



## Featherweights

<b><u>Bowl of fries</u></b>	<b>\$6.50</b>
Fries served with house Aioli and Relish	
<b><u>Gotham's homemade Garlic Flatbread:</u></b>	<b>\$7.00</b>
Gotham's own homemade Garlic Flatbread ..... A great accompaniment for anything on our menu.	
<b><u>Zucchini, Corn, and Feta fritters</u></b>	<b>\$12.00</b>
Served with homemade Relish and Greens	
<b><u>Caprese Salad</u></b> (GF)	<b>\$12.00</b>
Salad of Roasted Vine Ripened Tomatoes, Prosciutto and Bocconcini, with fresh Basil and drizzled Olive Oil	
<b><u>Chicken and Chorizo skewers</u></b> (GF)	<b>\$14.00</b>
Served with Greens and homemade relish	
<b><u>Panko Halloumi</u></b> (GF on request)	<b>\$14.00</b>
Panko crumbed organic Halloumi Cheese served with Greens, Lemon and Relish	
<b><u>Meat and Cheese duo Serves 2</u></b> (GF on request)	<b>\$28.00</b>
A mixture of Cured Meats, Brie Cheese, Aged Cheddar and Blue Cheese served with a homemade Flatbread and Cracker combo	

## Main Event

<b><u>Vegetarian Spaghetti</u></b>	<b>\$16.00</b>
Spaghetti tossed in a Caper, Parsley, Green Olive and Lemon Pesto, with fried Breadcrumbs and Caramelised Onion, topped with shaved Parmesan	
<b><u>Vegetarian Quesadilla</u></b>	<b>\$16.00</b>
Spinach Tortilla Wrap filled with Corn, Capsicum, Mushroom, Feta, Red Onion and Jalapenos, pan fried and served with a side of Sour Cream and Rocket Leaves	
<b><u>Gotham Salad</u></b> (GF)	<b>\$18.00</b>
Marinated Chicken Breast, Vine Ripened Tomatoes, Cucumber, Organic Feta, Avocado, Red Onion & Crispy Greens w Vinaigrette	
<b><u>Pan Fried Polenta</u></b> (GF)	<b>\$18.00</b>
Cheesy Polenta set and pan fried with Blue Cheese, Toasted Walnuts, Roasted Mushroom and a rich Tomato Sauce	
<b><u>Tarragon Chicken</u></b> (GF)	<b>\$25.00</b>
Roasted Tarragon and Lemon Chicken Leg finished in a Creamy Tarragon Sauce with Basmati Pilaff and Caramelised Fennel	
<b><u>Rogie's Favourite</u></b>	<b>\$25.00</b>
Fresh Fish of the day in a fluffy batter made with New Zealand's own Mikes Ale deep fried and served with hand cut Chips, Salad and Aioli	
<b><u>Thyme Pork Chops</u></b> (GF)	<b>\$28.00</b>
Pan Fried Pork Loin Chops served with Ham and Cabbage Mash and Red Wine Jus	
<b><u>Scotch Fillet</u></b>	<b>\$32.00</b>
Premium Scotch Fillet how you like it served with Sautéed Potatoes, Yorkshire pudding, Cress, Parsnip Chips and Red Wine Jus	