



# DRINKS

## BEER AND CIDER

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Heineken Light	9.0
Sol	10.0
Heineken	10.0
Export Gold	10.0
Monteith's Black Beer	10.0

Ask our staff about our selection of tap beers and cider

## SPARKLING WINE AND CHAMPAGNE

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	Bottle
Prosecco 200ml	12.50
Moët & Chandon Impérial 200ml	29.0
Akarua Central Otago Brut NV	69.0
Moët & Chandon Impérial Grand Vintage 2008	149.0

## HOUSE WINES

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	Glass	Bottle
Sauvignon Blanc	9.5	33.0
Chardonnay	9.5	33.0
Riesling	9.5	33.0
Pinot Noir	9.5	33.0

## WHITE WINES

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	Glass	Bottle
Squealing Pig Marlborough Rosé	10.0	40.0
Matua Pinot Gris	11.0	43.0
Squealing Pig Marlborough Sauvignon Blanc	12.0	45.0
Waipara Hill Riesling	12.5	49.0
Cloudy Bay Sauvignon Blanc 2017	16.0	69.0





## RED WINES

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	Glass	Bottle
Mount Ridge Hawkes Bay Merlot	10.5	39.0
Wolf Blass Eaglehawk Shiraz	10.5	39.0
Squealing Pig Central Otago Pinot Noir	12.5	49.0
Akarua Rua Pinot Noir	16.0	69.0
Cloudy Bay Te Wahi Pinot Noir 2014		139.0

## HOT AND COLD DRINKS

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Soft drinks	\$4.0
Juice	\$4.5
Selection of tea	\$5.0
Turkish coffee	\$5.0
Energy drink	\$6.0

*BYO wine \$8.5 standard 750ml bottle  
only when ordering a main meal*





## STARTERS

*Ask one of our friendly staff for gluten free options.*

<b>Hummus Dip</b>	<b>13.5</b>
<i>Combination of chickpeas and tahini paste infused with lemon juice, garlic and olive oil, served with toasted house bread</i>	
<b>Haydari Dip</b>	<b>13.5</b>
<i>Blend of strained yoghurt, herbs, Manuka honey, cucumber and garlic, served with toasted house bread</i>	
<b>Eggplant Dip – Baba Ganoush</b>	<b>15.5</b>
<i>Mediterranean dip made from a purée of roasted Aubergine (eggplant) mixed with olive oil, garlic and tahini served with toasted house bread</i>	
<b>Falafel Entrée</b>	<b>15.5</b>
<i>Ground chickpeas, spring onion, celery, parsley, garlic, house herbs and spices, topped with sautéed eggplant</i>	
<b>Chargrilled Chicken Nibbles GF</b>	<b>18.5</b>
<i>Chicken nibbles marinated overnight in our chef's secret blend of herbs and spices including the famous Persian spice 'saffron' in preparation for the red hot charcoals served with pomegranate sauce</i>	
<b>Crumbed Butterflied Prawn Tails</b>	<b>19.5</b>
<i>Prawn tails in a light crispy crumb served with garlic aioli and a sweet n sour drizzle</i>	
<b>Garlic Prawns GF</b>	<b>19.5</b>
<i>Butterfly garlic prawns cooked on hot plate with a sprinkle of parmesan</i>	
<b>Pan-seared Scallops</b>	<b>20.5</b>
<i>Pan-seared scallops served on a bed of prosciutto with a white wine, garlic &amp; butter drizzle</i>	
<b>Chic Platter</b>	<b>32.0</b>
<i>Skewers of mixed grill chicken &amp; lamb, chargrilled chicken nibbles, crumbed butterflied prawn tails, marinated olives, stuffed vine leaves, selection of cheeses &amp; dips served with crackers and toasted house bread</i>	

## SALADS AND SIDES

<b>Chic Salad</b>	<b>9.0</b>
<i>Cucumber, tomato, lettuce, feta cheese, olives, walnuts with virgin olive oil and a fresh lime juice dressing</i>	
<b>Tabbouleh Salad</b>	<b>9.0</b>
<i>Cucumber, tomato, parsley, onion mixed with bulgur, virgin olive oil and a fresh lime juice dressing</i>	
<b>Pita Bread</b>	<b>3.0</b>
<b>Garlic Bread</b>	<b>4.5</b>
<b>Steamed vegetables</b>	<b>8.0</b>
<b>Mashed potato</b>	<b>8.0</b>
<b>Chips</b>	<b>9.5</b>
<b>Kumara fries</b>	<b>9.5</b>
<b>Chips, Cheese and Gravy</b>	<b>14.5</b>
<b>Wedges</b>	<b>14.5</b>





