

PIZZA

CHEESY GARLIC CHEESY GARLIC	\$18
MARGHERITA TOMATO SAUCE, MOZZARELLA CHEESE & BASIL	\$18
VEGETARIAN TOMATO SAUCE, MOZZARELLA CHEESE & GRILLED VEGETABLES	\$24
CHICKEN BRIE & CRANBERRY CHICKEN BRIE & CRANBERRY	\$26
CHICKEN TIKKA PIZZA CHICKEN, PEPPER & ONION	\$26
MEAT FEAST HAM, PEPPERONI, CHICKEN SAUSAGES & BBQ SAUCE	\$26
HAWAIIAN HAM, CHEESE & PINEAPPLE	\$24
PEPPERONI PEPPERONI & MOZZARELLA CHEESE	\$22
QUATTRO FORMAGGIO (FOUR CHEESE) TOMATO SAUCE, MOZZARELLA, BRIE, GORGONZOLA, PARMIGIANO, CHEDDAR CHEESE	\$25
GAMBERI PRAWNS, BELL PEPPERS, MUSHROOM, ONIONS & LEMON JUICE	\$30
SALMON SALMON, CREAM CHEESE & CAPERS	\$28

GF BASES AVAILABLE

PASTA

POMODORO / ARRABBIATA HOMEMADE TOMATO & BASIL SAUCE	\$20
ALFREDO CHICKEN & CREAMY MUSHROOM SAUCE	\$22
SPAGHETTI BOLOGNESE COOKED BEEF MINCE WITH TOMATO & BASIL SAUCE	\$25
CREAMY MIX SEAFOOD SHRIMPS, SQUIDS, MUSSELS	\$26

SALADS

CAESAR SALAD LETTUCE, CROUTONS, PARMESAN CHEESE & CAESAR DRESSING	\$15
GARLIC PRAWN SALAD 6 PRAWNS SAUTÉED WITH GARLIC & SWEET CHILI SAUCE	\$26
GARLIC CHICKEN SALAD CHICKEN COOKED IN HONEY, GINGER, SOYA, GARLIC & SERVED WITH GREEN SALAD	\$24
TIKKA SALAD BONELESS CHICKEN MARINATED IN YOGURT, SPICES, ROASTED IN A TANDOORI OVEN, SERVED WITH SALAD	\$26
CHOICES OF CHICKEN HARYALI TIKKA, CHICKEN TIKKA, CORIANDER CHICKEN TIKKA	

SIDES

FRIES	\$10
POTATO / KUMARA MASH	\$10
MASALA FRIES	\$12
GARDEN SALAD	\$10
SEASONAL VEGETABLES	\$10
CAULIFLOWER RICE	\$10
MUSHROOM RICE	\$10
GREEN PEAS RICE	\$10
PAPADUMS / RAITA	\$5
PICKLES / MANGO CHUTNEY	\$5

DESSERTS

APPLE PIE SERVED WARM WITH VANILLA ICE CREAM	\$12
CHOCOLATE BROWNIE SERVED WARM WITH CREAMY VANILLA ICE CREAM	\$12
GULAB JAMUN FRIED DUMPLINGS WITH SUGAR SYRUP SERVED WARM WITH VANILLA ICE-CREAM	\$14
VANILLA ICE CREAM WITH YOUR CHOICE OF CHOCOLATE, STRAWBERRY OR PASSION FRUIT TOPPING	\$10

COFFEE

COFFEES CAPPUCCINO / MOCHA / FLAT WHITE / HOT CHOC / LATTE	\$6
BY THE SHOT AMERICANO / SHORT BLACK/ LONG BLACK	\$5
TEAS ENGLISH BREAKFAST / EARL GREY / GREEN / PEPPERMINT	\$5

