

Juliana's

Entrée

Garlic bread	\$7 for one / \$11 for two
Classic minestrone V <i>with parmesan, basil pesto and garlic croutons</i>	\$15
Grilled halloumi or tofu V, GF <i>with almond and cauliflower rice and kumara hummus</i>	\$16
Crumbed squid <i>served with coleslaw and siracha aioli</i>	\$16
Spiced chicken kofta GF <i>with herb salad and tahini yoghurt</i>	\$16
Grilled pork spare ribs GF <i>with house BBQ sauce</i>	\$16
Garlic* or tempura prawns *GF <i>crispy tempura prawns or garlic butter prawns, served with seasonal greens and chilli lime dipping sauce. can also be served as main size</i>	\$18/36

V = vegetarian GF = gluten free

*If you have any special dietary requirements
please ask our friendly staff who can assist with your selection*

Mains

- Sweet potato and red lentil curry** *cooked in spices and coconut cream with fresh lime and coriander* **Vegan, GF** \$26
- Mushroom and truffle risotto** *with crispy fried shallots, fresh herbs and parmesan* **V, GF** \$28
- Chicken parmigiana** *Crumbed, free range chicken breast, Napoli sauce and fresh mozzarella with roasted baby carrots and arugula salad* \$33
- Crispy salmon** *Pan fried salmon fillet, ginger puy lentils, watercress salad, toasted almonds with lemon and dill sauce* **GF** \$37
- Market fish** *locally sourced fresh fish with gremolata and daily vegetables* **GF** \$34
- Pork belly** *Crispy roasted freedom farm pork belly with spiced apple sauce, jus and daily vegetables* **GF** \$36
- Slow cooked brisket** *spiced with local Kawakawa and served with pomegranate molasses and daily vegetables* **GF** \$35
- Ribeye** *300grams of prime Canterbury Angus beef and daily vegetables* **GF** \$38
- Lamb short loin** *olive crusted lamb short loin with red wine jus and daily vegetables* \$39

Your server will inform you of the potato and vegetables of the day and any specials.

Sides

All sides \$7

- Potato of the day
- Fries
- Seasonal vegetables
- Garden salad
- Fried free-range eggs