

**DECISION UNDER DELEGATED AUTHORITY ON AN APPLICATION
BY QUEENSTOWN CASINOS LIMITED FOR APPROVAL OF
NEW SIGNAGE AT THE QUEENSTOWN CASINO**

Date of Decision: 29 October 2012

1. On 25 October 2012, Queenstown Casinos Limited ("QCL") applied, pursuant to condition 6 of its venue licence, for approval of signage to be displayed in the light box outside the SKYCITY Queenstown casino.

2. Condition 6 provides as follows:

6. The Licence Holder must obtain the approval of the Commission prior to:

- (a) ...
- (b) ...
- (c) the addition or alteration of signage relating to the casino business on the exterior of the Casino Venue or on or around the building within which it is located.

The process by which the Licence Holder may obtain approval for construction or design changes to Level 2 of the Casino Venue (6(a) above) is set out in condition 7. The Commission will determine any application for approval under 6(b). The Executive Director may approve the addition or alteration of signage relating to the casino business on the exterior of the Casino Venue or on or around the building within which it is located (paragraph (c) above) if he/she is satisfied the proposed changes will have no potentially adverse effects. If he/she is not so satisfied, the proposed changes must be referred to the Commission for a decision on approval.

7. The proposed signage will have no potentially adverse effects and is approved by the Executive Director under delegated authority pursuant to condition 6 QCL's venue licence. A copy of the signage is **attached**.


Blair Cairncross
Executive Director
Gambling Commission

29 October 2012



Wild thyme bar and restaurant

lunch menu 12–4pm

TEN \$10 FOR LUNCH SPECIALS

- 01 **SOUP OF THE DAY** ^(V)
served with a generous slab of house made bread
- 02 **CURRY OF THE DAY**
chef's own curry, house made and served with condiments
- 03 **FISH AND CHIPS**
beer battered fish, served with chunky fries, coleslaw salad, lemon and tartare sauce
- 04 **PASTA OF THE DAY** ^(V)
amazing delectable pasta dish created by your chef daily
- 05 **BEEF SKEWERS** *
marinated in honey and soy, served with rice and petit Asian salad
- 06 **OMELETTE** ^(V) *
3 egg omelette with onion and cheese served with chutney and salad (option of ham or vegetarian)
- 07 **TORTILLA WRAPS**
tandoori chicken or falafel ^(V) wrapped with cheese, tomato and carrot salad, grilled and served with aioli and slaw style salad
- 08 **THE LEGENDARY BLAT**
bacon, lettuce, avocado and tomato, with aioli and onion chutney
- 09 **BEEF AND GUINNESS HOTPOT**
hearty beef stew with mash potato and grilled house made bread
- 10 **BRUSCHETTA** ^(V)
with a tomato salsa, crumbed feta and balsamic reduction

HOUSE \$15 SPECIALTIES FOR

- SEAFOOD CHOWDER**
creamy and delicious, with a generous helping of seafood and a thick slab of house made bread
- CRUMBED CALAMARI**
coated in a crispy lemon pepper crumb, served with a salad, lemon wedges and aioli
- ONION AND FETA TART** ^(V)
with a light spinach and almond salad and salsa verde
- STEAK SANDWICH**
juicy morsels on house made bread with lettuce, tomato, onion marmalade and drizzled with aioli

SIDES

- AIOLI/EGG
- TOASTED BREAD
- CHUNKY STEAK FRIES
- HOUSE SALAD

1
2
3
4

ADD FOR ONLY \$5

a house wine, tap beer, or coffee and cake to any meal from the lunch menu. Available 12-4pm only

dinner menu 6–10pm

TO START

- HOUSE MADE GARLIC BREAD**
served dripping with garlic butter
- SELECTION OF HOUSE MADE BREADS & DIPS**
- SOUP OF THE DAY** ^(V)
with a generous slab of house made bread
- BRUSCHETTA** ^(V)
with a tomato salsa, crumbed feta and balsamic reduction
- BEEF SKEWERS** *
marinated in honey and soy, served with petit Asian salad
- CRUMBED CALAMARI**
coated in a crispy lemon pepper crumb, served with a salad, lemon wedges and aioli
- ONION AND FETA TART** ^(V)
with a light spinach and almond salad and salsa verde
- SEAFOOD CHOWDER**
creamy and delicious, with a generous helping of seafood and a thick slab of house made bread

PUB FARE

- CURRY OF THE DAY**
chef's own curry, house made and served with condiments
- FISH AND CHIPS**
beer battered fish, served with chunky fries, coleslaw salad, lemon and tartare sauce
- PASTA OF THE DAY** ^(V)
amazing delectable pasta dish created by your chef daily
- RUMP STEAK**
cooked to your liking with slaw, fries and gravy

SIDES \$6

- ROASTED BABY POTATOES WITH HERBS
- CREAMY MASH
- HOUSE SALAD
- STEAK FRIES WITH AIOLI
- STEAMED VEGE

MAIN MEALS

- 9 **PORK LOIN** * 28
served with a mango and apple salsa, beauregard puree and a light Asian salad
- 12.5 **SALMON FILLET** * 29
resting on baby potatoes, roasted red pepper, kalamata olives, capers and a zingy red capsicum couli
- 10 **NEW ZEALAND LAMB** * 30
cup of slow braised tender lamb, on a bed of saute potato and herbs, with a cutlet alop minted pea puree
- 10 **CORN FED CHICKEN BREAST** 27.5
encrusted with couscous, a warm Mediterranean salad of olives, feta and wilted greens
- 13.5 **SIRLOIN** 28
250gm steak on creamy mash with green beans wrapped in bacon, home made onion rings and a rich jus
- 15 **VENISON** * 30
New Zealand venison leg, served with manuka smoked mushrooms, stacked sweet potato and a sweet red wine jus
- 15 **VEGETABLE TIAN** ^(V) 26
stacked roasted Mediterranean vegetables with blini crepes and served with a pepper sauce and mizuna salad

DESSERTS

- 16 **CHOCOLATE BROWNIE** 10
served warm and gooey, with couli and whipped cream
- 16 **CREPES SUZETTE** 10
sublimely crepes rolled and macerated with an orange liqueur and oven roasted, served with ice-cream
- 19 **CRÈME DE POT** 10
lemon crème set in a vial served with biscotti and berry compote
- ICE-CREAM TRIO** 10
a delicious selection of house made ice-cream with berry compote and biscotti wafers
- SELECTION OF CHEESES FROM AOTEAROA** 19.5
served with chutney, fruit and crackers

A selection of tea, coffee and liquors are available

GAMBLING
COMMISSION


SKYCITY
QUEENSTOWN CASINO

OPEN MIDDAY UNTIL 4AM DAILY

R20

NO PUBLIC HOLIDAY SURCHARGE

DISCOUNTS APPLY FOR PREMIER CARD HOLDERS (EXCLUDES \$10 LUNCH AND SPECIAL OFFERS)

PLEASE ADVISE OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS * GLUTEN FREE ^(V) VEGETARIAN