



BOARDWALK

SEAFOOD RESTAURANT & BAR

New Years Eve Dinner 2009

Selection of Freshly Baked Bread.

Boardwalk Taster

Greenlipped Mussel Fritter

crème fraiche, wasabi caviar

Entrees

Boardwalk Seafood Chowder

*. A lightly spiced creamy soup with selected
fresh seafood and vegetables*

Or

½ Dozen Rock Oysters

Natural with shallot vinaigrette

Or

Fresh Asparagus and Akaroa Smoked Salmon

Served with crispy pancetta mash and lemon Hollandaise.

Or

Calamari, Prawns & Scallops

*Seargrilled with soy and mirin served with lime
mayonnaise & petite summer greens.*

Or

Duck Leg Confit

Roasted beetroot, pistachio & orange salad

Or

Creamy Risotto

with pumpkin, field mushrooms, spinach & shaved parmesan

Sorbet

Fresh Lime and Passionfruit

Mains

New Zealand Crayfish (1/2)

Grilled with fresh herb butter and served with lemon rice

Or

Char grilled Eye Fillet of Beef

Premium cut of beef eye fillet char-grilled to your liking served with béarnaise sauce, crunchy onion rings

Or

Groper Fillet

BBQ'd with fresh herbs & topped with a preserved lemon & caper vinaigrette

Or

Escalope of Akaroa Salmon

Seared to medium with a lemon beurre blanc

Or

Traditional Roast Lamb Rack

Oven roasted to medium rare served with a shiraz jus

All mains served with boulangere potatoes and a fresh vegetable selection

Desserts

Fresh Strawberries

Drizzled with chocolate, dusted with icing sugar served with ice cream and soft whipped cream

Or

Traditional NZ Pavlova

Topped with Kiwi fruit and soft whipped cream

Or

Crème Brulee

with raspberry and white chocolate

Or

Selection of NZ Cheeses

With crackers and Port

To Finish

Freshly brewed Coffee or choose from our Tea selection & homemade shortbread