

## DESSERT

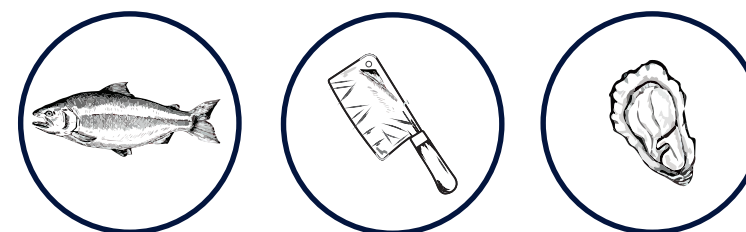
|                                                                 |           |
|-----------------------------------------------------------------|-----------|
| <b>VANILLA CRÈME BRULEE</b>                                     | <b>18</b> |
| lemon curd, torched meringue, caramelized butter filo pastry    |           |
| <b>WHITTAKER'S DARK CHOCOLATE FONDANT</b>                       | <b>20</b> |
| chocolate mousse, earl grey ice cream (please allow 15 minutes) |           |
| <b>TART TATIN</b>                                               | <b>20</b> |
| NZ apples, cardamom ice cream, apple cider butterscotch glaze   |           |
| <b>BOYSENBERRY SORBET</b>                                       | <b>16</b> |
| caramelised chocolate soil                                      |           |
| <b>CHEESE PLATE SELECTION</b>                                   | <b>30</b> |
| saffron and apple chutney, fresh fruit, poppyseed lavosh        |           |
| (please ask your server for today's cheese selection)           |           |

## DESSERT COCKTAILS

|                                                                                     |           |
|-------------------------------------------------------------------------------------|-----------|
| <b>LEMON MERINGUE PIE</b>                                                           | <b>26</b> |
| absolut vodka, cointreau, lemon, sugar, torched meringue                            |           |
| <b>FERREROR ROCHER</b>                                                              | <b>26</b> |
| absolut vanilla vodka, creme de cacao, frangelico, hazelnut, chocolate, fresh cream |           |
| <b>BRANDY ALEXANDER</b>                                                             | <b>22</b> |
| cognac, creme de cacao, cream                                                       |           |
| <b>ESPRESSO MARTINI</b>                                                             | <b>24</b> |
| absolut vodka, coffee liqueur, dark creme de cacao, licor 43                        |           |
| <b>LIQUEUR COFFEE</b>                                                               | <b>18</b> |
| your choice of liqueur, l'affare espresso coffee, double cream                      |           |

## AFTER DINNER

|                               |          |                  |    |                              |    |
|-------------------------------|----------|------------------|----|------------------------------|----|
| Taylor's 10 Yr Old Port       | 26   200 | Remy Martin VSOP | 24 | Martell VS Single Distillery | 16 |
| Taylor's 20 Yr Tawny Port     | 38       | Hennessy VSOP    | 24 | Martell Cordon Bleu          | 44 |
| Courvoisier VS                | 16       | Hennessy XO      | 52 | Martell XO                   | 48 |
| Luigi Francoli Moscato Grappa | 15       | Limoncello       | 14 | Baileys                      | 14 |



BOARDWALK  
SEAFOOD · STEAK · OYSTERS

# BOARDWALK



SEAFOOD • STEAK • OYSTERS

## OYSTERS

seasonal availability

|                                                                                                                                           | 1/2 doz | doz |
|-------------------------------------------------------------------------------------------------------------------------------------------|---------|-----|
|  <b>NATURAL WITH MIGNONETTE</b>                          | 40      | 80  |
|  <b>TEMPURA BATTERED WITH AIOLI</b>                      | 40      | 80  |
|  <b>KILPATRICK</b> manuka bacon, worcestershire, shallot | 40      | 80  |
|  <b>BLOODY MARY OYSTER SHOOTER</b>                       | 10 ea   |     |

**GRILLED SOURDOUGH** 10  
pine salt butter

## ENTRÉES

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| <b>SEAFOOD CHOWDER</b><br>manuka smoked bacon, market fish, clams, green lipped mussels, grilled sourdough | 28 |
| <b>SEARED SCALLOPS</b><br>manuka smoked bacon Pernod cream sauce, spring onion oil, fennel                 | 32 |
| <b>GARLIC PRAWNS</b><br>crispy capers, chives, leek, romesco sauce, chive oil                              | 30 |
| <b>ZUCCHINI TEMPURA</b><br>black sesame caramel, white bean puree, 'salsa verde'                           | 28 |

## NZ CRAYFISH

subject to availability

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| <b>WHOLE LIVE CRAYFISH</b><br>served with your choice of garlic butter or mornay sauce | MP |
|----------------------------------------------------------------------------------------|----|

20% SURCHARGE INCURS ON PUBLIC HOLIDAYS

## GRILL

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

|                                                     |    |                                                       |    |
|-----------------------------------------------------|----|-------------------------------------------------------|----|
| <b>SIRLOIN   WAKANUI</b><br>250g   grain - finished | 50 | <b>SIRLOIN   BLACK ANGUS</b><br>200g   grass - fed    | 42 |
| <b>SCOTCH   BLACK ANGUS</b><br>300g   grass - fed   | 55 | <b>EYE FILLET   BLACK ANGUS</b><br>250g   grass - fed | 56 |
| <b>EYE FILLET   SAVANNAH</b><br>180g   grass - fed  | 48 | <b>RACK OF LAMB</b>                                   | 52 |

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

add to your grill selection:

|                      |    |                        |    |
|----------------------|----|------------------------|----|
| <b>GARLIC PRAWNS</b> | 24 | <b>SEARED SCALLOPS</b> | 28 |
|----------------------|----|------------------------|----|

## MAINS

|                                                                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>WHOLE FLAT FISH</b><br>fried capers, lemon, tartare sauce, white wine butter sauce                                                                       | MP |
| <b>MARKET CATCH</b> - choice of<br>· pan fried, white wine butter sauce, steamed greens, chives<br>· beer battered, triple cook chips, tartare sauce, lemon | MP |
| <b>FISH CURRY</b><br>red chilli, fried curry leaves, crispy shallots, aromatic herbs, roast capsicum, Jasmine rice                                          | 39 |
| <b>STUFFED CHICKEN BREAST</b><br>caramelised leek and thyme stuffing, burnt butter, pickled grapes, sage & potato gnocchi, jus gras,                        | 42 |
| <b>MUSHROOM XO FETTUCINE</b><br>spicy XO, leeks, chilli, red onion, button mushroom cream sauce                                                             | 37 |

## SIDES

|                                                                    |
|--------------------------------------------------------------------|
| <b>KALE SALAD WITH GOAT'S CHEESE</b> 16   <b>STEAMED GREENS</b> 17 |
| <b>HONEY, CHILLI GLAZED CARROTS</b> 17   <b>ONION RINGS</b> 16     |
| <b>SALT BAKED MASH POTATO</b> 16   <b>TRIPLE COOKED CHIPS</b> 17   |