

GASLIGHT

Lunch Menu 11.30-3pm

Light Bites

GRILLED GARLIC BREAD \$7

Artisan Stone Baked Ciabatta With Garlic Butter & Confit Garlic

FRENCH FRIES \$7

With Tomato Sauce & House Made Aioli

MARINATED MIX \$9

Green & Kalamata Olives, Sundried Tomato, Capers & Marinated Feta

BREADS & SPREADS \$12

*Artisan Stone Baked Ciabatta & Focaccia
With Olive Oil, Balsamic & House Made Dips*

ARANCINI (v) \$14

*Crumbed Fried Risotto Balls Stuffed With Mushroom, Mozzarella & Confit Garlic
Served On A Bed of Mesclun With Beetroot Relish*

DUCK LIVER PATE \$16

Served With Fig Paste, Caramelized Onion Jam, Cornichons and Crostini

ANTIPASTO PLATTER \$22

Additional \$12 Per Person

*A Selection Of Salami, Chorizo, Marinated Feta, Brie & Blue Cheese,
House Pickled Vegetables, Sundried Tomatoes, Capers, Artichoke Hearts, Olives
Served with Crostini, Chutney & Dips*

Brunch \$16

FREE RANGE FRENCH OMELETTE

With Cheese & Chives On Toasted Ciabatta, Served With Side Salad

FRENCH TOAST

Served With Maple Syrup, Mascarpone & Mixed Berry Compote

MUSHROOM MEDLEY

*French Herb Cream Roasted Mushrooms with Truffle Oil, Confit Garlic
& Wilted Spinach Served On Toasted Focaccia*

BIG BRUNCH \$22

*Free Range Poached Eggs, With Havoc Bacon,
Grilled Portobello Mushrooms & Spinach On Ciabatta,*

Sandwiches \$18

CROQUE-MONSIEUR

*Havoc Bacon With Grilled Brie Cheese, Béchamel Sauce
On Toasted Ciabatta, Served with French Fries & Side Salad*

CHICKEN PESTO

*Marinated Chicken With Sundried Tomato Pesto
On Warm Focaccia, Served with Side Salad & French Fries*

PEPPERONI & PARMESAN MELT

*Chorizo, Salami, Pickled Red Onion & Capsicum Grilled With Parmesan Cheese
Served with Side Salad & French Fries*

SPICED BRAISED BEEF

*With Tomato, Capsicum, Red Onion, Preserved Lemon Zest & Spicy Aioli
On Toasted Ciabatta with Side Salad & French Fries*

Lunch Mains \$22

Fettuccini

GAMBERO

*Prawns Marinated In Basil Infused Sundried Tomato Oil
With Confit Garlic, Shaved Parmesan & Fresh Chilli*

TUSCAN BEEF RAGU

Braised Beef In Red Wine With Tomato, Oregano, Rosemary & Shaved Parmesan

INFERNO (v)

*Smoked Capsicum with Confit Garlic, Braised Tomato,
Fresh Chili & Shaved Parmesan*

Gnocchi

FUNGHI FUME

*A Medley Of Wild & Fresh Mushrooms Amongst Havoc Bacon
Topped With Confit Garlic, Shaved Parmesan & Truffle Oil*

ZUCCA (v)

*Nutmeg Roasted Pumpkin & Blue Cheese With Onions, Leeks & Confit Garlic
Finished In A White Wine Cream Sauce*

Salads \$18

Add Chicken \$22

ROUGE

*Roasted Beets, Marinated Feta With Pear Slivers & Honey Roasted Walnuts
Served On Green Garden Leaves with Balsamic Vinaigrette*

MEDITERRANEAN

*Tomatoes, Cucumber, Red Onion & Marinated Feta, With Capsicum
Kalamata & Green Olives, Seasoned with Oregano & Olive Oil*

Desserts \$13

CREME BRULEE

*Classic Rich French Custard Topped With A Contrasting Hard Caramel Layer
Served With Balsamic Strawberries*

CHOCOLAT POT DE CREME

One Heck of a Deep, Dark, Sinfully Decadent Baked Chocolate Custard

GELATO

A Trio Of Kapiti Mixed Berry, Limoncello & Lime Sorbet

CHEESECAKE DU JOUR

Manhattan Baked In House, Served With Vanilla Bean Ice Cream

TIRAMISU

*The Classic Italian Dessert, A Delicious Mix Of Light Sponge Fingers,
Espresso & Mascarpone With Grated Dark Chocolate*

BROWNIE

*Raspberry & Macadamia Chocolate Brownie With Kapiti Vanilla Bean Ice Cream
& Mixed Berry Compote*

AFFOGATO

*Kapiti Vanilla Bean Ice Cream Covered With An Espresso Shot,
Enhanced With Your Choice of Liqueur*

Liqueurs

Cointreau, Kahlua, Baileys, Amaretto, Frangelico, Jamesons or Drambuie

Tea and Coffee with Biscotti \$7