

BOARDWALK

SEAFOOD • STEAK • OYSTERS

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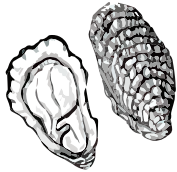
WARM BREADS
sourdough, whipped butter, pine salt

3pp

OYSTERS & RAW BAR

OYSTERS

seasonal availability



		1/2doz	doz
BLUFF TE KOUMA MAHURANGI ORONGO BAY TE MATUKU KAIPARA	natural with mignonette & lemon wedge	30	60
	natural with spicy sesame	30	60
	tempura battered with aioli	36	72
	kilpatrick	36	72
	rockefeller	36	72
	bloody mary oyster shooter	8ea	

MARKET FISH CRUDO “RAW” 18
coriander, crispy shallots, chives, nahm jim, baby gem lettuce, red radish

CURED BIG GLORY BAY SALMON 24
ponzu, lemongrass mayo, kombu, salted cucumber, pickled chilli, apple, lemon bites, squid ink tapioca

CANTERBURY BEEF TARTARE 24
wasabi cream, lime leaf cured egg yolk, crispy spring roll paper, miso aioli



SEAFOOD PLATTER

oysters, salt & pepper soft shell crab, market fish crudo, cured big glory bay salmon, seared scallops, Australian garlic banana prawns, beer battered blue cod, mussels, clams and chorizo, fries 125



STEAKS

served with café de paris butter, fries, horseradish aioli



WAKANUI SIRLOIN 250G 38
Angus & Hereford Grass-fed, Grain Finished

EYE FILLET 200G 42
Black Angus Grass-fed

SAVANNAH SCOTCH 300G 46
Angus & Hereford Grass-fed

SAVANNAH RIB EYE ON THE BONE 500g 58
Angus & Hereford Grass-fed

ADD
BANANA PRAWNS 22 | NZ CRAYFISH TAIL Half 50 | Full 100
roast garlic butter, lemon, chives

extra sauce 4ea
mushroom | red wine jus | pepper sauce | chimichurri

MERINO LAMB SHOULDER (for two) 95
12 hour braised, duo of sauces - chimichurri & mint lamb jus

WHOLE LIVE NZ CRAYFISH MP
subject to availability
garlic butter, chives



STARTERS



BOARDWALK CHOWDER 20
NZ seafood, manuka smoked bacon, grilled sourdough

SALT & PEPPER CRAB STEAMED BUN - 2pcs 18
house pickles, kewpie mayo, soy ginger-garlic glaze, kimchi

SEARED SCALLOPS 24
tarragon, bacon pernod cream sauce, black garlic, cauliflower

GREEN LIPPED MUSSELS, CLAMS & CHORIZO 22
leeks, pickled carrots, red onion, roast capsicum, spicy sesame sauce, spring onion oil, grilled sourdough

GARLIC PRAWNS 26
Australian banana prawns, agria potatoes, chilli tomato sauce, aioli, parsley, coriander oil

CHICKEN LIVER PÂTÉ 19
seaweed lavosh, preserved fruit, shiso

TEMPURA EGGPLANT 18
white bean puree, 'salsa verde', black sesame caramel

TORCHED FETA & TOMATO SALAD 20
olive oil-soaked sourdough, pickled onion, cucumber, fried capers, basil, roasted peppers, shallot vinaigrette



MAINS

BLUE COD & CHIPS 35
beer battered, triple cooked chips, tartare sauce, lemon

FISH CURRY 33
fried curry leaves, chilli, crispy shallots, aromatic herbs, jasmine rice

MARKET CATCH MP
- white wine butter sauce, steamed greens OR
- szechuan black beans, charred spring onion, shiso
chilli & spring onion oil

WHOLE FLAT FISH MP
fried capers, lemon, tartare sauce, white wine butter sauce

FREE RANGE CHICKEN BREAST 34
teriyaki glaze, broccoli, jasmine rice

MUSHROOM XO FETTUCCINE 28
fettuccine egg pasta, mushroom XO, leeks, chilli, red onion, button mushroom cream sauce

SIDES
MASHED POTATO 10
STEAMED GREENS lemon oil, garlic, shallots, almonds 10
TRIPLE COOKED CHIPS aioli 12
MIXED LEAF SALAD pickled red onion, shallot vinaigrette 8
ROCKET SALAD parmesan, extra virgin olive oil, balsamic glaze 10
ROAST POTATOES chipotle aioli 12
BLACK BEANS steamed kumara, black bean sauce, chilli, oil, shiso 8

vegetarian | spicy | Vegan & Vegetarian menu available