



LANCELIN SANDS HOTEL

3 Emus Restaurant

Entrée

Savoury Panna Cotta (M) **24**

Chef's secret sweet pea panna cotta topped with grilled snapper and lemon dill creme

Zucchini Carpaccio **14**

Thinly sliced zucchini marinated in lemon juice & olive oil topped with shaved parmesan

Twice Cooked Pork Belly **24**

Served with squash puree, fennel and pears finished with pomegranate jus

Seafood Chowder (M) **35**

Snapper, prawns, scallops and NZ Green shelled mussels served in the classic and creamy style in a cobb loaf

Soup Of The Day **23**

Served with toasted sourdough

(A) - Australian sourced seafood **(M)** – Mixed sourced seafood

Please consult our wait staff if you have any allergen concerns

| Public holidays will incur a 15% surcharge



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Main

- Seared Salmon (A)** **38**
Salmon fillet served on buttered asparagus, vine ripened cherry tomatoes, creamy lemon and dill sauce
- Eye Fillet** **42.5**
250g Eye fillet served on a bed of lemon garlic sauce layered with baked kumara stack
- Duck Breast** **38**
Honey roasted duck breast accompanied with braised red cabbage, potato bake finished with a mixed berry and port jus
- Goat Curry** **35**
Slow cooked goat infused with chef's special spices accompanied with fluffy Jasmine rice and naan bread
- Lemon Myrtle Emu** **42**
Emu Fillet served Medium on pumpkin & onion mash topped with crumbed emu chorizo, bush tomato chutney, seasonal greens
- Fettuccine Alfredo** **26**
Green peppercorns and parsley pan tossed with a cream and parmesan cheese base
- Sweet Potato Stack** **27**
Baked and sliced sweet potato accompanied with chickpeas, avocado, and red cabbage topped with broccoli pesto and pine nuts
- Wild Mushroom Risotto** **28.5**
Creamy parmesan risotto with wild mushrooms and basil oil

(B) - Australian sourced seafood **(M)** - Mixed sourced seafood