



FRESHLY BAKED BREAD

NZ SEAFOOD CHOWDER BLUE COD, MUSSELS, CLAMS, PRAWNS, BACON

GRILLED TIGER PRAWNS KING PRAWNS, TOMATO GAZPACHO, BLACK SESAME, DILL, LEMON

NZ VENISON CARPACCIO HORSERADISH CRÈME FRAÎCHE, CHARRED BEETROOT, PICKLED PEAR, BLACK PEPPERCORN, SPRING ONION OIL

PALATE CLEANSER

TRADITIONAL BEEF WELLINGTON

PROSCIUTTO, MUSHROOM DUXELLES, MASHED POTATO, SEASONAL GREENS, RED WINE JUS

STEWART ISLAND SALMON FILLET

PAN-SEARED SALMON, NEW SEASON ASPARAGUS, CAULIFLOWER PURÉE, CHIVE & LEMON BEURRE-BLANC

FREE RANGE CHICKEN BREAST

FONDANT POTATO, SAUTÉED SEASONAL GREENS, CRANBERRY & RED WINE JUS

ETON MESS

CRUSHED MERINGUE, FRESH STRAWBERRIES, VANILLA CREAM

CHRISTMAS PUDDING

SALTED CARAMEL SAUCE, BRANDY ANGLAISE

CHEESE SELECTION

HOUSE MADE LAVOSH, FRUIT CHUTNEY



Opristmas Day Vegetarian Menu

FRESHLY BAKED BREAD

HEIRLOOM TOMATO SALAD

BUFFALO MOZZARELLA, HEIRLOOM TOMATOES, BASIL, AGED BALSAMIC,

BABY BEETROOT TARTARE

ROASTED BABY BEETROOT, WHIPPED GOAT'S CHEESE, CANDIED WALNUTS, LEMON ZEST, DILL

PALATE CLEANSER

PAN FRIED SUMMER GREENS GNOCCHI

ASPARAGUS, ZUCCHINI, BABY PEAS, RICOTTA, LEMON OIL, SHAVED PARMESAN

ETON MESS

CRUSHED MERINGUE, FRESH STRAWBERRIES, VANILLA CREAM

CHRISTMAS PUDDING

SALTED CARAMEL SAUCE, BRANDY ANGLAISE

CHEF'S CHEESE SELECTION

TRIO OF CHEESE, HOUSE MADE LAVOSH, FRUIT CHUTNEY



UPSTAIRS AT

BOARDWALK

- BAR & RESTAURANT -





12YRS & UNDER

FRESHLY BAKED BREAD





NAPOLI SAUCE



ROAST CHICKEN BREAST

MASHED POTATO, HONEY GLAZED CARROTS, GRAVY

SAVANNAH GRASS-FED NZ BEEF MEDALLION

MASHED POTATO, BABY CARROTS, JUS



SANTA'S STRAWBERRY DELIGHT

CRUSHED MERINGUE, FRESH STRAWBERRIES, VANILLA CREAM

STICKY TOFFEE PUDDING

SALTED CARAMEL SAUCE, BRANDY ANGLAISE





