

Cashmere Club

MAIN MENU

ENTRÉES

| | |
|---|---------|
| SOUP OF THE DAY (GF *) | 12 |
| See the specials board, served with garlic bread | |
| SEAFOOD CHOWDER (GF) | 18 |
| Medley of seafood in a creamy garlic chowder, served with garlic bread | |
| GARLIC BREAD (V) | 12 |
| Toasted ciabatta with garlic butter | |
| SHRIMP COCKTAIL (GF) | 14 |
| Shrimp salad in a cocktail sauce, with salad greens | |
| KARAAGE CHICKEN (GF, DF) | 18 |
| Honey, soy & chilli Karaage chicken, served on a bed of rice | |
| SWEET CHILLI PRAWNS (GF) | 17 / 30 |
| Succulent prawns, cooked in a creamy garlic & chilli sauce, served on a bed of rice | |

MAIN DISHES

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|---|---------|
| BANGERS & MASH | 20 |
| Cumberland sausage, mash & peas, served with an onion gravy | |
| FISH & CHIPS | 19 |
| Hoki, cooked in a southern-style batter, served with chips & salad | |
| ROAST OF THE DAY (GF) | 19 / 23 |
| See the specials board | |
| CASHMERE KORMA | 26 |
| Locally farmed chicken, or prawns, in our creamy tomato & cashew sauce served on a bed of fragrant basmati rice, served with naan bread | |

PTO

MAIN DISHES (continued)

LAMB SHANK (GF *) 29 / 35

Slow-cooked, in a red wine, rosemary, garlic & tomato sauce, served with mash & seasonal vegetables

WIENER SCHNITZEL 24

Crumbed schnitzel, served with salad, chips & your choice of sauce

CHICKEN SCHNITZEL (+\$3 as Parmigiana) 28

Crumbed chicken breast, served with salad, chips & your choice of sauce

BEER-BATTERED or BAKED ORANGE ROUGHY 28

Beer-battered, or baked with a lemon and parsley butter, served with salad & fries
Can be made gluten-free

CHICKEN FILO OF THE DAY 25 / 30

Crispy filo parcel, served with chips & salad
See specials board for today's filling

CASHMERE SALAD (+\$7 to add Teriyaki Chicken or Falafel) (GF) 19

Lettuce, capsicum, cherry tomatoes, feta cheese, red onion & croutons

CALUMET PORK CUTLET 340g 39

Calumet French loin cutlet with house-made rub, served on a bed of kumara mash, accompanied by seasonal vegetables

PUMPKIN, SPINACH & FETA LASAGNE (V) 26

Our homemade vegetarian lasagne, accompanied by a side salad

PORTERHOUSE STEAK 200g (GF) 29

Cooked to your liking, served with salad, chips, fried eggs (2) & choice of sauce

RIBEYE STEAK 300g (GF) 39

Cooked to your liking, served on mash topped with caramelised onions
Accompanied by a side salad, with your choice of sauce

YOUR CHOICE OF SAUCES

GARLIC BUTTER * MUSHROOM * PEPPERCORN * GRAVY * PLUM * APRICOT

SIDES

| | | | | | |
|-------------|---|----------------|-----|-------------|---|
| VEGETABLES | 6 | MUSHROOMS | 5 | EGGS (x2) | 5 |
| FRIES | 4 | GRILLED ONIONS | 5 | BACON | 5 |
| PRAWNS (x4) | 8 | ONION RINGS | 5.5 | EXTRA SAUCE | 3 |