

Cook 'n' with Gas

Flatbread 10.00
Garlic & cheese

Fresh Breads 10.00
With green herb butter,
balsamic reduction & olive oil

Marinated Olives 10.00
A warmed selection



Summer 2019
Mon – Sat 6PM

Hand Cut Potato Chips 10.00
With Aioli

Garden Salad 10.00
Seasonal leaves tossed in
vinaigrette with accompaniments

Eat your Vegetables 10.00
Seasonal selection

Good food takes time. Please tell your waiter if you are in a rush or have any dietary requirements.

Starters

Beef Soup 16.00 (DF)(GF)
Hot & spicy beef soup with tomato, basil,
shredded vegetables.

Gold Medal Mussels 17.00
Steamed in spruce beer, glazed under
guyere & speck with swiss chard salad.

Seafood Salad 18.00 (GF)(DF)
Marinated mixed seafood with lemon
& brandy mayonnaise.

Melon & Ham 16.00
Chilled melon with shaved parma ham on watercress,
balsamic olive oil & cracked black pepper.

Duck Liver Parfait 18.00 (GF Optional)
Baked creamy parfait served with mixed pickles,
plum chutney, smoked duck salad & toasts.

Crispy Fried Eggplant 16.00 (Vegan)
Served with courgette salad, red pepper
& coconut sambal.

Mains

Grilled Monkfish & Prawns 40.00 (GF)
Served on wild & tame basmati rice with lemon,
green beans, fennel & radish slaw.

Mixed Grill 40.00 (GF)
Roast ribeye & pork on garlic mash with grilled
lamb chop, mustard jus, spinach & greek salad.

Chicken 36.00 (GF)
Baked chicken, ham & mozzarella in tomato
sauce with new potato & mixed green salad.

Chickpea Tart 30.00 (Vegan)
Cherry tomatoes & chickpeas with green beans,
coriander oil & avocado salad.

Canterbury Lamb 42.00 (GF)
Carved lamb rack & roasted belly on saffron jus with
caramelized courgettes, tomato, thyme latke & aioli.

Beef a la Gas 40.00
Grilled ribeye on brisket gratin with green beans,
mushroom yorkshire pudding, watercress & bearnaise.

Carved Pork Belly 36.00 (GF)(DF)
On whipped kumara on harissa jus with charred
cabbage, extra crackling & X factor relish.

Venison 42.00 (GF)
Carved medallions on shiitake rice with broccoli,
crushed peas, parmesan & mushroom glaze.

Desserts & Cheese

Gas Paris Brest 14.00
Strawberries, banana & passion-fruit in a cream
filled choux bun with an almond-caramel sauce.

Summer Pudding 14.00
Fresh berries wrapped in vanilla bread
Served with fresh cream.

Chocolate Sticky Date Pudding 14.00
With chocolate ice cream & espresso sauce.

Daily Cheeses (70g) 16.00
With crackers, gherkin & branstons pickle.

Crepes a la Gas 16.00
Flambéed in mandarin napoleon & served
with fresh & frozen vanilla creams.

Gas Nutty Burnt Cream 14.00 (DF)(GF)
Glazed almond & lemon cream with a
peanut biscuit.

Whitestone Windsor Blue (70g) 16.00
With gingered walnut loaf & fig chutney.

Chocolate Wafer, Thin Mint 3.00 (GF)
A tiny little thin one.

ONE ACCOUNT PER TABLE PLEASE

23 Worcester Boulevard, City Central – Christchurch

Phone: (03) 377-9166

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