrambled eggs, toasted ciabatta  | \$18 |
| Bacon and eggs (your way), toasted ciabatta, hash bites  | \$18 |
| Sautéed mushroom, toasted ciabatta, truffle oil, parmesan  | \$17 |
| Toasted muesli, Greek yoghurt, berry compote   | \$13 |
| Eggs Benedict, bacon, poached eggs, hollandaise,<br>toasted ciabatta   | \$20 |
| Avocado on toast, crushed avocado, charred corn,<br>spinach, poached egg                                     | \$20 |

## Sweet items

|   |      |
|---|------|
| Chocolate brownie, chocolate sauce,<br>vanilla ice cream, candied nuts                              | \$15 |
| Raspberry cheesecake, ginger nut crumble,<br>berry compote, frozen yoghurt                          | \$15 |
| Steamed pudding, caramel sauce, apple and<br>sultana compote, ginger nut ice cream                  | \$15 |
| Trio of ice cream, meringue, chocolate crumbs,<br>berry compote                                     | \$12 |
| Cheese platter, brie and blue cheese, dried fruits,<br>walnuts, chutney, crackers, toasted ciabatta | \$20 |

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination

## Dinner

6.00pm to 9.30pm

### Small plates

|   |      |
|---|------|
| Crispy chicken with Japanese mayo, Korean hot sauce                     | \$16 |
| Pork dumplings with soy sauce   | \$15 |
| Mushroom arancini with basil pesto                                      | \$15 |
| Chicken sliders, lettuce, chipotle aioli, pickled carrot                | \$16 |
| Garden salad, lettuce, tomatoes, onion,<br>cucumber with house dressing | \$8  |
| Market inspired soup, toast and butter                                  | \$15 |

### Large plates

|  |      |
|--|------|
| Pear and rocket salad, grilled fresh pear, spinach, rocket,<br>walnuts, blue cheese, French dressing | \$22 |
| Caesar salad, soft boiled egg, bacon, crouton,<br>Caesar dressing, parmesan                          | \$22 |
| Canterbury lamb shank, mashed potato,<br>seasonal greens, herbs, jus                                 | \$30 |
| Roast pork belly, kumara purée, braised red cabbage,<br>bacon jam                                    | \$28 |
| 300g Canterbury sirloin, roast tomato,<br>field mushroom, jus with fries                             | \$38 |
| Beef burger, brioche bun. bacon, cheese, pickles,<br>tomato, lettuce, aioli with fries               | \$26 |
| Pan seared salmon, herb potato galette, pickled fennel,<br>roast cauliflower                         | \$30 |
| Battered fish and chips, tomato sauce with salad   | \$26 |
| Homemade chicken tenders, fries, coleslaw, tomato sauce  | \$20 |
| Pumpkin risotto, capsicum coulis, smoked almond muesli,<br>parmesan                                  | \$29 |

### Sides

|   |      |
|---|------|
| Garden salad, lettuce, tomato, onion cucumber<br>with French dressing | \$8  |
| Fries with tomato sauce   | \$8  |
| Wedges with sour cream an sweet chilly sauce                          | \$12 |

