

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
CANTER VALLEY DUCK BREAST red cabbage purée, kale, salt baked pears	30
SEARED SCALLOPS apple & nduja crumb, endive leaves, parmesan sabayon	32
WILD CAUGHT BANANA PRAWNS seafood bisque, confit fennel petals, cress	30
GIN CURED BIG GLORY BAY SALMON radishes, pickled cucumber, smoked tomato sorbet	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, crunchy cos lettuce	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

EYE FILLET SAVANNAH 200g grass - fed	54	SCOTCH BLACK ANGUS 300g grass - fed	56
SIRLOIN SAVANNAH 250g grass-fed	48	BONE-IN RIBEYE SAVANNAH 500g grass - fed	68
ADD BANANA PRAWNS		28	
sauces - red wine jus green peppercorn mushroom café de paris butter extra sauce 5 ea			

MAINS

WHOLE FLAT FISH baby capers, lemon, brown butter, rocket, pine nuts, pomegranate dressing	MP
MARKET FISH charred leeks, roasted celeriac, ponzu butter	MP
ROYALBURN LAMB RACK brussels sprouts, honey glazed turnips, pistachio crumb	54
FIORDLAND VENISON STRIPLOIN black pudding, sweet kumara purée, buckwheat, dried fruit, pinot noir foam, venison jus	48
BOSTOCK ORGANIC CHICKEN BREAST potato millefeuille, cauliflower, pink oyster mushroom, mushroom jus	44
ORGANIC FARRO RISOTTO roasted butternut squash, charcoal broccolini, baby spinach, sumac, burrata, toasted almonds	38

SIDES

18 EACH

ROASTED HEIRLOOM CARROTS, MAPLE & ORANGE GLAZE, DUKKHA CHARRED BROCCOLINI, CRISPY SHALLOTS, GARLIC & CHILLI BUTTER BABY COS LETTUCE, MADARIN PICADA, GREEN GODDESS DRESSING MASHED POTATO TRIPLE COOKED CHIPS

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DESSERT

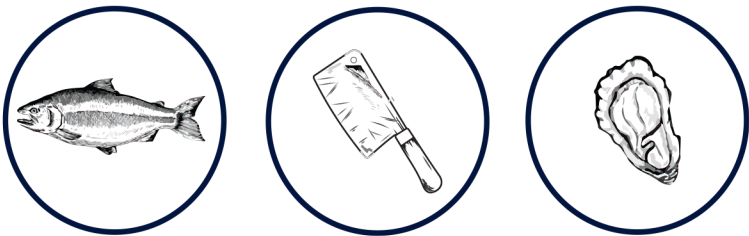
VANILLA CRÈME BRULEE	22
black olive and cherry paste, citrus sablé	
MADAGASCAN DARK CHOCOLATE TART	24
blackcurrant gel, cardamon ice cream	
GRANNY SMITH APPLE & MERINGUE	20
candied apple purée, pecan & maple parfait, bergamot anglaise	
CHEESE PLATE SELECTION (choice of 1, 2, or 3 cheeses)	18 / 30/ 42
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, licor 43	
LIQUEUR COFFEE	18
your choice of liqueur, vittoria 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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