

# À LA CARTE LUNCH MENU



## MAIN

### Soup of the Day \$14.90

freshly made soup served w homemade bread & butter

### Pasta of the Day \$18.90

Chef's choice of pasta of the day served in a creamy base sauce

### Superfood Salad \$18.90

quinoa, haloumi, falafel, salad garnish, beetroot & mixed leaves  
dressed w apple cider & honey vinaigrette

### New Zealand Green-Lipped Mussels \$20.90

cooked in a creamy white wine sauce served w garlic bread

### Crispy Beer Battered Fish & Chips \$20.90

served w garden salad, tartare sauce & lemon

### Chicken Burger \$20.90

buttermilk chicken crumbed in Bistro 169 secret spices, brie,  
salad greens, tomato, pickle, chipotle aioli & served w fries

### Vegetarian Burger \$20.90

falafel & quinoa, salad greens, tomato, sliced beetroot, haloumi,  
aioli & relish served w fries (V)

### Steak Sandwich \$19.90

served on sourdough bread w mixed leaves, pickle, tomato, aioli, fried egg & fries

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## DESSERT

### Crème Brûlée \$15.90

garnished w brazil nuts & almond biscotti

### Rhubarb & Apple Crumble \$15.90

served w mango sorbet

GF–Gluten free

VEG–Vegetarian

DF–Dairy free

NF–Nut free

# À LA CARTE DINNER MENU



## ENTRÉE

**Garlic Bread** ..... \$7.90

### New Zealand Green-Lipped Mussels

in a creamy white wine sauce. Served w garlic bread

Entrée portion..... \$18.90

Main portion..... \$25.90

### Chicken Liver Parfait

served w house crostini ..... \$16.90

### Calamari

fried & served on a bed of

house slaw w a lemon aioli ..... \$16.90

### Soup of the Day

fresh, homemade soup served w crusty bread

& butter. Ask our wait-staff for today's soup. .... \$14.90

### Sticky Chicken Wings (DF)

oven-roasted in our homemade Asian spiced sauce..... \$16.90

### Superfood Salad (V,GF)

served on a bed of salad greens topped w haloumi, falafel, quinoa & beetroot. Dressed w our apple cider & honey vinaigrette

Entrée portion..... \$17.90

Main portion..... \$23.90

## MAIN

### Pan-Seared Salmon (GF)

served on a bed of creamy edamame risotto &

asparagus, garnished w tomato salsa ..... \$35.90

### Stuffed Chicken (GF)

w sundried tomatoes, spinach & parmesan,

wrapped in bacon, on garlic whipped mash

w red bell peppers & green beans ..... \$34.90

### Pork Belly (GF)

crispy skin pork belly w parsnip & apple puree. Served

w fennel & cabbage slaw, broccolini & our house jus..... \$34.90

### Braised Lamb Shank (GF)

on a bed of garlic whipped mash & honey glazed

vegetables, garnished w red wine jus ..... \$33.90

extra shank..... \$8.00

### Thai Green Curry (V,VE)

creamy Southeast Asian vegetable curry,

served w steamed pilau rice..... \$29.90

add chicken ..... \$5.00

## THE GRILL (GF/DF option available)

**Bistro 169 Signature Cut Beef of the Day** ..... \$36.90

cooked to your liking & served w creamy mash, portobello mushroom, wilted spinach & caramelised onions

Your choice of sauce:

red wine jus

creamy mushroom

garlic butter

## SIDES

Seasonal vegetables tossed in garlic butter (GF) \$8.00

Herb roasted mushrooms (GF,DF) \$8.90

Broadbean, shaved parmesan & mint salad (GF) \$8.00

Mixed garden salad (GF,DF) \$8.00

Crinkle cut fries (GF,DF) \$8.00

## DESSERT

### Rhubarb & Apple Crumble (GF/DF)

served w mango sorbet ..... \$15.90

### Crème Brûlée (GF)

garnished w brazil nuts & almond biscotti ..... \$15.90

### Warm Chocolate Brownie

served w Kapiti vanilla ice cream, mixed berries

& Whittaker's dark chocolate sauce ..... \$15.90

### Classic Ice Cream Sundae

Kapiti vanilla ice cream, wafers, roasted assorted

nuts & drizzled in a dark chocolate sauce ..... \$15.00

### Cheese Platter

two local cheeses served w nuts, grapes & crackers

Small ..... \$15.90

Large ..... \$22.90

GF–Gluten free

VEG–Vegetarian

DF–Dairy free

NF–Nut free

# BAR MENU



**Classic Garlic Bread** \$7.90

**Buttermilk Chicken** \$16.90

crumbed in 169 bistro secret spices & served w chipotle aioli

**Sticky Chicken Wings** \$16.90

oven-roasted in our homemade, Asian spiced sauce

**Crinkle Cut Fries** \$8.00

w aioli & tomato sauce

**Wedges** \$11.90

w sweet chilli & sour cream (w bacon & cheese \$6)

**Beer Battered Onion Rings** \$8.90

w aioli

**Chicken Burger** \$20.90

buttermilk chicken crumbed in Bistro 169 secret spices, brie, salad greens, tomato, pickle & chipotle aioli served w fries

**Vegetarian Burger** \$20.90

falafel & quinoa, salad greens, tomato, sliced beetroot, haloumi, aioli & relish served w fries (V)