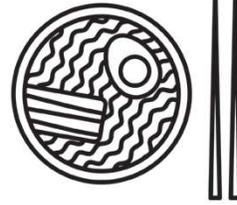


# CAUCUS LUNCH BOX



\* please let staff know your dietary requirements



Chicken donburi

## DONBURI

### CHICKEN KATSU \$15

fried chicken, garlic, yuzu cabbage slaw, scrambled egg, steamed rice

### TERIYAKI SALMON \$18

tender salmon, garlic, teriyaki sauce, yuzu cabbage slaw, steamed rice

### TERIYAKI FRIED DUMPLING \$14

onion, carrot, mushroom, garlic, mung bean, capsicum, courgette, fried dumplings, scrambled egg, yuzu cabbage slaw, steamed rice

## FRIED UDON



Upon request

### CHICKEN \$15

chicken, spring onion, garlic, onion, mung bean, carrot, bonito flake

### SEA FOOD \$18

calamari, prawn, clam, garlic, spring onion, mung bean, carrot, bonito flake

### VEGETARIAN \$14

onion, carrot, mushroom, mung bean, capsicum, courgette, bok choy



Seafood fried udon



Chicken nasi goreng

## NASI GORENG Upon request

### CHICKEN \$15

chicken, spring onion, garlic, onion, egg, mung bean, carrot

### SEA FOOD \$18

calamari, prawn, clam, garlic, egg, spring onion, mung bean, carrot

### VEGETARIAN \$14

onion, carrot, mushroom, garlic, egg, mung bean, capsicum, courgette, bok choy

MONDAY TO SUNDAY - 12:00PM TO 2:00PM ONLY

NOVOTEL WELLINGTON - 133 THE TERRACE - WELLINGTON - 04 918 1900

# CAUCUS

restaurant • bar

All day dining menu from 12 pm until 10 pm

## Snack

Marinated olives	\$ 8
Prawn twisters mini prawn twisters served with sweet chilli sauce	\$12
Fried dumplings v mini dumplings served with soy sauce	\$12
Cheese board V, NF, GF on request	One \$15 Two \$22 Three \$27

## Classic

Bread and dips v, N	\$15
Soup of the day v served with artisan bread	\$15
Beetroot bruschetta v, N, HO, GF on request spiced baby beets, poached apple, honeycomb, goat cheese, grapes, roasted walnut, mushroom and parmesan paste	\$15
Caesar salad Served with poached egg, croutons, cajun chicken, bacon, parmesan cheese, and Caesar dressing	\$23
Fish and chips Served with garden salad, beer battered fries, tartare sauce and tomato sauce	\$26
Beef burger Braised beef brisket, home-made bourbon bbq sauce, swiss cheese, green leaves, pickled red cabbage, tomato, free range fried egg served with beer battered fries, aioli and tomato sauce	\$26
Sausage and mash Rosemary lamb sausage served with mashed potato, green peas, pickled onion and red wine jus	\$23

We are passionate about food, our meals are made with high quality ingredients, however we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the management or Head Chef and we will endeavour to meet your requests.

EVERY NIGHT

ALL DAY DINING

SIMPLE TASTY

HEALTHY LOCAL

FRESH &

DELICIOUS

AT CAUCUS

DINNER

HEALTHY LOCAL

## Dessert

Please ask our friendly staff about today's dessert selection

GF: Gluten free    N: Contains nut    DF: Dairy free

V: Vegetarian    LS: Low Sugar    HO: Healthy option

# CAUCUS

restaurant • bar

Dinner menu from 6 pm until 10 pm

## Entrée

Bread and dips V, N	\$15
Soup of the day v served with artisan bread	\$15
Beetroot bruschetta V, N, HO, GF on request spiced baby beets, poached apple, honeycomb, goat cheese, grapes, roasted walnut, mushroom and parmesan paste	\$15
Traditional prawn cocktail iceberg, guacamole, crispy prosciutto, cherry tomatoes, served with cocktail sauce	\$16

