

# 35 DEGREES SOUTH

## Bar Menu from 3pm

Warm Ciabatta Bread w a roasted garlic bulb, extra virgin olive oil & Balsamic	9
Seafood Chowder packed with ocean delicacies finished w a mussel & bread	13.9
Chef's Soup of the day w bread	10.9
12 Steamed Mussels in a mild Thai curry sauce, w toasted home baked bread	16.9
Bay of Islands Fresh Oysters, w Kerikeri lemon (GF)	...half dozen 15.9
	...full dozen 29.9
Calamari & Crispy Pork on marinated cucumber & sweet lime dressing	16.9
35° Home Baked Bread & Dips Platter, w rocket crème cheese, curry tomato & kumara dips & a whole roasted garlic bulb (v)	17.9
35° Catch of the Bay... deep-fried fish in Monteith's beer batter	25.9
w fries, a crisp green salad, Kerikeri lemon & Tartare & tomato sauce	7.5
Add on... A succulent Garlic Seafood skewer of Calamari, Prawns & Mussels	
1 Kilo Garlic seared Prawns w coriander seeded rice, Tartare, sweet chilli & Nahm Jim Sauce.....great to share	69.9
Spicy wedges w your choice of topping & sour cream .....Bacon & cheese or chilli beans	13.9
Fries w tomato sauce	6.5
Warm pickled lamb belly in a cider jus, on a potato & onion rosti	16.9
Hors d'Oeuvres Platter, a selection of our best, to share.....	32.9
Roasted Pumpkin Baklava	
Venison Mille Feuille	
Smoked & Pickled Lamb Belly	
Calamari & crispy pork	
Mussels & fresh oysters	
Cheese Temptations	
50g Northland Mahoe Award winning cheese w crostini, 35° Date & mustard Jam	13.9
w a glass of Gumdiggers Port	

For Desserts see our Sweet Temptations menu

There will be 15% surcharge on all meals & beverages during public holidays