OAT, SOY OR ALMOND MILK AVAILABLE



MON - SUN 12pm till late



09 424 0054

www.mainsailbarbistro.co.nz

YOUR CHOICE OF EITHER PENNE, SPAGHETTI OR FETTUCCINI

STARTER VEGETARIAN

GARLIC BREAD \$14
SLICED GARLIC BREAD TOPPED WITH GRILLED CHEESE

CIABATTA LOAF & 3 DIPS \$16
BASIL PESTO, HUMMUS, SUNDRIED TOMATO

ONION BHAJI \$14
SLICED ONIONS COATED WITH CHICKPEA FLOUR, DEEP FRIED & SERVED WITH TAMARIND SAUCE

CHAAT SAMOSA \$14
PASTRY FILLED WITH PEAS, MILD SPICES & POTATOES WITH MINT & SERVED WITH A TAMARIND SAUCE

SPECIAL PAKORA \$14
CHEF'S SECRET RECIPE

CHILI PANEER \$18
FRESH PANEER, MARINATED IN HONEY, SOYA, COOKED WITH CAPSICUM & ONION

NON - VEG

CALAMARI \$20
CRISPY FRIED CALAMARI SERVED SERVED WITH LEMON AIOLI

GARLIC PRAWNS \$20
CRISPY PRAWNS WITH SAUTÉ GARLIC, SOYA SAUCE & SERVED WITH BABY NAAN

LOLLYPOP CHICKEN \$18
MARINATED FRIED WINGS WITH CHEF'S SPECIAL SAUCE

CHILI CHICKEN \$20
CHICKEN MARINATED IN HONEY, SOYA COOKED WITH CAPSICUM & ONION

CHICKEN TIKKA \$20
BONELESS CHICKEN MARINATED IN YOGURT, SPICES, ROASTED & SERVED WITH MINT SAUCE

CHICKEN HARIYALI TIKKA \$20
BONELESS CHICKEN MARINATED YOGURT, INDIAN SPICE COOKED IN A TANDOORI OVEN

CORIANDER CHICKEN TIKKA \$20
BONELESS CHICKEN MARINATED IN YOGURT GARLIC, SPICE COOKED IN TANDOORI OVEN

CHILI CHICKEN \$20
CHICKEN MARINATED IN HONEY, SOYA COOKED WITH CAPSICUM & ONION

SOUP OF THE DAY

ASK YOUR SERVER \$15

CHEFS SPECIAL PLATTERS

PAPADUM PLATTER \$14
SERVED WITH MANGO CHUTNEY, MIXED PICKLE & HOMEMADE RAITA

VEGETABLE PLATTER \$24
VEGETABLE PAKORA, SAMOSA, & ONION BHAJI SERVED WITH TAMARIND & MINT SAUCE

MIXED PLATTER \$26
SAMOSA, CHICKEN TIKKA, VEGETABLE FALAFEL KEBAB, SEEKH KABAB SERVED WITH TAMARIND & MINT SAUCE

MEAT PLATTER \$30
CORIANDER CHICKEN, SEEKH KEBAB, CHICKEN HARIYALI & TANDOORI WINGS SERVED WITH MINT SAUCE

MAINS

CATCH OF THE DAY \$28
FRESH PAN-FRIED FILLET WITH CREAMY POTATO MASH / SALAD

SALMON FILLET \$30
PAN-SEARED FILLET & BALSAMIC GLAZE WITH SALAD / KUMARA MASH

FISH & CHIPS \$25
SERVED WITH CHIPS / SALAD/LEMON/AIOLI

CHICKEN PARMIGIANA \$27
CRUMBED FRIED CHICKEN BREAST, CHEESE & MARINARA SAUCE & FRIES

CHICKEN SCHNITZEL \$27
CRUMBED FRIED CHICKEN BREAST SERVED WITH FRIES EITHER WITH CREAMY MUSHROOM OR PEPPERCORN SAUCE

SCOTCH FILLET \$36
WITH MUSHROOM,PEPPERCORN OR BLUE CHEESE SAUCE LEMON & GARLIC AIOLI OR GARLIC BUTTER SERVED WITH FRIES/ SAUTE VEGGIES

