

**BOARDWALK**  
SEAFOOD RESTAURANT & BAR

## To Start

<b>Freshly baked Bread</b> chef's choice, home-made (wait-staff will advise)	7.5
<b>Garlic Bread</b> grilled <u>w</u> garlic & chive butter	5.9
<b>Seafood Chowder</b> creamy lightly spiced <u>w</u> selected fresh seafood & vegetables	12.9
<b>Green Lipped Mussels</b> freshly steamed <u>w</u> white wine, cream & garlic	<b>entrée / main</b> 16.5 / 29.0
<b>Pork Belly</b> twice cooked <u>w</u> hoisen glaze, a sage & onion apple fritter	16.9
<b>Classic Shrimp Cocktail</b> served on crunchy lettuce & maire rose dressing	17.5
<b>Fresh Pacific Oysters</b> in the ½ shell, natural or kilpatrick	<b>six / twelve</b> 18.5 / 34.0
<b>Ocean Scallops, Prawns &amp; Calamari</b> grilled <u>w</u> a petite summer salad & a singapore sweet chilli sauce	19.2
<b>Crayfish &amp; Ricotta Ravioli</b> <u>w</u> wilted spinach & a spiced crayfish bisque	22.5
<b>Akaroa Salmon Sashimi</b> freshly cut served <u>w</u> wasabi, pickled ginger & soya	19.5

## Boardwalk Classics

<b>Fish &amp; Chips</b> crispy fried in beer batter <u>w</u> home-made fries, tartare sauce & lemon	28.9
<b>Boardwalk Bouillabaisse</b> our version of the classic <u>w</u> selected seafood, salmon, prawn, white fish, clams, squid & mussels in a tomato saffron broth <u>w</u> bruschetta & aioli	29.5
<b>Whole Sole</b> pan grilled <u>w</u> minted new potatoes, green beans & a lemon glaze	29.9
<b>New Zealand Crayfish</b> (rock lobster) fresh from our tanks, grilled <u>w</u> fresh herb butter served <u>w</u> basmati rice & a green leaf salad	<b>half 58.5 whole 102.0</b>
<b>Boardwalk Seafood Platter</b> selection of the ocean's freshest seafood including a whole crayfish, (1/2 crayfish for one) oysters, scallops, clams, mussels, king prawns, white fish, squid, salmon <u>w</u> a green salad & basmati rice	<b>for one 82.0 for two 134.0</b>
<b>Merino Lamb Shoulder</b> slow roasted <u>w</u> roast vegetables & a balsamic mint glaze	29.9
	<b>for one 28.5 for two 57.5</b>

## From the Hook

<b>Akaroa Salmon Fillet</b> marinated in soy & mirin, sear grilled, ponzu sauce	29.9
<b>Groper Fillet</b> oven baked <u>w</u> fresh herbs, lemon beurre blanc	31.6
<b>Blue Cod</b> lightly grilled <u>w</u> limes,	29.9
<b>Yellow Fin Tuna</b> grilled to medium rare <u>w</u> a kelp pepper salt & lemon crust (salsa verde)	32.2

## From the Hoof

<b>New Zealand Merino Lamb Rack</b> oven roasted <u>w</u> pinot noir & wild thyme jus	34.0
<b>Beef Eye Fillet</b> (180 gm) char grilled <u>w</u> béarnaise sauce	31.5
<b>Aged Sirloin</b> (250 gm) grilled <u>w</u> creamy mushroom sauce	29.9
<b>Pork Loin</b> stuffed <u>w</u> prunes & sage, slow roasted <u>w</u> a red pepper relish	29.5

## Vegetarian (the following dishes can be served as an entrée or main)

	<b>entrée / main</b>
<b>Creamy Risotto</b> <u>w</u> pumpkin, field mushrooms, spinach & shaved parmesan	16.5 / 28.0
<b>Seasonal Vegetable Roast</b> <u>w</u> fresh rosemary, olives, garlic croutons & pesto	16.5 / 28.0
<b>Tempura Plate</b> crispy fried <u>w</u> a soy, pickled ginger and lemon dip	16.5 / 28.8

## **Sides**

Minted new potatoes	6.5
French Fries	6.0
Potato crush <u>w</u> roast garlic & chives	6.5
Creamy risotto	6.5
Cauliflower & cheese sauce	6.5
Baked field mushrooms	6.5
Sauté green beans	6.5
Steamed Broccoli	6.5
Roast root vegetables	6.0

## **Salads**

Green leaf <u>w</u> vinaigrette or blue cheese dressing	7.9
Rocket, red onion & parmesan balsamic dressing	8.5
Spinach, pear & feta <u>w</u> lemon & olive oil dressing	8.5

Please advise wait-staff if you have any special dietary requirements

One account per table please

**20% surcharge on public holidays**