



BOARDWALK

A LA CARTE MENU

## starters

### Pan Seared NZ Scallops 27

cauliflower, pomegranate, chicharron, caramelised butter, toasted sourdough

### Smoked NZ Venison Carpaccio 23

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

### Boardwalk Seafood Chowder 25

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

### Cured 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 Duo 44

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

### Stuffed Free Range Chicken Breast 37

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

### Market Fish M/P

citrus cream sauce, grilled witloof, salmon caviar, smoked new potato

## from the grill

served with salt baked mashed potato

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

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### 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, Chili 10

Salt Baked Mashed Potato 10

Triple Cooked Chips, Garlic Aioli 12

Rosemary, Thyme Potato Gratin 14