



BOARDWALK

to start

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

entrée

Boardwalk Seafood Chowder 23
pan-fried monkfish, clams, manuka smoked bacon, green shell mussel powder

Big Glory Bay Salmon Gravlax 25
horseradish crème fraiche, dill oil, charred beetroot, blood orange, watercress

Smoked NZ Venison Carpaccio 24
pickled cherries, red cabbage puree, salted cucumber, spring onion oil, leek ash

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

mains

Poached Blue Cod 39
confit heirloom carrots, spiced bisque, roast capsicum crisp, chives

Lamb Wellington 38
sautéed spinach, mushroom duxelles, butternut squash, smoked bone marrow purée, minted gravy

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

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

Sage & Thyme Stuffed Chicken Breast 37
kumara mash, caramelised butter, pickled onion, broccolini

dessert

Apple Rhubarb Crumble 15
crème anglaise, apple skin powder

Hazelnut Chocolate Tart 18
peanut brittle, hokey pokey ice-cream

Sticky Date Pudding 17
caramel, vanilla ice-cream

sides

Glazed Carrots with Chilli 10

Triple Cooked Chips 12

Salt Baked Mash Potato 10

Mixed Leaf Salad 12