

# BOARDWALK



SEAFOOD • STEAK • OYSTERS

## OYSTERS

seasonal availability

	1/2 doz	doz
NATURAL WITH MIGNONETTE	36	72
TEMPURA BATTERED WITH AIOLI	36	72
KILPATRICK manuka bacon, worcestershire, shallot	36	72
BLOODY MARY OYSTER SHOOTER	8 ea	

GRILLED SOURDOUGH  
pine salt butter

10.5

MARINATED OLIVES

10.5

## ENTRÉES

SEAFOOD CHOWDER manuka smoked bacon, market fish, clams, green lipped mussels, grilled sourdough	25.5
SEARED SCALLOPS manuka smoked bacon Pernod cream sauce, spring onion oil, fennel	29.5
GARLIC PRAWNS crispy capers, chives, leek, romesco sauce, chive oil	28.5
ZUCCHINI TEMPURA black sesame caramel, white bean puree, 'salsa verde'	25.5

## NZ CRAYFISH

subject to availability

WHOLE LIVE CRAYFISH

served with your choice of garlic butter or mornay sauce

MP

## GRILL

premium cuts of NZ beef and lamb with your choice of complimentary sauce

SIRLOIN   WAKANUI 250g   grain - finished	48.5	SIRLOIN   BLACK ANGUS 200g   grass - fed	39.5
SCOTCH   BLACK ANGUS 300g   grass - fed	52.5	EYE FILLET   BLACK ANGUS 250g   grass - fed	54.5
EYE FILLET   SAVANNAH 180g   grass - fed	46.5	RACK OF LAMB	48.5

red wine jus | peppercorn | mushroom | café de paris butter | extra sauce 5ea

add to your grill selection:

GARLIC PRAWNS 18.5

SEARED SCALLOPS 25.5

## MAINS

WHOLE FLAT FISH fried capers, lemon, tartare sauce, white wine butter sauce	MP
MARKET CATCH - choice of · pan fried, white wine butter sauce, steamed greens, chives · beer battered, triple cook chips, tartare sauce, lemon	MP
FISH CURRY red chilli, fried curry leaves, crispy shallots, aromatic herbs, roast capsicum, Jasmine rice	37.5
STUFFED CHICKEN BREAST caramelised leek and thyme stuffing, burnt butter, pickled grapes, sage & potato gnocchi, jus gras,	38.5
MUSHROOM XO FETTUCCHINE spicy XO, leeks, chilli, red onion, button mushroom cream sauce	36.5

## SIDES

KALE SALAD WITH GOAT'S CHEESE 14 | STEAMED GREENS 15

HONEY, CHILLI GLAZED CARROTS 15 | ONION RINGS 14

SALT BAKED MASH POTATO 14 | TRIPLE COOKED CHIPS 15

15% SURCHARGE INCURS ON PUBLIC HOLIDAYS

## DESSERT

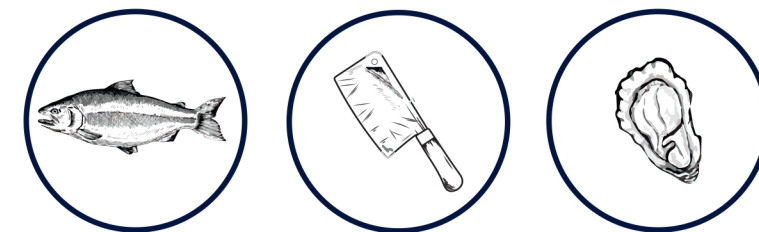
<b>VANILLA CRÈME BRULEE</b> lemon curd, torched meringue, caramelized butter filo pastry	18.5
<b>WHITTAKER'S DARK CHOCOLATE FONDANT</b> chocolate mousse, earl grey ice cream (please allow 15 minutes)	18.5
<b>TART TATIN</b> NZ apples, cardamom ice cream, apple cider butterscotch glaze	18.5
<b>BOYSENBERRY SORBET</b> caramelised chocolate soil	15.5
<b>CHEESE PLATE SELECTION</b> saffron and apple chutney, fresh fruit, poppyseed lavosh (please ask your server for today's cheese selection)	36.5

## DESSERT COCKTAILS

<b>LEMON MERINGUE PIE</b> absolut vodka, cointreau, lemon, sugar, torched meringue	24
<b>FERREROR ROCHER</b> absolut vanilla vodka, creme de cacao, frangelico, hazelnut, chocolate, fresh cream	24
<b>BRANDY ALEXANDER</b> cognac, creme de cacao, cream	20
<b>ESPRESSO MARTINI</b> absolut vodka, coffee liqueur, dark creme de cacao, licor 43	22
<b>LIQUEUR COFFEE</b> your choice of liqueur,caffare espresso coffee, double cream	18

## AFTER DINNER

Taylor's 10 Yr Old Port	18   150	Remy Martin VSOP	18	Martell VS Single Distillery	14
Taylor's 20 Yr Tawny Port	32	Hennessy VSOP	18	Martell VSOP	18
Courvoisier VS	14	Hennessy XO	38	Martell XO	36
Luigi Francoli Moscato Grappa	13	Limoncello	13	Baileys	13



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