LAMB SHANK \$34
ROSEMARY DEMI GLAZE SAUCE, CREAMY MASH POTATO & SAUTÉED VEGETABLES

PORK RIBS \$36
SLOW COOKED RIBS WITH CHEFS' SPECIAL SAUCE, COLESLAW & FRIES COLESLAW & FRIES

BURGERS

SERVED WITH FRIES

BEEF BURGER \$25
BEEF PATTY, CHEESE, BACON & SALAD

CHICKEN BURGER \$25
CRISPY CRUMBED CHICKEN, CHEESE, BACON & SALAD

VEGETARIAN BURGER \$24
MILDLY SPICED CRUMBED VEGETABLE PATTIE CHEESE & SALAD

INDIAN CUISINE

CHICKEN, BEEF, LAMB OR SEAFOOD \$23

BUTTER
SIMMERED IN A RICH TOMATO AND BUTTER SAUCE

TIKKA MASALA
GARLIC CAPSICUM, TOMATO AND ONION

KORMA
CREAMY CASHEW NUT AND ALMOND SAUCE

FENUGREEK
FENUGREEK, INDIAN SPICES, CASHEW NUTS, AND CREAMY SAUCE

MADRAS
RICH COCONUT CREAM AND SPICED SAUCE

JALFREZI
SEASONAL VEGETABLES, TANGY SAUCE AND CORIANDER

SAAG
HOME GROUND SPICES IN A RICH SPINACH GRAVY

VINDALOO
THE FAMOUS RED-HOT CURRY FROM GOA

ROGAN JOSH
AN EXOTIC BLEND OF SPICES, A SPECIALTY OF KASHMIR

KADHAI
TOMATO, ONION AND CAPSICUM SAUCE

MANGO
MILD SPICES WITH A CREAMY MANGO SAUCE

CORIANDER
CORIANDER, TOMATO, ONION, HERBS AND SPICES

GOAN CURRY
A TYPICAL GOAN STYLE COCONUT CREAM WITH CAULIFLOWER AND BROCCOLI

VEGETARIAN \$22

KADAI PANEER
PANEER IN ONION & TOMATO SAUCE FLAVOURED WITH CAPSICUM AND SPICES

PALAK PANEER
POPULAR NORTH INDIAN RECIPE WITH SPINACH AND COTTAGE CHEESE

VEGETABLES KORMA
VEGETABLES WITH CREAMY CASHEW NUT AND ALMOND SAUCE

CHANNA MASALA
CHICKPEAS AND DICED POTATO WITH FISH HERBS AND SPICES

MALAI KOFTA
COTTAGE CHEESE AND POTATO CROQUETTES WITH CREAMY CASHEW NUT SAUCE

PANEER TIKKA MASALA
PANEER WITH ONION, GARLIC AND CAPSICUM GRAVY

DAL TADKA
YELLOW LENTILS WITH GINGER GARLIC ONION AND SPICES

DAAL MAKHANI
BLACK LENTILS, KIDNEY BEANS, GINGER & GARLIC FINISHED WITH CREAM,BUTTER

FROM THE TANDOOR

PLAIN NAAN / BUTTER NAAN / GARLIC NAAN \$6

TANDOORI ROTI/ GARLIC ROTI/ LACHHA PARATHA \$6

MINT PARATHA / KEEMA NAAN/ PESHWARI NAAN \$7

GARLIC AND CHEESE NAAN \$7

GARLIC CHILI & CHEESE NAAN \$7

CORIANDER & CHILI NAAN \$7

ALOO KULCHA / ONION KULCHA/ PANEER KULCHA \$7

MAINSAIL SPECIALS

DHANSAK GOSHT \$26
LAMB OR GOAT WITH LENTILS, GINGER, ONION & FRESH CORIANDER

GOOGLY KORMA \$26
CHICKEN, CASHEW NUT & ALMOND SAUCE & FINISHED WITH CREAM

GOOGLY MASALA \$26
CHICKEN & LAMB MARINATED IN YOGHURT, SPICES, COOKED WITH ONION, TOMATO & CAPSICUM

CHENNAI EXPRESS \$26
CHICKEN, LAMB, BEEF, OR GOAT ROASTED IN AN ONION & COCONUT GRAVY

GOAT CURRY *GOAN STYLE* WITH BONES \$26
CHEFS SECRET RECIPE

BIRYANI SERVED WITH RAITA

CHICKEN/BEEF/LAMB/BEEF/GOAT BIRYANI \$25
YOUR CHOICE OF MEAT COOKED WITH RICE & AROMATIC SPICES ON A SLOW FIRE

VEGETABLE BIRYANI \$22
VEGETABLES COOKED WITH RICE & AROMATIC SPICES ON A SLOW FIRE

PRAWN BIRYANI \$25
KING PRAWNS COOKED WITH RICE & AROMATIC SPICES ON A SLOW FIRE

KIDS MEALS

HOT DOG & CHIPS \$12

FISH NUGGETS & CHIPS \$12

CHICKEN NUGGETS & CHIPS \$12

CHEERS BURGER \$16

CHOICE OF EITHER BUTTER CHICKEN/ MANGO/ KORMA WITH RICE & A BABY NAAN \$16