

LUNCH MENU



OPHIR, CENTRAL OTAGO NZ
ACCOMMODATION | FOOD

SOUP OF THE DAY (GF*)

served with house-made bread and parsley butter

18

SHAKSHUSKA (GF*)

eggs served in a spicy tomato sauce with house-made pancake

22

BREAD AND DIPS (GF*)

Selection of house-made dips, bread & lavosh crackers

18

TRADITIONAL CAESAR SALAD (GF*)

cos lettuce, garlic croutons, parmesan crisp, bacon, caesar dressing, anchovy & poached egg

20

FALAFEL or CHICKEN WRAP (V GF*)

broad bean falafel or chicken in Lahukah pancake, hummus,
lettuce, tomato cucumber salad with lemon or balsamic dressing

2 for 24 or one for 14

BACON BUTTY

Scrambled egg bacon aioli and rocket fuel sauce

10

OUR DAILY PIE

served with fresh salad & fries

23

OR

JUST THE PIE

no fries, no salad

12

OPEN SANDWICH (GF)

sirloin of beef, onion jam, garden greens, seasoned potatoes & aioli on toasted turkish bread

OR

chicken schnitzel garden greens seasoned potatoes aioli on Turkish bread

28

GRILLED CYPRIOT HALOUMI SALAD

roasted walnuts, baby beetroot, rocket

balsamic dressing

22

SMASHED AVOCADO

With poached eggs on rye toast and seasonal salad

22

HOUSE-CUT SEASONED POTATOES

house-made tomato sauce and aioli

9.5