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
MISO BAKED	40	80

ENTRÉES

SEAFOOD CHOWDER 28
market fish, little neck clams, green lipped mussels, guanciale, grilled sourdough

VENISON TARTARE 32
rhubarb vinegar, wasabi crème, lotus root, chives, pink pepper

SEARED SCALLOPS 32
apple & nduja crumb, endive leaves, parmesan sabayon

PRAWN TORTELLINI 30
butternut bisque, mint, tobiko

GIN CURED BIG GLORY BAY SALMON 28
radishes, pickled cucumber, smoked tomato sorbet

ZUCCHINI TEMPURA 28
spicy black sesame seed caramel, smoked eggplant purée, salsa verde

NZ CRAYFISH

subject to availability

GRILLED FIORDLAND CRAYFISH 1/2 OR WHOLE MP
seaweed butter, crunchy cos lettuce

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 *54*
200g | grass-fed

SCOTCH | BLACK ANGUS *56*
300g | grass-fed

SIRLOIN | SAVANNAH *48*
250g | grass-fed

BONE-IN RIBEYE | SAVANNAH *68*
500g | grass-fed

ROYALBURN LAMB RACK *54*
280g | grass-fed

ADD BANANA PRAWNS 28

CHOICE OF SAUCE: red wine jus | green peppercorn | mushroom | café de paris butter

MAINS

WHOLE FLAT FISH MP
baby capers, lemon, brown butter, rocket, pine nuts, pomegranate dressing

MARKET FISH MP
little neck clam and prawn cioppino, confit fennel, saffron rouille

FIORDLAND VENISON STRIPLOIN 48
black pudding, sweet kumara purée, buckwheat, dried fruit, pinot noir foam, venison jus

BOSTOCK ORGANIC CHICKEN BREAST *44*
spring peas, peperonata, dauphinoise potatoes, oyster mushrooms

DUCK RAGÙ *46*
potato gnocchi, confit duck ragu, leek, crispy kale

ORGANIC FARRO RISOTTO 38
roasted butternut squash, charcoal broccolini, baby spinach, sumac, burrata,
toasted almonds

SIDES

18 EACH

ROASTED HEIRLOOM CARROTS maple & orange glaze, dukkha
CHARRED BROCCOLINI crispy shallots, garlic & chilli butter
BABY COS LETTUCE mandarin picada, green goddess dressing
SALT BAKED MASHED POTATO
TRIPLE COOKED CHIPS tomato sauce & aioli
ONION RINGS aioli

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