



### Small Plate

Smoked kahawai and seafood chowder with toasted sourdough-**GF** **\$15.00**

Salt and pepper squid with grilled lemon, rocket, and wasabi pesto **\$17.00**

Duck fat fries with lime and paprika- **GF** **\$9.50**

Hot wings with buffalo sauce **\$14.50**

Sticky pork belly coated with sesame and honey, sweet soy with Asian slaw- **GF** **\$16.00**

Steamed mussels with white wine, cream and fresh bread- **GF** **\$18.00**

**Garlic bread** **\$10.00**  
Grilled sourdough bread with herb and garlic butter

### Pizza

*Gluten free base \$5.00*

Smoked chicken, brie and cranberry with rocket- **GF** **\$23.00**

Pepperoni, jalapeno with capers, red onion and mozzarella- **GF** **\$23.00**

Margarita with bocconcini, tomato, basil and mozzarella homemade pizza sauce- **VEGE** **\$23.00**

Pulled beef with sliced olive red onion jam, mushroom, and mozzarella- **GF** **\$23.00**

### Burgers

*All burgers served with a brioche bun.*

*Gluten free bun \$4.00*

Grilled Halloumi, field mushroom, tomato, basil pesto with steak fries - **GF, VEGE** **\$23.00**

Grilled chicken, brie, tomato and bacon with slaw and steak fries- **GF** **\$23.00**

Beer battered fish with slaw, tartare and steak fries- **DF** **\$25.00**

Pulled beef braised with dark ale and steak fries- **DF** **\$23.00**

### Mains

**Seafood selection** **\$32.00**  
Pan-seared scallops, prawns and mussels, and saffron infused French toast with lemon butter sauce

**250g Scotch Fillet** **\$35.00**  
Char-grilled to your liking with potato and rosemary mash, roast vegetables, and red wine jus- **DF, GF**

**Risotto with Seafood** **\$35.00**  
Arborio rice, crayfish bisque with grilled prawns and scallops- **DF, GF**

**Drunken Fish and Chips** **\$26.00**  
Beer battered fresh fish with slaw, crispy fries, lemon, and tartare- **DF**

**Euro/Butter Chicken** **\$26.00**  
Tender chicken curry, garlic naan, basmati rice and condiments

**Chicken Salad** **\$24.00**  
Grilled chicken thigh with charred seasonal vegetables and leafy greens-**GF**

**Roasted Vegetable Salad** **\$22.00**  
Seasonal vegetables with polenta and basil pesto dressing- **VEGE, GF**

Check us out at  
[suncourt.nz](http://suncourt.nz)



## Platters

*All platters are for two people*

### **Lake Bistro Deli platter** **\$40.00**

Selection of cured meats including Prosciutto wrapped grissini, olives, filled peppers, hummus with sundried tomatoes, almonds, and toasted pita bread

### **Surf and Turf platter** **\$40.00**

Sesame pork bites, hot chicken wing, salt and pepper squid, sweet chilli battered prawns, with duck fat fries, slaw, and condiments

### **New Zealand Cheese platter** **\$24.00**

Selection of blue, aged cheddar and brie accompanied with dried and fresh fruit, crackers, quince paste

## Sides

Roasted vegetables with Napoli sauce- **GF** **\$8.00**

Leafy greens with tomato & cucumber- **GF** **\$6.00**

Fried Egg (2) -**GF** **\$5.00**

Creamy mash with chive oil- **DF, GF** **\$7.50**

Curly fries with garlic aioli **\$7.50**

Steak fries with tomato sauce and tomato relish- **GF** **\$7.50**

## Kids

*All kids' meals are served with a soft drink or juice and accompanied with kids' chocolate ice-cream or mini magnum for dessert*

Mac and cheese **\$13.00**

Mini grilled chicken burger with fries **\$13.00**

Battered fish and chips with tartare **\$13.00**

Mini pizza with ham and cheese **\$13.00**

## Desserts

Crème brulee **\$12.00**  
With lemon biscotti- **GF**

Sticky date pudding **\$12.00**  
With brandy sauce and cream

Apple and rhubarb crumble **\$12.00**  
With ice cream and anglaise with cream

Triple flavoured ice-cream **\$12.00**  
With chocolate wafer and cream

## Lake Bistro Favourites

**Slow cooked Lamb shoulder rack** **\$39.00**

Nestled on creamy agria rosemary and garlic mash, broccolini and mint infused jus- **GF**

**300g T Bone** **\$40.00**

Char-grilled to your liking served with roast vegetables, fries and red wine jus- **GF**