



BOARDWALK

# Reopening Dinner 3 Course Set Menu

Available Friday & Saturday  
From 5pm

Choose Any  
Entrée, Main & Dessert  
For \$55pp

Vegan / Vegetarian Options Available

## to start

Fresh Bluff Oysters -36 / 72  
served natural 1/2 dozen or dozen

## entrée

Stewart Island Salmon Gravlax 25  
pickled plums, black garlic, celery, ponzu, dill oil

Seafood Chowder 23  
pan-fried monkfish, clams, green lipped mussel powder

Smoked Venison 24  
horseradish crème fraîche, spring onion, charred beetroot, boysenberry

Yellowfin Tuna Tataki 24  
dressed sea vegetables, lemon grass mayonnaise, chilli, lemon bites, fried kombu

## mains

Lamb Shoulder Wellington 38  
sautéed spinach, mushroom duxelles, heirloom carrots, smoked bone marrow purée, minted lamb gravy

Fish & Chips 32  
beer battered blue cod, tartare sauce, lemon

Free Range Hen Breast Stuffed with Chestnuts 37  
burnt butter, sage & potato gnocchi, sultanas, pickled grapes

Grass Fed Savannah Sirloin 38  
cooked to your liking - served with triple cooked chips & café de paris butter

Salted Tomato Poached Blue Cod 39  
confit cherry tomatoes, rosemary thyme potato gratin, broccolini, caramelised lemon

## dessert

Apple Rhubarb Crumble 15  
vanilla custard

Whittaker's Chocolate Éclair 18  
whip cream, dulce de leche, peanut brittle

Lemon Tart 17  
crème fraiche

## sides

Triple Cooked Chips 12  
Glazed Manuka Honey, Orange & Chilli Carrots 10  
Rosemary Thyme Potato Gratin 10  
Mixed Leaf Salad, Pickled Red Onion 12