

# Bunker by Night

## STARTERS

Individual Mezze Platter - dip, pickles, cheeses, cured meats and bread  
\$ 12.00

Sizzling Squid - tossed in red hot garlic oil with chorizo sausage and a drizzle of coriander yoghurt  
\$ 12.00

Garlic Loaf - baked daily and served with garlic aioli  
\$ 9.90

Sweetcorn & buckwheat fritter - topped with a tapenade of zucchini and scorched red pepper, summer herbs and crème fraiche served with summer salad  
\$ 12.00

Caesar salad - with chicken, cos lettuce, crispy bacon, poached egg, and the classic anchovy and shaved parmesan dressing (chicken optional)  
\$ 16.50

## MAINS

Today's Fresh Fish - just cooked, served on steamed selection of greens and topped with a lime infused aioli  
\$ 22.50

Prime Fillet of Beef - cooked to your consideration with djon roasted potatoes, béarnaise sauce and red wine jus  
\$22.50

Crispy Skinned Chicken Breast - served on a bed of portabella mushrooms and coated in a caramelised onion and garlic sauce  
\$ 22.50

Bami Goreng - egg noodles tossed with chicken, prawns, red chilli, coconut cream and a dash of Indian curry – hot, but not too hot!  
\$19.90

Lamb Rolled in Pancetta - medium rare, served on greens with snow peas sweet capsicum and a black bean rice wine glaze  
\$ 22.50

Pasta – Akaroa salmon with roasted pine nuts, baby spinach, white wine and tarragon cream sauce  
\$19.90

Side Salad or Buttered Potatoes \$ 4.50