



OMAKAU COMMERCIAL HOTEL

DINNER MENU

ENTREES & LIGHTS

GARLIC BREAD or HERB BREAD

Toasted and Smothered with Homemade Garlic Butter or the Chefs Mixture of Fresh Herbs in Butter

\$5.50

SEAFOOD CHOWDER

A Rich and Creamy Chowder with all the Seafood. Garnished with Half Shelled Mussels & Prawns. Famous in the Central Otago Region– Delicious!

\$13.50

KING PRAWNS

Juicy King Prawns in a Creamy Chilli Sauce served in a Sizzling Cast Iron Pot with Ciabatta Bread

\$14.50

VEGETARIAN LASAGNE

A Trio of layered Pasta Sheets filled with Pumpkin, Ricotta, Pine Nuts, topped with a Rich Italian Sauce, finished with Parmesan & Mozzarella Cheese – served with a Gourmet Garden Fresh Salad

\$18.50

MAINS

GOURMET PIZZAS

Meat Lovers Pizza - Chorizo Sausage, Pepperoni, Shaved Ham with Capsicum & BBQ Sauce

Gourmet Chicken Pizza - Smoked Chicken, Brie & Onion, served with your choice of Apricot or Cranberry Sauce

\$19.50

BLUE COD

Crispy Battered Blue Cod served with Homemade Tartare Sauce, Lemon, Fries and a Scrumptious Gourmet Salad

\$24.50

CHICKEN PARMIGIAN WITH A TWIST

Tender Chicken Breast seasoned with Spices, lightly crumbed and pan fried, topped with Cream Cheese, Bacon, Spinach & Parmesan, finished with an Italian Sauce & Mozzarella Cheese – takes about 30 minutes, but well worth the wait!

\$26.50

PORK BELLY

Double Baked Pork Belly served on top of a Creamy Potato Mash with Roasted Vegetables & a Rich Garlic & Rosemary Jus – Delicious! (30 minute dish)

\$26.50

RIBEYE STEAK

*350 grams of Prime New Zealand Beef, cooked to your liking, served with French Fries, a Scrumptious Salad and your choice Peppercorn, Garlic Butter or Mushroom Sauce & finished with Crispy Onion Rings
(Please note Well Done Steaks take approximately 30 minutes)*

\$28.50

SPECIAL OF THE DAY

Your waitperson will inform you of today's Special(s)

DESSERTS

We have a lovely selection of desserts available on our Blackboard Menu

ENJOY!

PLEASE NOTE: SURCHARGES APPLY ON PUBLIC HOLIDAYS