

MAINS

Smoked Salmon & Prawn Salad 27.5

served on lettuce, avocado, tomato, olives & red onions with balsamic dressing & basil pesto aioli (G)

Roast Chicken Salad 25.5

with roasted vegetables, chorizo, feta tomato, olives, potatoes, cucumber, corn salsa, & saffron aioli topped with mesclun & balsamic dressing (G)

Lamb Salad 24.5

marinated lamb grilled served with couscous, rocket, feta, tomato, olives & roasted vegetables topped minted yoghurt.

Chicken Fettuccine 24.5

with mushrooms, chicken pieces, garlic, herbs, olive oil in a creamy sauce

Bolognese Fettuccine 22.5

slow cooked beef ragout served with fragrant tomato sauce

Roast Vegetable Lasagne 25.5

layers of pasta with roasted vegetables, rich tomato ragout, creamy béchamel sauce & parmesan (V)

Mushroom Risotto 25.5

selection of mushrooms with creamy arborio rice, shaved parmesan & truffle oil (V)(G)

Seafood Risotto 29.5

cooked with creamy arborio rice topped with shaved parmesan (G)

Matadors Cape 30

roasted chicken, draped with char grilled red pepper, creamy almond sauce, served on a rice & chorizo pilaf with green beans (G)

El Toro Scotch Fillet 200g 33.5

char-grilled kumara, broccoli, almonds and red wine jus

Eye Fillet 200g 35.5

house made Potato hash, portobello mushrooms, cherry tomatoes, red wine jus and béarnaise sauce

Seared Pork Belly 31.5

served on apple puree, roasted kumera, and rocket, topped with crushed walnuts & red wine jus

Greek Meatballs 29.5

on sautéed potatoes & mediterranean vegetables with a crushed tomato sauce & greek yoghurt (G)

Paella 30.5

a saffron-flavoured spanish dish, served in a hot pan with a mixture of seafood, vegetables, chicken, spanish chorizo sausage & mild chilli (G)

Pan-fried Fish *POD*

pan-fried fish of the day served with mashed potato, rocket and basil pesto aioli (G)

Lamb Rump 33.5

walnut crusted then roasted served with pea puree, creamy mash potatoes, roast vegetables & red wine jus

Please let staff know if you have any dietary requirements to ensure we can meet your needs

(V) Vegetarian (V*) Vegan (G) Gluten Free or can be altered to be GF*

SAFRAN

café

TAPAS

Garlic Pita 6.5

Hummus 11.5

warm pita bread and tomato salsa (v)

Mixed Olives 15.5

warm pita bread (v)

Hand rolled Tarakihi tortillas 17.5

pico de gallo salsa, avocado mousse, lemon

Garlic Prawns 17.5

white wine garlic sauce with toasted bread

Char grilled sirloin steak 17.5

red wine jus

Meatballs 16

in a tomato sauce, topped with yoghurt (G)

Roast beetroot 16.5

goats curd, chimichurri, toasted quinoa, rocket (G)

Char grilled kumara 16

lemon olive oil, parsley and walnut duckha (v)

Paprika chicken 17.5

served with garlic skordalia (G)

Patatas Bravas 16

potato pieces in a tomato broth topped with corn and ailoi (G)(v)

Mushroom Rice Balls 15.5

crumbed, served with saffron aioli (v)

Qebapa 15

traditional beef sausage, harissa and white bean cassoulette grilled bread (G)

Rocket Salad 8.5

rocket, pear, parmesan, vinaigrette (v) (G)

Steamed Vegetables 12.5

in garlic butter (v) (G)

Mediterranean Salad 10.5

rocket, cucumber, tomato, feta, vinaigrette
(v)(G)

Fries 8.5

thick cut, with ailoi and tomato sauce (v) (G)

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