

Café Meals - All \$25.00

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 mashed potato, roasted garlic tomato, sautéed vegetables and a minted lamb jus

Angus Pure Rib-Eye Fillet *(Gluten Free)*

Pan seared rib-eye, served with fries, garlic butter, fried egg, petite salad and a red wine jus

Seafood Risotto

Served with roasted cherry tomatoes, micro greens, lemon wedges and a green herb oil

Cheese & Herb Tortellini *(Vegetarian)*

Served with grilled courgettes, roasted capsicums, mushroom sauce and toasted garlic bread

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, Two Fried Eggs

Dessert Menu - All \$15.00

Fruits of the Forest Cheesecake

Served with a raspberry coulis and almond biscotti

Chocolate Brownie & Vanilla Crème Brûlée

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

Apple & Blueberry Tart

Served with black doris plum ice cream

Poached Pear & Ginger Panacotta

Served with ginger snaps

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 \$17.00

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*

Ciabatta <i>(Vegetarian)</i>	\$8.00
With garlic butter, mixed herbs and balsamic glaze	
Souperb Soup of the Day	\$11.50
Ask for today's soup, served with garlic bread	
Bread Selection <i>(Serves Two) (Vegetarian)</i>	\$10.00
Served with hummus, basil pesto and garlic butter	
Seasoned Wedges <i>(Serves Two)</i>	\$15.00
Served with melted cheese and topped with sour cream and sweet chilli sauce	
Fish & Chips	\$18.00
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>	
Angus Pure Scotch Fillet Steak <i>(Gluten Free)</i>	\$18.00
Grilled steak accompanied with a mesclun salad, fries, fried egg and finished with a red wine mushroom jus	
Teriyaki Beef <i>(Gluten Free)</i>	18.00
Marinated beef loin served with mixed greens, radishes, crispy parsnip, fried garlic and finished with a sesame dressing	
Crispy Chicken Strips	\$18.00
Served with a mesclun salad, cherry tomatoes, almonds, sliced avocado and finished with a tangy mustard dressing	
Stir Fried Noodles	\$18.00
Your choice of chicken or beef. Served with sautéed vegetables, crispy shallots, micro greens and finished with an Asian sauce	
Pork Escalopes	\$18.00
Pork Escalopes with a breadcrumb and parsley crust. Served with a petite salad, steamed rice and finished with a honey mustard sauce	
Lamb Shank <i>(Gluten Free)</i>	\$18.00
Braised lamb shank served with creamy mashed potatoes, roasted garlic tomatoes, sautéed vegetables and finished with a minted lamb jus	
Pan Fried Squid	\$18.00
Served with a sweet chilli garlic sauce, petite salad and steamed rice	
Eggs Benedict	\$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	
Avocado Smash <i>(Vegetarian)</i>	\$18.00
An all-time favourite of avocado, feta and two poached eggs, served on top of toasted Vienna bread	

Dinner Menu *From 6pm – 9.30pm daily*

Starters

Ciabatta <i>(Vegetarian)</i>	\$8.00
With garlic butter, mixed herbs and balsamic glaze	
Souperb Soup of the Day	\$11.50
Ask for today's soup, served with garlic bread	
Bread Selection <i>(Serves Two) (Vegetarian)</i>	\$10.00
Served with hummus, basil pesto and garlic butter	
Seasoned Wedges <i>(Serves Two)</i>	\$15.00
Served with melted cheese, bacon, topped with sour cream and sweet chilli sauce	
Entrées <i>Coachman Combo - Any entrée and main</i>	\$49.00
Potted Salmon	\$17.00
Served with pickled cucumber and toasted bread	
Pan Fried Squid	\$17.00
Served with a chilli garlic sauce, grilled ciabatta and petite salad	
Vegetarian Spring Roll <i>(Vegetarian)</i>	\$17.00
Crispy roll served on a garden salad with a sweet chilli dipping sauce	
Pulled Pork Crostini	\$17.00
Topped with cranberry sauce, brie and a balsamic glaze	
Spicy Chicken Balls	\$17.00
Resting on crunchy greens and served with a Thai chilli sauce	
Mains <i>Coachman Combo - Entrée, Main and Dessert</i>	\$62.00
Angus Pure Beef Fillet	\$35.00
Pan seared eye fillet served with a mushroom croquette, glazed greens, shaved vegetables and a red wine jus	
Salmon Fillet <i>(Gluten Free)</i>	\$35.00
Baked salmon fillet served with fish consommé, vegetable pearls, green lipped mussels and topped with crispy parsnips	
Lamb Rump <i>(Gluten Free)</i>	\$35.00
Pan seared lamb rump, served with scalloped potatoes, roasted cherry tomatoes, market greens and a minted lamb jus	
Moroccan Rubbed Chicken Breast	\$35.00
Oven baked chicken breast, served with Israeli couscous, roasted vegetables, micro greens and a salsa verde	
Pork Loin <i>(Gluten Free)</i>	\$35.00
Char-grilled pork loin, served with creamy mashed potatoes, caramelised apples, market greens and a honey mustard sauce	