

# DINNER MENU

Available from 2:00pm - 9:00pm 7 Days a Week • Please order from the counter

## Lite Dishes and Shared Platters

### Garlic Bread

Traditionally Toasted Garlic Bread 6.7

### Breads and Dips

Toasted Garlic Bread and other assorted Breads with assorted Dips (Serves 2-4) 14.7

### Scallops

Pan Seared Scallops served with Seasonal Vegetable Salad and finished with a drizzle of Vanilla Verjuice 22.7

### ◆ Seafood Chowder

Old Style Seafood Chowder served with a Bread Roll 14.7 (available from 11:00am)

### Five Spice Duck Salad

Roasted Duck Breast dusted in Chinese Five Spice served with Seasonal Salad Leaves, Micro Cress, Fennel Bulb, Orange and Avocado, with a Lime Sesame Dressing 23.7 (GF)

### ◆ Chicken Platter

Chicken Satay Skewers, Pumpkin & Chicken Thai Cakes, Sliced Smoked Chicken, Risotto Balls, Mini Spring Rolls, served with Chutney, Salsa, Camembert, Avocado and freshly Baked Bread 25.7

### New Zealand Cheese Platter

Selection of New Zealand Kapiti Cheeses, Assorted Crackers, Fresh Seasonal Fruit, Roasted Nectarine Chutney (From Provisions Central Otago) Great with a Glass of Penny Gold Pinot Gris (Kurow Village Waitaki Valley) (Serves 2) 25.7

## Capers Main Events

### ◆ South African Spiced Lamb Kebabs

Spiced Lamb and Apricot Kebabs served with Roasted Kumara, Red Onion and Green Bean Salad with a Coriander Yoghurt Drizzle 28.7 (GF)

### Chicken Paprika Salad

Paprika Marinated Chicken Tender Loins, grilled and set upon Seasonal Salad Leaves, Tomato, Roasted Capsicum and served with Tortilla Crisps and Hummus, drizzled with an Orange Vinaigrette 24.7

### Fettuccine Alla Primevera

Fettuccine Noodles tossed in Cream, Ham, Broad Beans, Baby Peas and Carrots, hint of Mint topped with Parmesan Cheese 25.7

### Polenta Stack

Grilled Polenta Wedges layered with Haloumi Cheese, Grilled Seasonal Vegetables and served with Roasted Capsicum Olive Oil Dressing 24.7 (GF)(V)

### Roasted Salmon Fillet

Grilled Fillet of Fresh Salmon topped with Whole Grain Mustard, Basil and Lemon Zest served with Garlic Potatoes, Seasonal Vegetables and a Light Cream Sauce 26.7

### Herb Crusted Lamb Rack

Herb Crusted, Half Rack of Lamb served with Potato Rosti, Mint Pea and Spinach Puree and a Port Wine Reduction 29.7

### Venison Medallions

Roasted Medallions of Venison served with Caramelised Julienne of Beetroot and Creamed Pumpkin, Herb Risotto, Red Wine Jus. 28.7 (GF)

### ◆ Prime Scotch Fillet

Grilled Prime Scotch Fillet served with a Nuted Butter Potato Mash, Wilted Spinach, Vine Ripened Tomato and your choice of Onion Jus or Creamy Mushroom Sauce 31.7 (GF)

◆ Signature Dish (GF) Gluten Free (V) Vegetarian

## Desserts

### Affogato

Hot Espresso poured over a scoop of Vanilla Ice Cream. After Dinner Coffee and Dessert - all in one 6.7

See our Desserts Cabinet for Today's Selection.

Add a scoop of Vanilla Ice Cream 2.7

Seafood Chowder



Chicken Platter



Spiced Lamb Kebabs



Dessert



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*Capers is Open from 7:30am - 9:00pm 7 Days a Week*