

BOARDWALK

SEAFOOD RESTAURANT

dinner menu

bread s

Freshly Baked Selection w dips & condiments **8.5**
Hot Loaf w garlic butter **5.2**

soups

Seafood Chowder creamy soup lightly spiced w selected fresh seafood & vegetables **12.5**
Chef's choice prepared daily (wait staff will advise) **10.5**

to start

Calamari and Prawn Hot Pot w chilli & ginger, lemon butter, asian greens & egg noodles **19.5**

Sashimi Platter freshly cut Akaroa Salmon w wasabi, pickled ginger & soya sauce **21.5**

Tempura King Prawns scented w kaffin lime, crispy fried on a cucumber salad w a sweet soya & ginger dip **21.5**

Pork Belly slow braised w pan seared scallops on caramelized apples & a watercress salad w crackling **21.9**

Akaroa Salmon citrus cured w pickled cucumber, fried capers, salmon caviar & a dill yoghurt dressing **22.0**

Boardwalk Caesar Salad w cos lettuce, kalamata olives, shaved parmesan, soft boiled egg, crispy bacon, anchovies & a house caesar dressing **17.5**

from the shell

Fresh Pacific Oysters in the 1/2 shell **19.0 / 33.0**
served six or twelve six / twelve

Chilled

- natural on ice w condiments
- tangy lime melon salsa

Grilled

- wasabi hollandaise
- kilpatrick w bacon, shallots & worchester sauce
- rockafella (spinach & pernod butter)

Green Lipped Mussels freshly steamed served w a hot loaf & a choice of; **17.5 / 31.5**
entree / main

- white wine, cream & garlic
- lemon butter & parsley

pasta

Penne Pasta of green lipped mussels, littleneck & surf clams in a mild coconut & coriander broth **19.5 / 37.5**
entrée / main

Crab Risotto creamy arborio risotto w fresh blue cod, scallops, king prawns & lemon wakame **22.0 / 39.5**

Lamb Open Lasagne w braised lamb shank, field mushrooms, semi dried tomatoes & spinach, extra virgin olive oil & "Gibbston Valley Balfour" pecorino style cheese **19.5 / 37.5**

the main affair

Boardwalks daily specials see attached specials sheet

Blue Cod crispy fried in beer batter w french fries, homemade tartare sauce & lemon **35.5**

Bouillabaisse our version of the classic w selected seafood; salmon, prawn, white fish, clams, squid & mussels in a tomato saffron broth w bruschetta & aioli **39.5**

Akaroa Salmon Escalope seared to medium on a creamy arborio, ricotta & horseradish risotto w a watercress, fennel & orange salad. **39.5**

Groper Fillet grilled w fresh herbs & a pine nut & basil crust on a grain mustard potato crush & a red pepper couli **40.5**

New Zealand Crayfish (spiny rock lobster) grilled w fresh herb butter or steamed w lemon olive oil, served w basmati rice & green leaf salad **Whole 89.5 Half 49.5**

Boardwalk Seafood Platter Selection of the ocean's freshest seafood including a whole crayfish, oysters, scallops, clams, mussels, king prawns, white fish & salmon w a green salad & basmati rice. **For two 134.0 For one 79.0**

Yellow Fin Tuna char-grilled flavoured w sumac & vanilla salt on a tuscan salad of cherry tomatoes, garlic croutons, rocket, cannellini beans, red onion & salsa verde **42.5**

Cardrona Merino Lamb Rack (high country bread) oven roasted w thyme & rosemary to medium rare w dauphinoise potato, ratatouille, carrot puree & pinot jus **44.0**

Cervena Venison loin seared & roasted served pink w a bacon, sage & kumara mash, braised pumpkin & barley & port wine reduction **42.5**

Hereford Prime Beef Eye Fillet char-grilled to your liking served w fondant potato, buttered spinach, mushroom ravioli & café de paris butter **42.9**

Sides

French fries 6.5 Tossed green leaf salad w vinaigrette or blue cheese dressing 7.0
Fresh vegetable sides (your waitperson will advise) 8.0

Vegetarian menu available One account per table please

20% surcharge on public holidays