

## **Menu A \$59.90**

**Homemade Bread**

### **Entree (choice of)**

**Soup of the Day**

Or

**Green Lipped Mussels**

freshly steamed w  
apple cider, shallots & garlic

### **Main (choice of)**

**Premium Cut of Beef Rib Eye (200g)**

cooked to your liking topped w béarnaise sauce, crunchy onion rings & sauté  
potatoes

Or

**Grilled Fish of the Day**

With fresh herbs served on a lemon tomato and chive beurre blanc with lemon  
scented rice

**(All mains served with tossed green salad)**

### **Dessert**

**Ice Cream of the Day**

**Tea or Filter Coffee**

**Menu B \$67.5**

**Homemade Bread**

**Entrée (choice of)**

**Soup of the Day**

Or

**Tempura Calamari & Prawns**

crispy fried w lime  
mayonnaise & petite summer salad

Or

**Green Lipped Mussels**

freshly steamed w  
apple cider, shallots & garlic

**Main (choice of)**

**Fillet of Groper**

BBQ'd with fresh herbs on a potato rosti w parmesan dusted courgette & topped  
w a preserved lemon & caper vinaigrette

Or

**Premium Cut of Beef Rib Eye (200g)**

cooked to your liking topped w béarnaise sauce, crunchy onion rings & sauté  
potatoes

Or

**Boardwalk Fish of the Day**

with fresh herbs served on a lemon tomato and chive beurre blanc with lemon  
scented rice

**(All mains served with chefs vegetable selection)**

**Desserts (choice of)**

**Hokey Pokey Ice Cream**

or

**Crème Brulee**

Raspberry and white Chocolate

**Tea or Filter Coffee**

## **Menu C \$76.90**

### **Homemade Bread** **Entrée (choice of)**

**Soup of the Day**

Or

**Tuna Nicoise Salad**

w green beans, potatoes, roasted  
tomatoes, soft boiled egg & anchovy dressing

Or

**Pacific Oysters ½ Doz**

served **Natural** on ice with lemon

Or

**Sashimi Plate**

freshest New Zealand Akaroa Salmon, Sashimi style with shoyu, wasabi  
and pickled ginger

### **Main (choice of)**

**Fillet of Groper**

BBQ'd with fresh herbs on a potato rosti w parmesan dusted courgette & topped  
w a preserved lemon & caper vinaigrette

Or

**Escalope of Akaroa Salmon**

seared to medium on a salad of potatoes wafers, spinach leaves, red onions,  
semi dried tomatoes & lemon beurre blanc

Or

**Premium Cut of Beef Rib Eye (200g)**

cooked to your liking topped w béarnaise sauce, crunchy onion rings & sauté  
potatoes

Or

**Cardrona Merino Lamb Rack**

oven roasted to medium rare served w a kumara & rosemary gratin,  
minted pea puree & shiraz jus

**(All mains served with chefs vegetable selection)**

### **Dessert (choice of)**

**Hokey Pokey Ice Cream**

or

**Crème Brulee**

**Tea or Filter Coffee**

## **Menu D \$83.5**

### **Homemade Bread**

### **Entrée (choice of)**

#### **Seafood Antipasto**

A selection of the days fresh seafood & shellfish

Or

#### **BBQ Pork Belly**

In a light miso broth w vegetable dumplings & spring onions

Or

#### **Tempura Calamari & Prawns**

crispy fried w lime mayonnaise & petite summer salad

Or

#### **Soup of the Day**

### **Main (choice of)**

#### **Escalope of Akaroa Salmon**

seared to medium on a salad of potatoes wafers, spinach leaves, red onions, semi dried tomatoes & lemon beurre blanc

Or

#### **Premium Cut of Beef Rib Eye (200g)**

cooked to your liking topped w béarnaise sauce, crunchy onion rings & sauté potatoes

Or

#### **Cardrona Merino Lamb Rack**

oven roasted to medium rare served w a kumara & rosemary gratin, minted pea puree & shiraz jus

Or

#### **New Zealand Crayfish (Spiny Rock Lobster)**

1/2 Crayfish **Grilled** with butter and fresh herbs served with lemon rice

**(All mains served with chefs vegetable selection)**

### **Dessert (choice of)**

#### **Hokey Pokey Ice Cream**

or

#### **Crème Brulee**

or

#### **Cheeseboard**

#### **Tea or Filter Coffee**

## **Menu E \$114.00**

### **Homemade Bread**

### **Entrée (choice of)**

#### **Seafood Chowder**

A creamy soup with selected seafood and vegetables

Or

#### **Tempura Calamari & Prawns**

crispy fried w lime

mayonnaise & petite summer salad

Or

#### **BBQ Pork Belly**

In a light miso broth w vegetable

dumplings & spring onions

### **Main**

#### **Boardwalk Seafood Platter**

The oceans freshest seafood including a ½ crayfish, Oyster kilpatrick and natural, Scallops, Clams, Mussels, King Prawns, white fish and Salmon served with a citrus glaze served with a garden salad and rice

### **Dessert**

Choice of a la carte desserts

### **Tea or Filter Coffee**

