

BOARDWALK



SEAFOOD • STEAK • OYSTERS

OYSTERS

seasonal availability

	1/2 doz	doz
 NATURAL shallot and cabernet sauvignon mignonette	40	80
 TEMPURA BATTERED wasabi mayo	40	80
 KILPATRICK guanciale, worcestershire sauce	40	80
 BLOODY MARY sea foam	40	80

ENTREES

SEAFOOD CHOWDER market fish, little neck clams, green lipped mussels, guanciale, grilled sourdough	28
BEEF TATAKI salt baked pears, maple glazed baby onions, pecorino cheese, rocket leaves, truffle dressing	30
SEARED SCALLOPS fennel purée, Pernod cream sauce, sea foam, sand crumb	32
WILD CAUGHT BANANA PRAWNS romesco sauce, avocado mousseline, caper dust, black olives	30
BIG GLORY BAY SALMON CRUDO miring dressing, wasabi mayo, radish, apple	28
ZUCCHINI TEMPURA black sesame seed caramel, smoked eggplant purée, ‘salsa verde’	28

NZ CRAYFISH

subject to availability

GRILLED FIORDLAND CRAYFISH 1/2 OR WHOLE seaweed butter, sand and sea, crunchy cos lettuce, mandarin picada	MP
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20% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

GRILL

100% grass-fed NZ beef and lamb reared on the Canterbury Plains and Hawke’s Bay
served with your choice of complimentary sauce

SIRLOIN SAVANNAH 250g grass-fed	48	LAMB RACK ROYALBURN FARM 220g grass - fed	48
SCOTCH BLACK ANGUS 300g grass - fed	55	BONE-IN RIBEYE SAVANNAH 500g grass - fed	68
EYE FILLET SAVANNAH 200g grass - fed	52	BAVETTE FRST-LIGHT WAGYU 200g grass-fed	48
ADD BANANA PRAWNS		28	

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

MAINS

ROYALBURN LAMB RUMP ON THE BONE serves two carrot and tandoori spiced mousseline, pickled apricot, whipped goat cheese, lamb jus	95
WHOLE FLOUNDER baby capers, lemon, brown butter, rocket, pine nuts, pomegranate dressing	48
MISO GLAZED BLUE COD celeriac remoulade, pink oyster mushroom, fresh tomato consommé	44
BIG GLORY BAY SALMON avocado and broad beans, paua ravioli, peas velouté, salmon caviar, baby cos leaves, lemon oil	46
ORGANIC FARRO RISOTTO roasted butternut squash, charcoal broccolini, baby spinach, sumac, burrata, toasted almonds	38

SIDES

BABY COS LETTUCE, MADARIN PICADA, GREEN GODDESS DRESSING	17
STEAMED BROCCOLINI, GOAT CHEESE, HAZELNUTS, LEMON DRESSING	17
OLIVE OIL AND LEMON MASHED POTATO	16
TRIPLE COOKED CHIPS	17
ROASTED AIRLOOM CARROTS, GOLDEN RAISINS, AGRODOLCE SAUCE	16

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DESSERT

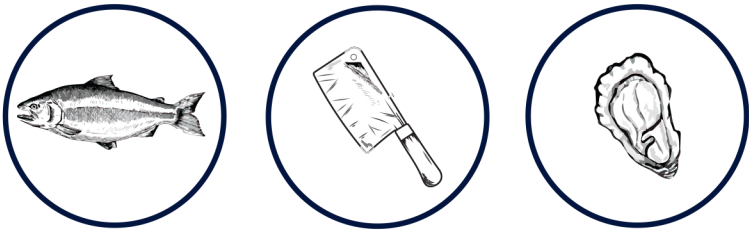
VANILLA CRÈME BRULEE	18
black olive and cherry paste, beetroot coral tuille, boysenberry sorbet	
MADAGASCAN DARK CHOCOLATE FONDANT	22
seven spices sable, compressed strawberries, coulis, and foam, vanilla ice cream (please allow 15 minutes)	
ETON MESS	18
broken meringue, fresh berries, kirsch cream, strawberry gel, yoghurt sorbet	
BURNT MEYER LEMON CREAM	20
black sesame seed brownie, mandarin, almond and muscovado crumble, orange and saffron salad, white chocolate and thyme sorbet	
CHEESE PLATE SELECTION (choice of 1, 2, or 3 cheeses)	18/ 30/ 42
saffron and apple chutney, housemade lavosh	

DESSERT COCKTAILS

LEMON MERINGUE PIE	26
absolut vodka, cointreau, lemon, sugar, torched meringue	
FERREROR ROCHER	26
absolut vanilla vodka, creme de cacao, frangelico, hazelnut, chocolate, fresh cream	
BRANDY ALEXANDER	22
cognac, creme de cacao, cream	
ESPRESSO MARTINI	24
absolut vodka, coffee liqueur, dark creme de cacao, licor 43	
LIQUEUR COFFEE	18
your choice of liqueur, l 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 Corden Bleu	44
Courvoisier VS	16	Hennessy XO	52	Martell XO	48
Luigi Francoli Moscato Grappa	15	Limoncello	14	Baileys	14



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