

Café Meals - All \$26.00

Coachman Fish & Chips

Battered or Pan fried fish served with fries, 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 creamy potato mash, glazed greens, minted peas and a lamb jus

Angus Pure Scotch Fillet *(Gluten Free)*

Char-grilled scotch fillet served with onion rings, a fried egg, sautéed vegetables, fries and a red wine jus

Pumpkin Feta Risotto *(Gluten Free) (Vegetarian)*

Served with roasted cherry tomatoes, peas and potato gnocchi

Mushroom Polenta Stacks *(Gluten Free) (Vegan)*

Sundried tomato infused polenta with spinach, sautéed mushrooms, roasted root vegetables and resting on mixed greens with a balsamic glaze

Stir Fried Noodles *(Vegetarian)*

Served with sautéed vegetables, crispy shallots and garlic, micro greens and finished with an Asian sauce

On the Side - All \$7.00

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

Dessert Menu - All \$15.50

Chocolate & Moro Bar Cheesecake

Served with chocolate sauce and chocolate biscotti

Vanilla Crème Brûlée

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

Individual Rhubarb Crumble

Served with a raspberry coulis and black doris plum ice cream

Warm Sticky Date Pudding

Served with hot butterscotch sauce and fig and honey ice cream

Trio of Kapiti Ice Cream

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

Affogato *(Gluten Free)*

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

Three Cheese Kapiti Selection **\$18.00**

Served with water crackers and a fig and pear chutney

**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



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*

| | |
|--|----------------|
| Potato & Rosemary Bread <i>(Vegetarian)</i> With garlic butter, mixed green herbs and balsamic glaze | \$9.00 |
| Souperb Soup of the Day Ask for today's soup, served with toasted bread | \$12.50 |
| Seasoned Wedges <i>(Serves Two)</i> Served with melted cheese, bacon and topped with sour cream and sweet chilli sauce | \$15.00 |
| Coachman Fish & Chips Battered or pan fried fish served with fries, our own tartare sauce, lemon wedges and a garden salad <i>Please ask our wait staff what the fish of the day is</i> | \$20.00 |
| Angus Pure Scotch Fillet Steak <i>(Gluten Free)</i> Grilled steak accompanied with a mixed salad, fries, fried egg and finished with a red wine jus | \$20.00 |
| Moroccan Rubbed Beef Salad <i>(Gluten Free)</i> Grilled beef with Moroccan rubbed spice served on a bed of mixed salad | \$20.00 |
| Ranch Chicken Salad Tender crispy chicken breast served on a garden salad along with bacon and brie, finished with a homemade ranch dressing | \$20.00 |
| Stir Fried Noodles Your choice of chicken or beef. Served with sautéed vegetables, crispy shallots, micro greens and finished with an Asian sauce | \$20.00 |
| Grilled Pork Loin <i>(Gluten Free)</i> Marinated in a blend of honey and lemongrass, served with garlic rice and petite salad | \$20.00 |
| Lamb Shank <i>(Gluten Free)</i> Braised lamb shank served with a creamy potato mash, glazed greens, minted peas and a lamb jus | \$20.00 |
| Crumbed Mushrooms <i>(Vegetarian)</i> Spiced crumbed mushrooms served with seasoned potato chunks, sliced avocado, garden salad and a tangy mustard dressing | \$20.00 |
| Coachman Angus Burger Angus pure minute steak topped with melted cheese, lettuce, tomato, red onion rings, bacon, aioli sauce and served with a side of fries | \$20.00 |
| Shrimp Cocktail <i>(Gluten Free)</i> Shrimps and slow roasted tomatoes tossed through crisp lettuce and served with a garlic and saffron mayonnaise and smoked paprika <i>Vegetarian option available with Grilled Vegetables</i> | \$20.00 |
| Eggs Benedict 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 | \$18.00 |
| Avocado Smash <i>(Vegetarian)</i> An all-time favourite of avocado, feta and two poached eggs, served on top of toasted Vienna bread | \$18.00 |

Dinner Menu *From 6pm – 9.30pm daily*

Starters

| | |
|---|----------------|
| Potato & Rosemary Bread <i>(Vegetarian)</i> With garlic butter, mixed green herbs and balsamic glaze | \$9.00 |
| Souperb Soup of the Day Ask for today's soup, served with garlic bread | \$12.00 |
| Bread Selection <i>(Serves Two) (Vegetarian)</i> Served with hummus, basil pesto and garlic butter | \$12.00 |
| Seasoned Wedges <i>(Serves Two)</i> Served with melted cheese, bacon, topped with sour cream and sweet chilli sauce | \$15.00 |

Entrées *Coachman Combo - Any entrée and main* **\$50.00**

| | |
|---|----------------|
| Peri Peri Chicken Liver <i>(Gluten Free Bread Available on Request)</i> Sautéed chicken livers cooked in our homemade peri peri sauce and served with artisan breads | \$17.50 |
| Crispy Vegetarian Spring Rolls <i>(Vegetarian)</i> Filled with potato, cabbage and red onion, served with plum sauce and a garden salad | \$17.50 |
| Shrimp Cocktail <i>(Gluten Free)</i> Shrimps and slow roasted tomatoes tossed through crisp lettuce and served with a garlic and saffron mayonnaise and smoked paprika, topped with a tiger prawn | \$17.50 |
| Lamb Meatballs Lamb and rosemary meatballs served with petite Yorkshire puddings and a lamb jus | \$17.50 |

Mains *Coachman Combo - Entrée, Main and Dessert* **\$64.00**

| | |
|---|----------------|
| Angus Pure Beef Fillet <i>(Gluten Free)</i> Char-grilled and served with a duck fat potato, celeriac puree, carrot pearls, green beans wrapped with smoked pancetta and a red wine jus | \$37.00 |
| Lamb Rump <i>(Gluten Free)</i> Pan seared and served with creamy potato mash, pea puree, stir fried shiitake mushrooms and vegetables with a lamb jus | \$37.00 |
| Twice Cooked Pork Belly <i>(Gluten Free)</i> Braised and baked pork belly served with a cauliflower puree, shaved vegetables, apple pearls, gnocchi and a carrot and orange sauce topped with crispy crackling strips | \$36.00 |
| Free-Range Chicken Breast <i>(Gluten Free)</i> Baked free-range chicken stuffed with sundried tomatoes, spinach, brie and served with a roast vegetable risotto and green herb oil | \$36.00 |
| Catch of the Day <i>(Gluten Free)</i> Pan seared fish resting on a couscous salad, served with roasted root vegetables, edamame, onion petals, seafoam and a saffron sauce | \$36.00 |