

## Café Meals - All \$25.00

### Coachman Fish & Chips

Battered or Pan fried fish served with potato chips, our own tartare sauce, lemon wedges and a garden salad

*Please ask our wait staff what the fish of the day is*

### Lamb Shanks *(Gluten Free)*

Two lamb shanks served with a creamy herb potato whip, glazed greens, minted peas and a lamb jus

### Coachman Classic Scotch Fillet

Angus Pure scotch fillet, served with cross trax chips, a fried egg, petit salad and a red wine jus

### Marinated Pork Loin

Served with polenta chips, onion rings and a mesclun salad

### Zucchini Spaghetti *(Gluten Free) (Vegetarian)*

Spaghetti strands of Zucchini with roasted cherry tomatoes, feta and a mushroom sauce

## On the Side - All \$6.00

Seasonal Vegetables, Garden Salad, Bowl of Fries with aioli, Buttered Gourmet Potatoes, Side of Garlic Mushrooms, Crumbed Onion Rings, Buttered Baby Spinach, Two Fried Eggs

## Dessert Menu - All \$15.00

### Dark Chocolate & Raspberry Mousse

Served with raspberry coulis and chocolate biscotti

### Baileys & Vanilla Bean Crème Brûlée

Served with homemade butter shortbread *(Gluten Free without the shortbread)*

### Rhubarb Crumble

Served with raspberry coulis and black doris plum ice cream

### Banana & Toffee Cheesecake

Served with caramel sauce

### Affogato *(Gluten Free)*

Double shot of espresso, vanilla ice cream and liqueur of your choice

### Trio of Kapiti Ice Cream

Served in a brandy snap basket *(Gluten Free without basket)*

### Three Cheese Kapiti Selection

Served with water crackers and a fig and pear chutney

\$17.00

*\*Gluten free bread available on request.*

*\*We are happy to accommodate any special dietary needs.*

*\*The hotel kitchen is not a nut free environment*

# La PATIO

## CAFE & BAR

## MENU

Lunch from 10am - 6pm Friday, Saturday & Sunday  
Dinner from 6pm - 10pm Daily



HOTEL COACHMAN

For enquiries & bookings, please contact

Ph: (06) 356 5065

140 Fitzherbert Ave, Palmerston North

www.coachman.co.nz  La-Patio-Cafe

## Lunch Menu *From 10am – 6pm - Friday, Saturday & Sunday*

<b>Ciabatta</b> <i>(Vegetarian)</i>	\$8.00
With garlic butter, mixed herbs and balsamic glaze	
<b>Soup of the Day</b>	\$11.50
Ask for today's soup, served with toasted bread	
<b>Bread Selection</b> <i>(Serves Two)(Vegetarian)</i>	\$10.00
Served with hummus, basil pesto and garlic butter	
<b>Seasoned Wedges</b> <i>(Serves Two)</i>	\$15.00
Served with melted cheese, bacon, topped with sour cream and sweet chilli sauce	
<b>Fish &amp; Chips</b>	\$18.00
Battered or pan fried fish served with potato chips, our own tartare sauce, lemon wedges and a garden salad	
<i>Please ask our wait staff what the fish of the day is</i>	
<b>Lamb Shank</b> <i>(Gluten Free)</i>	\$18.00
Braised lamb shank served with a creamy herb potato whip, glazed greens, minted peas and a lamb jus	
<b>Angus Pure Scotch Fillet Steak</b> <i>(Gluten Free)</i>	\$18.00
Grilled steak accompanied with a mixed salad, fried egg, fries and a red wine jus	
<b>Tricoloured Timballini</b> <i>(Vegetarian)</i>	\$18.00
Tricoloured pasta served with a Béchamel and Gruyere cheese sauce finished with a white wine pasta sauce and crunchy salad	
<b>Chicken Katsu Curry</b>	\$18.00
Bread crumb chicken breast with rice and a mixed salad, topped with homemade katsu sauce and papadoms	
<b>Chicken Salad</b> <i>(Gluten Free)</i>	\$18.00
Grilled chicken breast cooked with rosemary & thyme, served with grapes, almonds, celery and a mixed market salad, finished with a citrus mayonnaise dressing	
<b>Thai Beef Salad</b> <i>(Gluten Free)</i>	\$18.00
Pan fried Angus pure beef served with Asian salad greens, and a nahm jim dressing	
<b>Lamb Burger</b>	\$18.00
Grilled lamb burger served between a brioche bun, tomato relish, sliced beetroot, onion, tomato, lettuce, fried egg, accompanied with a side of fries	
<b>Avocado Smash</b>	\$18.00
An all-time favourite of avocado, feta and poached egg, served on top of toasted Vienna bread	
<b>Eggs Benedict</b>	\$18.00
Classic eggs benedict served on a toasted English muffin with your choice of bacon or smoked salmon, wilted spinach, two poached eggs, and topped with a rich hollandaise sauce	

## Dinner Menu *From 6pm – 10pm daily*

<b>Starters</b>	
<b>Ciabatta</b> <i>(Vegetarian)</i>	\$8.00
With garlic butter, mixed herbs and balsamic glaze	
<b>Soup of the Day</b>	\$11.50
Ask for today's soup, served with toasted bread	
<b>Bread Selection</b> <i>(Serves Two) (Vegetarian)</i>	\$10.00
Served with hummus, basil pesto and garlic butter	
<b>Seasoned Wedges</b> <i>(Serves Two)</i>	\$15.00
Served with melted cheese, bacon, topped with sour cream and sweet chilli sauce	
<b>Entrées</b> <i>Coachman Combo - Any entrée and main</i>	\$49.00
<b>Tempura Prawns</b>	\$17.00
Butterflied tempura prawns resting in iceberg lettuce, drizzled with a vegetable sauce and mayonnaise	
<b>Pumpkin Feta Risotto Cakes</b> <i>(Gluten Free) (Vegetarian)</i>	\$17.00
Served with mesclun salad, topped with an Italian sauce and balsamic glaze	
<b>Beef Short Ribs</b> <i>(Gluten Free)</i>	\$17.00
Served with crispy shallots, pea puree, seared beef and a red wine jus	
<b>Pan Seared Scallops</b> <i>(Gluten Free)</i>	\$17.00
Served with a garden salad in a parmesan basket and drizzled with roasted pepper essence	Main Size \$35.00
<b>Mains</b> <i>Coachman Combo - Entrée, Main and Dessert</i>	\$62.00
<b>Angus Pure Beef Fillet</b> <i>(Gluten Free)</i>	\$35.00
Char-grilled and served with a hash potato cake, baby carrots, market greens, port wine jelly and a smoked bacon jus	
<b>Marinated Pork Rack</b> <i>(Gluten Free)</i>	\$35.00
Served with roasted kumara mash, market greens, grilled pineapple and an apple sauce dressing	
<b>Lamb Rump</b> <i>(Gluten Free)</i>	\$35.00
Pan seared and served with roasted potato wedges, baby beets, green beans and a lamb jus	
<b>Salmon Fillet</b> <i>(Gluten Free)</i>	\$35.00
Baked salmon fillet with mustard and herb crumble, served with an organic wild rice salad and tzatziki sauce	
<b>Pancetta Wrapped Chicken Breast</b>	\$35.00
Oven baked and served with creamy tomato polenta, parmesan crisp, market greens and a mustard cream sauce	