

## Scenic Hotel Auckland

### MLC Café and Bar

#### Dinner Menu

##### Starters

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<b>Soup of the Day</b>		<b>\$12.00</b>
Daily with fresh local produce and bread		
<b>Seafood Chowder</b>		<b>\$16.50</b>
A Kiwi classic – served with specialty bread		
<b>Bread and Dips</b>		<b>\$12.50</b>
With three assorted home made dips		
<b>Cajun Chicken Salad</b>		<b>\$15.50</b>
Chicken fillet tenders coated in Cajun spices with fresh garden greens, tomato, cucumber and honey ginger soy dressing		
<b>Caesar Salad</b>		<b>\$18.50</b>
Originally created by Caesar Cardini, this restaurant classic is served with a soft poached egg, cos leaves, bacon, baked croutons and parmesan dressing		
With char grilled chicken		<b>\$22.00</b>
<b>Steamed Greenlip Mussels</b>	<i>entree</i>	<b>\$12.00</b>
White wine, garlic and cream or coconut curry sauce	<i>main</i>	<b>\$19.00</b>
(main served with fries)		
<b>Prawn Salad</b>		<b>\$22.50</b>
Served cold on a bed of garden greens with a honey & tarragon dressing		
<b>Lamb Salad</b>		<b>\$21.50</b>
Pan seared NZ Lamb coated in Moroccan spices. Served with cos leaves, crispy noodles and minted yoghurt		

##### MLC Pizzas **\$22.00**

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#### Vegetarian Delight

Spinach, feta, semi dried tomatoes, mushrooms and olives with pesto infused olive oil

#### Delhi Chicken

Taste from New Delhi – chicken marinated overnight in traditional Indian tandoori spices, red onions, bell peppers dressed with mint yoghurt and coriander

#### Hawaiian

Classic ham, cheese and pineapple

### **Margherita**

Tomato, cheese and fresh basil. Queen of Italy. In 1889, the Margherita pizza, whose red tomatoes, green basil, and white cheese represent the Italian flag, was named after her

### **Oceanic**

Baby prawns, clams, mussels, calamari, capers, olives, finished with oregano and garlic-chilli oil

### **Mains**

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#### **Fresh Catch of the Day**

Today's catch from our own Hauraki Gulf

**P.O.A**

#### **Oven-baked Chicken Supreme**

Corn fed chicken breast stuffed with cream cheese and pistachio nuts. Served on wild rice with a creamy mushroom sauce & pepper confit

**\$31.50**

#### **NZ Angus Eye Fillet Steak**

Eye fillet from the Hawke's Bay, accompanied by kumara chips, semi roasted tomato, steamed bok choy & finished with red wine jus

**\$34.50**

#### **Lamb Shanks**

Prime New Zealand lamb with Moroccan spices, seasonal vegetables and a carrot & potato mash

**\$30.50**

#### **Pork Belly**

Canterbury pork belly, oven braised in white wine and fresh apple juice served with honey glazed carrots & parsnips, blueberries and a cider jus

**\$31.50**

#### **Vegetarian Filo Wrap**

Spinach, feta cheese and pumpkin, accompanied with tomato cumin sauce and fresh salad greens

**\$27.50**

#### **Pan Seared Salmon Fillet**

Served with wilted spinach, citrus risotto and tomato olive oil puree

**\$33.50**

#### **Highland Venison**

Pan-seared and roasted Otago Venison served on a zesty polenta cake with steamed bok choy and a Speights Old Dark jus

**\$34.50**

### **Sides**

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**\$7.50**

#### **Fresh Green Salad**

#### **Garlic Mushrooms**

#### **Seasonal Vegetables**

#### **Fries with Garlic Aioli**

#### **Oven Roasted Chunky Potatoes**

**Dessert****\$13.50****Classic Chocolate Mud Cake**

An old fashioned favourite served warm with whipped cream or vanilla bean ice cream

**Lemon Cheesecake**

Served with whipped cream and mixed berry compote

**Sticky Date Pudding**

Served with caramel sauce and whipped cream or vanilla bean ice cream

**Chefs Tasting Platter**

A selection of sweet tasty treats made in the MLC kitchen

**Kapiti Ice Cream Selection**

Three flavours of New Zealand gourmet ice cream with berry compote

**The Cheeseboard Selection**

Creamy blue brie and aged cheddar complimented with grapes, crackers, dried apricots and fig jam

**\$18.00**  
**(For 2 people)**

**\$12.50**  
**(For 1 person)**

All meals are subject to the availability of fresh produce  
Prices are GST inclusive