



BOARDWALK  
SEAFOOD · STEAK · OYSTERS

# Christmas Day Menu

**Freshly Baked Sourdough**  
pine salt seasoned butter

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**Manuka Honey Glazed Ham Hock Terrine**  
piccalilli, wholegrain mustard, compressed celery, pickled apple

**Boardwalk Seafood Chowder**  
pan-fried monkfish, tua tua clams, manuka smoked bacon, green lipped mussel powder

**Smoked NZ Venison Carpaccio**  
horseradish crème fraiche, charred beetroot, celery, pickled pear, black peppercorn, spring onion oil

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**Limoncello Granita**  
palate cleanser

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**Big Glory Bay Salmon Fillet**  
citrus cream sauce, grilled witloof, salmon caviar, smoked new potato

**NZ Beef Wellington**  
wilted baby spinach, mushroom duxelles, smoked bone marrow puree, truss cherry tomato, red wine jus

**Roast Chicken Breast**  
chestnut sage & caramelised leek stuffing, balsamic roast onion, confit garlic mash, fried kale, chicken gravy

All main courses will be served with thyme roasted new potatoes and seasonal greens

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**Traditional Christmas Pudding**  
brandy anglaise

**Chocolate Delice**  
candy cane dust

**Meyer Lemon Tart**  
Italian meringue, kaffir lime leaf



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## Kids Menu

Under 12

**Freshly Baked Sourdough**  
pine salt seasoned butter

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**Cheese & Crackers**  
veggie sticks, roasted red pepper hummus

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**Boardwalk Seafood Chowder**  
warm bread

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**Roast Chicken Breast**  
heirloom carrots, chicken gravy

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**Savannah Grass-Fed NZ Beef Medallion**  
heirloom carrots

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**Christmas Sticky Toffee Pudding**  
vanilla custard

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**Chocolate Brownie**  
vanilla ice cream, crushed candy cane





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## Vegetarian Menu

Freshly Baked Sourdough  
pine salt seasoned butter

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### Beetroot Carpaccio (V)

horseradish crème fraiche, celery, pickled pear, black peppercorn, spring onion oil

### Tomato Tartare (V)

roasted capsicum tapioca, pine, confit garlic oil, balsamic glaze, fried capers, salted cucumber

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Limoncello Granita  
palate cleanser

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### Caramelised Leek Hearts (V)

rosemary & thyme potato gratin, confit cherry tomato, tender stem broccoli, meyer lemon butter sauce

### Grilled Heirloom Carrot Risotto (V)

fried kale, witloof, vadouvan carrot purée, roasted onion, puffed wild rice

All main courses will be served with thyme roasted potatoes and seasonal greens

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### Traditional Christmas Pudding

brandy anglaise

### Chocolate Delice (V)

candy cane dust

(V) Vegan alterations available