## Main

Duck duo NF, GF grilled duck breast, garlic confit duck leg, plum puree, cauliflower gratin, grilled leek, red wine poached cherry, saffron potato served with red wine jus	\$36
Spinach and ricotta wellington V, N filo pastry stuffed with spinach, pumpkin and baked ricotta, warm quinoa salad, sautéed green bean, roast macadamia, served with beetroot tomato sauce	\$29

## Grill

All meats served with balsamic confit shallot

T bone 450g	\$42
Savannah Scotch 200g	\$28
Savannah Eye fillet 200g	\$34
Oraking salmon 170g	\$28
Lamb rump 200g	\$27

## Sauces choice of

Red wine jus, green peppercorn jus, seeded mustard, garlic butter,  
dijon mustard, lemon butter

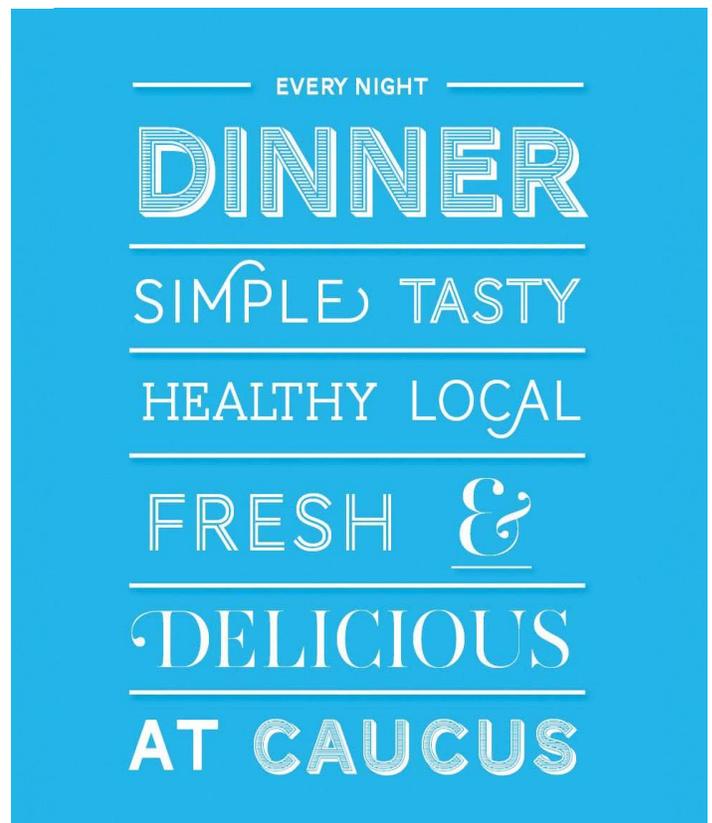
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## Side

Seasonal steamed vegetables (GF, NF, HO, V, DF)	\$9
Creamy mashed potato (GF, LS, NF, V)	
Beer battered fries (LS, NF, V,DF)	
Shoestring fries (GF, LS, NF, V,DF)	
Caucus garden salad (GF, LS, NF, HO, V, DF)	

## Dessert

Lava cake NF served with vanilla ice cream, chocolate truffle, cream chantilly and chocolate sauce	\$14
Banoffee pie served with vanilla ice cream and cream Chantilly	\$13
Cheese board V, NF, GF on request	One \$15 Two \$22 Three \$27



GF: Gluten free N: Contains nut DF: Dairy free

V: Vegetarian LS: Low Sugar HO: Healthy option

# SLEEP WALKER MENU

10:00 PM – 6:00 AM

**Beer Battered Fries - \$8**

Served with tomato sauce & aioli

**Potato Wedges- \$12**

Served with bacon and cheese accompanied with chiptole sauce & sour cream

**Ham and Cheese Toasted Sandwich- \$13**

Served with tomato sauce, aioli & beer fries

**Vege Pizza- \$20**

Roast bell pepper, mushrooms, spinach, caramelized onion, sundried tomato & olives

**Meat Lovers Pizza - \$21**

BBQ sauce, bacon, chorizo, spiced chicken breast, pepperoni, olives & mozzarella

**Chocolate Milk and Cookies - \$7**