

Menu A1  
\$58-00

**Homemade Bread**

**Entree (choice of)**

**Soup of the Day**

or

**Green Lipped Mussels**

Mariner style, tomato garlic & fresh herbs

**Main (choice of)**

**Chargrilled Rib Eye Steak**

Premium cut of beef Rib eye (200g) cooked to your liking with oxtail porcini tortellini, shaved parmesan, pommes anna & pinot glaze

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**

Dessert of the day

**Tea or Filter Coffee**

**Menu B1**  
**\$63-00**

**Homemade Bread**

**Entrée (choice of)**

**Soup of the Day**

or

**Tempura King Prawns**

Crispy fried scented with kaffir lime on a cucumber salad  
with a sweet soya ginger dip

or

**Green Lipped Mussels**

Mariner style, tomato garlic & fresh herbs

**Main (choice of)**

**Fillet of Groper**

Grilled with tiger prawns on a spring onion potato crush, crayfish bisque and herb  
and lemon oil

or

**Grilled Char grilled Beef Scotch Fillet**

Premium cut of beef Rib eye (200g) cooked to your liking with oxtail porcini  
tortellini, shaved parmesan, pommes anna & pinot glaze

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

**Gingerbread and Manuka Honey Crème Brulee**

**Tea or Filter Coffee**

# **Group Menu C1**

**\$66.00**

**Homemade Bread**

## **Entrée (choice of)**

**Soup of the day**

or

**Boardwalk Style Caesar Salad**

Served with Cos lettuce, croutons, anchovies, bacon, egg, olives and  
Caesar dressing

or

**Pacific Oysters**

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**

Grilled with tiger prawns on a spring onion potato crush, crayfish bisque, herb and  
lemon oil

or

**Escalope of Akaroa Salmon**

Fillet of NZ's finest Akaroa Salmon grilled medium served over a warm salad of  
udon noodles roasted sesame and a szechwan sauce

or

**Char grilled Beef Scotch Fillet**

Premium cut of beef scotch fillet (200g) cooked to your liking with oxtail  
porcini tortellini, shaved Parmesan, pommes anna and pinot glaze

or

**Cervena Venison Osso Bucco**

Braised with tomato and red wine with a beetroot and pancetta risotto  
and kumera crisps

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

## **Dessert (choice of)**

**Hokey Pokey Ice Cream**

or

**Gingerbread and Manuka Honey Crème Brulee**

**Tea or Filter Coffee**

## Menu D 1

\$74.00

Homemade Bread

### **Entrée (choice of)**

#### **Seafood Antipasto**

A selection of the days fresh seafood and shellfish

or

#### **Merino Lamb Salad**

With Mesculin leaves, roast root vegetables, feta, red onion jam and mint oil

or

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

or

#### **Tempura King Prawns**

Crispy fried scented with kaffir lime on a cucumber salad  
with a sweet soya ginger dip

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

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

Fillet of NZ's finest Akaroa Salmon grilled medium served over a warm salad of  
udon noodles roasted sesame and a szechwan sauce

or

#### **Char grilled Beef Scotch Fillet**

Premium cut of beef scotch fillet (200g) cooked to your liking with oxtail  
porcini tortellini, shaved Parmesan, pommes anna and a pinot glaze

or

#### **Oven Roasted Rack of New Zealand Lamb**

Oven roasted served with fondant potatoes, pumpkin and thyme puree  
and braised red cabbage

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

#### **Gingerbread and Manuka Honey Crème Brulee**

or

#### **Cheeseboard**

A selection of award winning cheeses served with a cracker selection

**Tea or Filter Coffee**

# **Group Menu E 1**

**\$98-00**

**Homemade Bread**

## **Entrée (choice of)**

### **Seafood Chowder**

A creamy soup with selected seafood and vegetables

or

### **Tempura King Prawns**

Crispy fried scented with kaffir lime on a cucumber salad  
with a sweet soya ginger dip

or

### **Merino Lamb Salad**

With Mesculin leaves, roast root vegetables, feta, red onion jam and mint oil

## **Main**

### **Boardwalk Seafood Platter**

The oceans freshest seafood including a whole crayfish, Oysters mornay and natural, Scallops, Clams, Mussels, King Prawns, Blue Cod and Salmon served with a duo of citrus and teriyaki glazes served with a garden salad and rice

## **Dessert**

Choice of a la carte desserts

**Tea or Filter Coffee**