

BOARDWALK

SEAFOOD • STEAK • OYSTERS

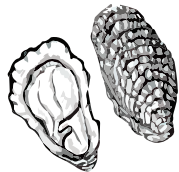
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BOARDWALK

OYSTERS

seasonal availability



		1/2doz	doz
BLUFF	natural with mignonette & lemon wedge	30	60
TE KOUMA	natural with spicy sesame	30	60
MAHURANGI	tempura battered with aioli	36	72
ORONGO BAY	kilpatrick, manuka bacon, worcestershire, shallot	36	72
TE MATUKU	rockefeller, béchamel, spinach, toasted panko breadcrumb	36	72
KAIPARA	bloody mary oyster shooter	8ea	

STARTERS



SOFT-SHELL CRAB STEAMED BAO BUN	9ea
salt & szechuan pepper tempura crab, house pickles, kewpie mayo, soy lemon-garlic glaze, kimchi	
BOARDWALK CHOWDER	20
manuka smoked bacon, market fish , clams, green lipped mussels, grilled sourdough	
SEARED SCALLOPS	25
tarragon, bacon pernod cream sauce, tamarillo jam, cauliflower	
BRAISED FIORDLAND VENISON	24
charred beetroot, purple kumara purée, boysenberry glaze	
MARKET FISH CEVICHE	18
coriander, citrus, avocado purée, heirloom tomatoes, crispy shallots, pickled chilli	
CURED BIG GLORY BAY SALMON	24
ponzu, lemongrass mayo, kombu, salted cucumber, pickled chilli, apple, lemon bites, squid ink tapioca	
EGGPLANT TEMPURA	18
black sesame spicy caramel, white bean miso purée, 'salsa verde'	
GARLIC PRAWNS	26
Australian banana prawns, agria potatoes, chilli tomato sauce, aioli, parsley, coriander oil	

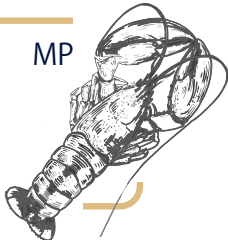


LIVE CRAYFISH

subject to availability

roast garlic butter, fried capers, lemon, chives

served with your choice of two sides



SIDES

TOMATO & CUCUMBER SALAD	pickled red onion, olives, shallot vinaigrette	12
ROCKET SALAD	parmesan, extra virgin olive oil, balsamic glaze	10
STEAMED GREENS	lemon oil, almonds	10

MAINS

BLUE COD & CHIPS	36
beer battered, triple cooked chips, tartare sauce, lemon	
FISH CURRY	34
red chilli, fried curry leaves, crispy shallots, aromatic herbs, jasmine rice	
MARKET CATCH	MP
white wine butter sauce, steamed greens	
WHOLE FLAT FISH	MP
fried capers, lemon, tartare sauce, white wine butter sauce	
FREE RANGE ROAST CHICKEN BREAST	36
caramelised leek and thyme stuffing, burnt butter, pickled grapes, sage & potato gnocchi, fried kale, jus gras	
MUSHROOM XO FETTUCCINE	30
fettuccine egg pasta, spicy XO, leeks, chilli, red onion, button mushroom cream sauce	
TE MANA ROAST LAMB DUO	49
vadouvan heirloom carrots, smoked bone marrow purée, torched feta, lamb sauce	
BIG GLORY BAY SALMON WELLINGTON	42
filo pastry, prosciutto, napa cabbage, pea purée, preserved lemon oil, king salmon caviar	



STEAKS

served with salt baked mashed potato & choice of sauce	
BLACK ANGUS SIRLOIN 225G	36
Grass-fed	
WAKANUI SIRLOIN 250G	39
Grain-fed	
BLACK ANGUS EYE FILLET 200G	45
Grass-fed	
WAKANUI 'PETIT' EYE FILLET 180G	48
Grain-fed	
SAVANNAH SCOTCH 250G	45
Grass-fed	
SAVANNAH RIB EYE ON THE BONE 450g	54
Grass-fed	
sauces	
red wine jus peppercorn mushroom café de paris butter	
extra sauce	
add	
BANANA PRAWNS 15	NZ CRAYFISH TAIL Half 45 Full 90
roast garlic butter, fried capers, lemon, chives	

