

Go Goa Eatery

food menu

BREAKFAST

BIG BREAKFAST 22

Your choice of free-range poached, fried, or scrambled egg. Complemented with crispy bacon, grilled sausage, pan-fried tomato, crisp hash brown and sourdough bread.

EGG BENEDICT 21

Poached eggs on top with spinach and crispy hash brown drizzled with our house hollandaise sauce, on a toasted English Muffin, crispy bacon or sautéed mushroom garnished with kumara flakes, or fresh salmon. **salmon +2**

TRIPLE EGGS OMLETTE 21

Your choice of 3 fillings: glazed ham, sautéed mushrooms, cheddar cheese, onion, pan-fried tomato, or sautéed spinach. Accompanied by our house-made salsa and sourdough bread.

EGGS ON TOAST 12

Any style free-range eggs with sourdough bread

CREAMY MUSHROOM 19

Portobello and button mushroom sautéed with garlic, oregano and rosemary on top of sourdough bread and finely shaved Parmesan. **bacon +4**

LUNCH

CHICKEN BURGER 22

Bacon-stuffed chicken burger, topped with melted cheddar, caramelized onions, fresh veggies, nestled in an artisan bun, complemented by our house-made mayo and golden fries.

BEEF BURGER 22

Sizzling angus patty, crisp smoked bacon, cheddar, fresh lettuce, ripened tomatoes, deeply caramelized onions, complemented by our house-made mayo and golden fries.

FISH AND CHIPS 24

Your choice of beer-battered or pan-fried fish. Served with a refreshing side salad or our crispy, golden fries.

MINCE ON TOAST 21

Tender minced beef, simmered with caramelized onions, sweet peas, and tomato sauce. Complemented with sourdough bread

SPECIALITY

GOAN CHICKEN CALDINE (G.F) 20

Tender pieces of chicken marinated in a blend of green coriander, aromatic spices and creamy coconut milk. Served with basmati rice.

PORK BELLY SORPOTEL (G.F) 21

Succulent pieces of pork belly, slow-cooked to perfection in a blend of aromatic spices. Served with basmati rice.

TANDOORI CHICKEN SALAD (G.F) 21

Succulent chicken, tenderized in a creamy yoghurt marinade and fragrant spices. Served with fresh mesclun greens, caramelized onions and grilled tomatoes.

CHANNA MASALA & RICE (G.F,V) 17

Tender chickpeas cooked with cauliflower, onions, tomatoes, garlic and ginger. Simmered to perfection with our homemade spice blend. Served with basmati rice.

GOAN PRAWN CURRY (G.F) 22

Prawns cooked in mild coconut goan spices and apples. served with long grain rice.

GOAN PORK VINDALOO (G.F) 20

Tender pork marinated in garlic, ginger and Goan spices. Slow-cooked to perfection. Served with basmati rice.

LAMB XACUTTI CURRY (G.F) 23

Tender lamb, slowly simmered in our unique blend of 14 aromatic spices including white poppy seeds and roasted onions. Served with basmati rice and paratha bread.

GRANDMA'S STYLE BEEF CURRY (G.F) 19

Beef cooked in a homemade blend paste of green coriander and spices. served with long grain rice.

GOA DEVON SIDES

Gluten Free Bread, Paratha 3

Hash Brown 4

Bacon, Sausage, Mushroom, Avocado, Side Salad 5

Salmon 6

we host catering and birthday events

www.gogoeatery.co.nz • [@gogoeatery](https://www.instagram.com/gogoeatery) • [f gogoeatery](https://www.facebook.com/gogoeatery) • [09 445 4173](https://www.whatsapp.com/channel/00299a00000000000000000000000000)