

UPSTAIRS AT
BOARDWALK
- BAR & RESTAURANT -

NEW YEAR'S EVE SET MENU
\$155PP

add Oysters 1/2 DOZ OR 1 DOZ M/P

Amuse Bouche

Starters

HOUSE-CURED KING SALMON
CITRUS GEL, FENNEL POLLEN, CRÈME FRAÎCHE

PAN SEARED SCALLOPS
CHAMPAGNE & PANCETTA ORZO, CAULIFLOWER PURÉE

HEIRLOOM TOMATO CAPRESE
HEIRLOOM TOMATOES, BURRATA MOZZARELLA, FRESH BASIL, BASIL OIL, BALSAMIC

Mains

VENISON TENDERLOIN
POTATO DAUPHINOISE, GRILLED BROCCOLINI, CENTRAL OTAGO PINOT NOIR JUS

CHICKEN SUPREME
WILD MUSHROOM & TRUFFLE RISOTTO, SHAVED PARMESAN, MARSCAPOINE, PINE NUTS

PAN FRIED BLUE COD
CRUSHED NEW SEASON POTATOES, SAUTÉED GREENS, LEMON & CHIVE BUEIRE-BLANC

Desserts

DARK CHOCOLATE FONDANT
WHITTAKER'S MOLTEN CHOCOLATE CENTRE, PEANUT PRALINE, VANILLA BEAN ICE CREAM

CRÈME BRÛLÉE
PISTACHIO BISCOTTI

CHEF'S CHEESE SELECTION
TRIO OF CHEESE, HOUSE-MADE LAVOSH, SEASONAL FRUIT CHUTNEY

UPSTAIRS AT
BOARDWALK
- BAR & RESTAURANT -

NEW YEAR'S EVE SET MENU
\$225PP

add Oysters 1/2 DOZ OR 1 DOZ M/P

*Amuse Bouche
Starters*

HOUSE-CURED KING SALMON
CITRUS GEL, FENNEL POLLEN, CRÈME FRAÎCHE

PAN SEARED SCALLOPS
CHAMPAGNE & PANCETTA ORZO, CAULIFLOWER PURÉE

HEIRLOOM TOMATO CAPRESE
HEIRLOOM TOMATOES, BURRATA MOZZARELLA, FRESH BASIL, BASIL OIL, BALSAMIC

Mains

SEAFOOD PLATTER
BEER BATTERED MARKET FISH, PAN SEARED SCALLOPS, KING PRAWNS, NATURAL OYSTERS,
TUNA TARTARE, SALT & PEPPER SQUID, GREEN LIPPED MUSSELS
SERVED WITH CRUSTY BREAD

Desserts

DARK CHOCOLATE FONDANT
WHITTAKER'S MOLTEN CHOCOLATE CENTRE, PEANUT PRALINE, VANILLA BEAN ICE CREAM

CRÈME BRÛLÉE
PISTACHIO BISCOTTI

CHEF'S CHEESE SELECTION
TRIO OF CHEESE, HOUSE-MADE LAVOSH, SEASONAL FRUIT CHUTNEY

UPSTAIRS AT
BOARDWALK
- BAR & RESTAURANT -

VEGETARIAN NEW YEAR'S EVE
SET MENU | \$155pp

Amuse Bouche

Starter

HEIRLOOM TOMATO CAPRESE SALAD

BURRATA MOZZARELLA, HEIRLOOM TOMATOES, FRESH BASIL, AGED BALSAMIC, OLIVE OIL

Main

WILD MUSHROOM & TRUFFLE RISOTTO

SHAVED PAERMESAN, MARSCAPONE, PINE NUTS

Desserts

DARK CHOCOLATE FONDANT

WHITTAKER'S MOLTEN CHOCOLATE CENTRE, PEANUT PRALINE, VANILLA BEAN ICE CREAM

CRÈME BRÛLÉE

PISTACHIO BISCOTTI

CHEF'S CHEESE SELECTION

TRIO OF CHEESE, HOUSE-MADE LAVOSH, SEASONAL FRUIT CHUTNEY



UPSTAIRS AT
BOARDWALK
- BAR & RESTAURANT -

KIDS NEW YEAR'S EVE SET MENU
12YRS & UNDER

\$77.5 PP

Starter

MUSHROOM ARANCINI
NAPOLI SAUCE

Mains

FISH AND CHIPS
BATTERED FISH GOUJONS, FRIES

SAVANNAH GRASS-FED NZ BEEF MEDALLION
MASHED POTATO, CARROT, GRAVY

Desserts

CHOCOLATE BROWNIE
SERVED WITH ICE CREAM

VANILLA ICE CREAM
2 X VANILLA SCOOPS WITH SPRINKLES

