



VR ROTORUA LAKE  
RESORT

# T H E G R I L L

## Breads

- Freshly Baked Bread (v)** \$10.00  
*A selection of warm breads with three dips.*
- Garlic Pita Bread (v)** \$10.00  
*Toasted garlic pita bread served with Hummus.*

## Entrée

- Soup of the Day. (v) (gf)** \$17.00  
*Prepared daily by our chefs – Your server will advise you today's creation.*
- Scallops (gf)** \$18.50  
*Searred scallops on smoked kahawai potato cakes, cauliflower puree, crispy prosciutto, caramelized lemon, tomato and caper sauce.*
- Portobello Mushroom (v) (gf)**  
**\$18.00**  
*Portobello mushroom, wilted spinach with feta cheese, basil, pesto and smoked paprika.*
- Pork Belly** \$18.00  
*Twiced cooked pork belly with sweet chili and lime sauce.*

## Extras

- Fresh garden greens with balsamic dressing.* \$9.00
- Steamed Seasonal vegetables finished with Avocado oil.* \$9.00
- Seasonal wedges with sour cream.* \$9.00
- Steak Fries* \$9.00

## New Zealand cheeses,

*A selection of New Zealand cheese's served with grapes and crackers.*  
**One Serving \$17.00, Two Serving \$32.00**

**"If you have any food allergies, please advise us at the time of ordering"**



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## Mains

- Pork Fillet (gf)** **\$35.00**  
*Horopito & fennel rubbed pork fillet with braised pork belly, roasted fennel, anise jus, potato fondant, apple and radish salad.*
- Fish of the Day (gf)** **\$32.00**  
*Market fish of the day on smoked kahawai potato cake, cauliflower puree, steamed bok choy, crispy pancetta, caramelized lemon, beurre blanc.*
- Beef Eye Fillet** **\$38.00**  
*200 grams Eye Fillet, agria chips with béarnaise, Yorkshire pudding green beans, caramelized shallots & brandy mushroom jus.*
- Lamb Tenderloin** **\$34.00**  
*Lamb fillet, braised lamb shank, kumara rosti, creamed pea, leek & bok choy rosemary jus.*
- Chicken Tandoori (gf)** **\$33.00**  
*Chicken marinated with yoghurt and spices baked with Indian style vegetables.*
- Ratatouille (v)** **\$32.00**  
*Baked ratatouille with eggplant, tomato, herbs and hash sticks.*

## Desserts

- Sticky Date Puding** **\$17.00**  
*Sticky date pudding with caramel sauce, red wine poached apple and fresh cream.*
- Chocolate Marquise** **\$17.00**  
*Chocolate marquise, red wine poached pear, orange compote and whipped cream.*
- Lemon Tart (gf)** **\$17.00**  
*Classic lemon tart, blue berry compote, red wine poached pear and mascarpone.*
- Sorbet selection (gf)** **\$15.00**  
*3 scoops of chef's daily selection.*

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