

La **P**atio

CAFE & BAR
at
HOTEL COACHMAN

SUMMER MENU



HOTEL COACHMAN

FOR ENQUIRIES AND BOOKINGS PHONE: 06 356 5065

140 Fitzherbert Avenue, Palmerston North
www.coachman.co.nz



LUNCH MENU

10am – 6pm | Friday, Saturday & Sunday

Turkish Bread <i>(Vegetarian)</i> With garlic butter, mixed herbs and balsamic glaze	\$9.00
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
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	\$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
Beef & Prawn Salad <i>(Gluten Free)</i> Sautéed beef and prawns with basil pesto, served with a mixed garden salad, cashew nuts, crispy shallots and a balsamic reduction	\$20.00
Thai Green Curry With your choice of chicken, beef or vegetables served with steamed rice and a poppadom	\$20.00
Crispy Pork Belly Salad <i>(Gluten Free)</i> Served on a mixed garden salad, mung beans, red onion, carrot, capsicum and a tangy mustard dressing	\$20.00
Chicken Parmigiana Crumbed crispy chicken breast infused in parmesan cheese and served with a mixed garden salad, fries and a creamy mushroom sauce	\$20.00
Lamb Shank <i>(Gluten Free)</i> Braised lamb shank served with a creamy herb potato mash, steamed vegetables, roasted tomato and a lamb jus	\$20.00
Vegetarian Croquette <i>(Vegetarian)</i> Filled with mushrooms, potato, cabbage and capsicum laying on a bed of mixed garden salad and served with a pesto hollandaise sauce	\$20.00
Stir Fried Noodles with Tofu <i>(Vegetarian)</i> Served with sautéed vegetables, crispy parsnips, micro greens, shallots and finished with a hoisin sauce	\$20.00
Kumara Hash Cake Topped with bacon, spinach and poached eggs	\$18.00
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

Coachman Combo | Entrée and main \$50.00 | Entrée, main and dessert \$64.00

STARTERS

Turkish Bread (<i>Vegetarian</i>) With garlic butter, mixed herbs and balsamic glaze	\$9.00
Bread Selection (<i>Serves Two</i>) (<i>Vegetarian</i>) Served with hummus, basil pesto and garlic butter	\$12.00
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, topped with sour cream and sweet chilli sauce	\$15.00

ENTRÉES

Chicken Crostini Topped with mozzarella, fresh basil, roasted tomato, green herb oil and a balsamic glaze	\$17.50
Vegetarian Croquettes (<i>Vegetarian</i>) Filled with mushrooms, potato, cabbage and capsicum laying on a bed of mixed garden salad and a choron sauce	\$17.50
Lemon & Pepper Squid Served in a parmesan basket filled with a garden salad, drizzled with wasabi mayonnaise and a vegetable sauce	\$17.50
Beef Short Ribs (<i>Gluten Free</i>) Slow roasted angus pure ribs, served with a celeriac puree, crispy capers, shaved vegetables and a bourbon sauce	\$17.50

MAINS

Angus Pure Eye Fillet (<i>Gluten Free</i>) Pan seared and served with truffle pomme puree, smoked mushroom, herb butter, broccoli, glazed carrots and a red wine jus	\$37.00
Lamb Rump (<i>Gluten Free</i>) Pan seared lamb rump served with dauphine potatoes, beetroot puree, broccoli, button vegetables, peas and a lamb jus	\$37.00
Free Range Pork Belly (<i>Gluten Free</i>) Crispy pork belly served with a celeriac puree, wrapped vegetables, caramelised onions and a katsu curry sauce	\$36.00
Chicken Supreme Seared chicken breast served with a kumara croquette, glazed carrots, broccoli, roasted peppers and a blue cheese sauce	\$36.00
Catch of the Day Pan seared fillet of fish served with baby carrots, battered mussels, potatoes, market greens, crispy capers and a lemon butter sauce	\$36.00
Angus Pure Scotch Fillet Char grilled scotch fillet served with a herb butter, two fried eggs, fries, seasonal vegetables and a mushroom sauce	\$32.00

ON THE SIDE

Seasonal Vegetables	Creamy Mashed Potato	Two Fried Eggs	All \$7.00
Garden Salad	Garlic Mushrooms	Crumbed Onion Rings	
Bowl of Fries with Aioli			

CAFÉ MEALS

Coachman Fish & Chips \$26.00
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*) \$26.00
Two lamb shanks served with creamy herb potato mash, steamed vegetables, roasted tomato and a lamb jus

Angus Pure Sirloin Fillet (*Gluten Free*) \$26.00
Char-grilled beef sirloin served with a fried egg, sautéed vegetables, fries and a creamy mushroom sauce

Baby Pork Spare Ribs \$26.00
Tender, juicy and basted with homemade bourbon sauce. Served with fries and a mixed garden salad

VEGETARIAN OPTIONS

Stir Fried Noodles with Tofu (*Vegetarian*) \$26.00
Served with seasonal vegetables, mushrooms, crispy shallots and finished with a hoisin sauce

Vegetarian Croquette (*Vegetarian*) \$26.00
Filled with mushrooms, potato, cabbage and capsicum laying on a bed of mixed garden salad and served with a pesto hollandaise sauce

Spaghetti Ricotta (*Vegetarian*) \$26.00
Served with roasted vegetables, basil, two poached eggs and finished with a pumpkin sauce

DESSERTS

Fruits of the Forest Cheesecake \$15.50
Served with a raspberry coulis and almond biscotti

Chocolate Brownie & Baileys Crème Brûlée \$15.50
Served with homemade butter shortbread (*Gluten Free without the shortbread*)

Warm Raspberry & Almond Tart \$15.50
Served with black doris plum ice cream

Chocolate Tiramisu \$15.50
Served with a dark chocolate sauce

Trio of Kapiti Ice Cream \$15.50
Served in a brandy snap basket (*Gluten Free without basket*)

Affogato (*Gluten Free*) \$15.50
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

Please ask about our lovely coffees

**We have gluten free bread available on request and are happy to accommodate any special dietary requirements*