

NELLIES

RESTAURANT & BAR

AT HOTEL TAIERI

DINNER MENU

To Start

Garlic Bread*	14.00
Crispy baguette with house made garlic butter, basil pesto & sweet chilli sauce	
Vegetarian Spring Rolls (2)**	15.00
Asian style vegetarian spring rolls served with an Asian soy chilli dipping sauce	
Baby Back Pork Ribs (3)*	18.00
Baby back pork ribs marinated in a house made sticky sauce	
Garlic Prawns (3) *	16.00
Garlic chilli prawns served with a courgette spaghetti	
Asian BBQ Pork Bao Buns (2)	15.00
Pork belly with lettuce and coleslaw topped with our house made sticky sauce	
Triple Pork Platter Combo To Share	30.00
A tasting selection of pork bao buns, pork spring roll & baby back pork ribs with a dipping sauce	

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Winter Hotpot	32.00
Flavour of the moment. Served on garlic and chive mash	
Stuffed Chicken Breast*	34.00
Herb and mustard butter stuffed chicken breast, wrapped in prosciutto with a sundried tomato risotto, tarragon sauce and seasonal greens	
Pork Belly*	36.00
Slow cooked pork belly nestled on a lyonnaise potato, topped with a pineapple salsa, served with seasonal baby vegetables	
Lamb Pappardelle	34.00
Fresh pasta tossed through a slow cooked lamb ragu finished with shredded parmesan and a slice of crispy bread	
Ribeye Steak**	39.00
250g Ribeye served with chips and salad	
Add	Garlic butter \$3
	Gravy \$3
	Mushroom sauce \$6
Beef Schnitzel	29.00
Herb and panko crumbed schnitzel with chips, salad and gravy	
Add extra piece of schnitzel	8.00
Chicken Burger	28.00
Seasoned chicken strips, bacon, cheese, lettuce, beetroot relish and Nellies kimchi mayo in a bun, served with chips and tomato sauce	

Vegetarian

Vegetarian Pappardelle*	32.00
Fresh pasta tossed through a creamy basil pesto, sundried tomato and spinach sauce finished with shredded parmesan and a slice of crispy bread	

Gluten free option **available** *

Dairy free option **available** *

Vegan option **available** *

Vegetarian option **available** *

Please advise your server of any dietary requirements
Celiac meals may incur additional charges

Vegetarian Curry****	30.00
Vegetables cooked in a Thai curry sauce served with rice and pita bread	

Seafood

Seafood Curry**	34.00
Blue cod and prawns cooked in a Thai curry sauce served with rice and pita bread	
Fish and Chips**	34.00
Beer battered blue cod served with chips, salad and tartare sauce.	
Add extra piece of fish	10.00
Salmon**	39.00
High Country Salmon marinated and served with sundried tomato risotto, pickled fennel and wasabi cream	

Extras	Chips **	8.00
	Onion rings*	8.00
	Side seasonal vegetables***	10.00
	Egg	3.00
	Side salad****	8.00
	Mushroom sauce	6.00

House Made Desserts

Classic Crème Brûlée *	14.00
Vanilla crème brûlée served with a chocolate dipped biscotti	
Add a scoop of ice-cream/sorbet	2.00/3.00
Tiramisu	14.00
Flavour of the moment	
Individual Chocolate Self-saucing Pudding	14.00
Served with vanilla bean ice-cream	
Cheesecake	14.00
Flavour of the moment	
Ice-Cream Sundae**	14.00
Your choice of Berry Meringue or Hot Chocolate Fudge with vanilla bean ice-cream, cream and a wafer	

ASK YOUR SERVER TO SEE OUR COFFEE MENU