# MAINS

## LARGE PLATES FROM THE SEA

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- 1kg Green Lip Mussels** 24.5  
*Fresh Green lip mussels in a creamy garlic, shallot & white wine sauce with bacon, parmesan & toasted ciabatta*
- Grilled Salmon GF** 26.5  
*Lemon & herb salmon fillet served on a bed of fluffy rice with fresh seasonal salad and homemade garlic yoghurt*
- Ocean Hunter GF** 26.5  
*Grilled blue cod fillet served on a bed of fluffy rice with fresh seasonal salad and homemade garlic yoghurt*

## FARMER'S CHOICE

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- Chargrilled Chicken GF** 24.5  
*Skewer of succulent tenderloin chicken flame broiled to perfection served with fluffy rice, fresh seasonal salad and garlic yoghurt*
- Lamb Shank GF** 24.5  
*Slow cooked succulent lamb shank cooked on a bed of caramelised onions and cinnamon sticks served with fluffy rice or creamy mash*
- Mum's Best Braised Duck Leg GF** 26.5  
*Persian style braised duck leg slow cooked in finely ground walnuts with a tangy homemade pomegranate & plum sauce served with fluffy rice. A firm favourite from our childhood*
- Ribeye Steak (250 gram)** 27.5  
*Prime Ribeye steak cooked on charcoal served with rich gravy and your choice of creamy mash & steamed vegetables or golden fries & fresh seasonal salad*
- Lamb Cutlets on fire GF** 30.0  
*Our most famous dish. Tenderised New Zealand lamb cutlets marinated in our chef's secret blend of spices cooked to perfection over fiery charcoals served with fluffy rice, fresh seasonal salad & garlic yoghurt*





## SHARING PLATTERS

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**Surf 'n' Turf (Sharing with 2)** 60.5

*Skewers of mouth-watering cubed lamb, succulent tenderloin chicken, tasty lemon & herb salmon fillets, crumbed butterflied prawn tails served with fluffy rice, fresh seasonal salad and garlic yoghurt*

**Charcoal Feast (Sharing with 2-3)** 69.0

*You will love the combination of our chargrilled tenderloin chicken, 250 gram sliced ribeye steak and our mouth-watering lamb cutlets on fire sitting on creamy mash served with fluffy rice and fresh seasonal salad*

**Royal Feast (6-8 people)** 198.0

*You want to try some of our all-time favourites in one dish? This is a perfect sharing feast for you! The royal feast includes skewers of mouth-watering cubed lamb, succulent tenderloin chicken, chargrilled chicken nibbles, ribeye steak, lamb cutlets, salmon, blue cod, charbroiled tomato served with fluffy rice topped with barberry and fresh seasonal salad*

## VEGETARIAN

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**Falafel Iskander** 21.5

*A blend of chickpeas, spring onion, celery, parsley, garlic, herbs and spices, topped with sautéed eggplant and garlic sauce served with fluffy rice and fresh seasonal salad*

**Dolma Iskander GF** 21.5

*Vine leaves stuffed with rice and aromatic herbs served with fluffy rice and fresh seasonal salad*

**Eggplant Iskander** 21.5

*Eggplant cooked with tomato and green pepper, served with fluffy rice and fresh seasonal salad*

## SOUVLAKI

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*All souvlakis served inside pita bread with seasonal salad, hummus, homemade tomato sauce & yoghurt sauce – hot sauce available on request*

**Falafel** 13.5

**Chicken** 14.5

**Lamb** 15.5

**Mixed** 18.0

*Mix of any two – vegetarian or meat options*

***Add chips or cheese to your souvlaki for an extra \$3.00***





## DESSERTS

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### **Baklava**

**14.0**

*Sweet pastry dessert made of flaky and crispy layers of filo filled with chopped mixed nuts and drenched in honey syrup, served with assorted ice cream*

### **Chocolate Mud Cake**

**14.0**

*A chocolate lover's dream. A beautifully gooey chocolate cake slice with a warm and rich taste that will leave you tempted for more! Served with assorted ice cream and a home-made raspberry drizzle*

### *Special occasion?*

*Ask our friendly staff for celebratory candles to add a finishing touch*



*/Chic Restaurant*  
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