



BOARDWALK

A LA CARTE MENU

starters

Pan Seared NZ Scallops 27

cauliflower, pomegranate, pork crisp, caramelised butter, toasted sourdough

Smoked NZ Venison Carpaccio 23

horseradish crème fraiche, charred beetroot, celery, pear, black peppercorn, spring onion oil

Boardwalk Seafood Chowder 25

pan-fried monkfish, clams, manuka smoked bacon, green lipped mussel powder

Big Glory Bay Salmon 24

lemongrass mayo, kombu, salted cucumber, red chilli, apple, lemon bites, squid ink tapioca

mains

Salted Tomato Poached Blue Cod 39

confit cherry tomatoes, rosemary thyme potato gratin, broccolini, meyer lemon butter sauce

Cardrona Merino Lamb Rack 44

herb crust, vadouvan carrot purée, shallot, pistachio yoghurt, minted lamb sauce

Stuffed Free Range Chicken Breast 37

confit garlic mash, balsamic roast onion, burnt leek heart, tarragon, jus gras

Market Fish M/P

citrus cream sauce, grilled witloof, fried kale, salmon caviar

from the grill

served with salt baked mashed potato

Whole Flat Fish fried capers, lemon, tartare sauce, white wine butter sauce	M/P	200g Taupo Beef Sirloin grass fed, Waikato NZ	38
Whole Live Crayfish garlic butter	M/P	250g Wakanui Scotch Fillet 90 day grain finished, Ashburton NZ	44
Add 3 Jumbo Tiger Garlic Prawns coriander, chilli lime sauce	25	450g Canterbury Ribeye on the Bone grass fed, NZ	54
Add NZ Crayfish Tail - Half/Full	45/90	200g Ocean Beef Tenderloin grass fed, Raikaia Gorge, NZ	48

Choose Your Sauce

red wine jus / peppercorn / mushroom / café de paris butter

sides

Steamed Greens, Lemon Oil, Toasted Almonds 12

Mixed Leaf Salad, pickled red onion, shallot vinaigrette 12

Roasted Beets, Smoked Hazelnuts, Soft Herbs 12

Glazed Carrots with Chili 10

Salt Baked Mashed Potato 10

Triple Cooked Chips, garlic Aioli 12

Rosemary Thyme Potato Gratin 14