

Juliana's



Auto Lodge Motor Inn
393 Devon Street East
New Plymouth
Phone 759 9918

Set Menu \$49 per person 2019

ONE starter plus please select TWO mains & ONE dessert for your menu

Starter

Soup of the day
with bread rolls

Main

Lamb rump GFA
served with potato of the day
seasonal vegetables, jus and mint jelly

Chicken barbequed with chimichurri GF
served with potato of the day and seasonal vegetables

Fish of the day GF
served with potato of the day and seasonal vegetables

Dessert

Sticky toffee pudding
with vanilla ice cream and caramel sauce

Chocolate brownie GF
with chocolate sauce, berry compote and vanilla ice-cream

Vanilla panna cotta GF
with almond praline and candied citrus
and textures of meringue

Freshly brewed coffee and a selection of teas

Menu price is current for 2019 however menu items are subject to seasonal changes

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Auto Lodge Motor Inn
393 Devon Street East
New Plymouth
Phone 759 9918

Set Menu \$59 per person 2019

Please select TWO starters TWO mains & TWO desserts for your menu

Starter

Soup of the day
served with bread rolls

Salmon Nicoise GF
on cos lettuce with cherry tomatoes, olives and eggs

Smoked chicken salad GF
with balsamic glazed beets, crushed nuts and feta

Main

Lamb rump GFA
served with potato of the day
seasonal vegetables, jus and mint jelly

Chicken barbequed with chimichurri GF
served with potato of the day and seasonal vegetables

Fish of the day GF
served with potato of the day and seasonal vegetables

Dessert

Sticky toffee pudding
with vanilla ice cream and caramel sauce

Chocolate brownie GF
with chocolate sauce, berry compote and vanilla ice-cream

Vanilla panna cotta GF
with almond praline and candied citrus
and textures of meringue

Freshly brewed coffee and a selection of teas

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Auto Lodge Motor Inn
393 Devon Street East
New Plymouth
Phone 759 9918

Set Menu \$69 per person 2019

Starter

Soup of the day
served with bread rolls

Salmon Nicoise GF
on cos lettuce with cherry tomatoes, olives and eggs

Smoked chicken salad GF
with balsamic glazed beets, crushed nuts and feta

Main

Lamb rump GFA
served with potato of the day
seasonal vegetables, jus and mint jelly

Chicken barbequed with chimichurri GF
served with potato of the day and seasonal vegetables

Fish of the day GF
served with potato of the day and seasonal vegetables

Dessert

Sticky toffee pudding
with vanilla ice cream and caramel sauce

Chocolate brownie GF
with chocolate sauce, berry compote and vanilla ice-cream

Vanilla panna cotta GF
with almond praline and candied citrus
and textures of meringue

Freshly brewed coffee and a selection of teas
served with chocolate truffles

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