

35 DEGREES SOUTH

Dinner Menu From 5pm

ENTREES

Warm Ciabatta Bread w a roasted garlic bulb, Northland olive oil & balsamic (v)	9
Seafood Chowder packed with ocean delicacies finished w a mussel & bread	13.9
Chef's Soup of the day w bread	10.9
Half a dozen Green - Lipped Mussels, Thai style w coconut cream, fish sauce, coriander, chilli, ginger & toasted Ciabatta bread wine & beer match....Lake Chalice Chardonnay / Tiger Beer	12.9
Bay of Islands fresh oysters, w Keri Keri lemon (G) ...half dozen	15.9
...full dozen	29.5
wine & beer match....Lindauer Brut/ Heineken	
Duo of Natural Bay of Islands Oysters & lime wasabi aioli w pickled ginger (G) ...half dozen	18.9
...full dozen	32.5
wine & beer match....Lindauer Brut / Monteith's NZ lager	
Lemon pepper rubbed Calamari w melon, chilli & lime salsa w Kerkeri Olivado lemon zest Avocado oil wine & beer match....Waipara Pinot Gris/ Monteith's Radler	16.9
Lamb Koftes w Greek salad & Tzatziki wine & beer match...Lake Chalice pinot Noir / Monteith's Golden	14.9
Seared Venison w roast garlic & spinach stuffed capsicum, cauliflower & Parmesan puree & basil pesto wine & beer match....Willowglen Shiraz Cab / Summer Ale	19.9
Honey BBQ Pork spare ribs w chunky seasoned wedges wine & beer match...Willowglen Cab Merlot/ Summer Ale	16.9
Oven Roasted Egg plant Parmigiana (layers of eggplant, roast tomato Salsa & Mozzarella) w Ratatouille (G) (V) wine & beer match....Jules Taylor Chardonnay/ Celtic	17.9

Dinner Mains

Seafood and Fish additions... your waiter will advise

35°Catch of the Bay... deep-fried fish in Monteith's beer batter, W fries, a crisp green salad, Kerikeri lemon, Tartare & tomato sauce wine & beer match.....Lake Chalice Sauvignon Blanc / Monteiths Radler	25.9
Add on...	
A succulent Garlic Seafood skewer of Calamari, Prawns & Mussels	7.5
Lemon, Herb Crumbed Salmon Fillet w fresh spinach, Feta, baby beets, cherry tomato salad & pickled vegetable Salsa & Olivado Lemon zest Avocado oil	32.9
wine & beer match... Ti Point Sauvignon Blanc / Radler	
1 Kilo Garlic Seared Prawns w toasted bread, mesclun salad, tartare, sweet chilli & lemon Aioli.....great to share	69.9
wine ... Ti Point Pinot Gris / Heineken	
Crispy smoked bacon, Roast Capsicum, Spring Onion Linguini w field mushroom coconut cream sauce, toasted pinenuts	27.9
wine match..... Lake Chalice Pinot Noir/ monteith's Original	
Basil wrapped Chicken breast w sun dried tomato, toasted pumpkin seed & preserved lemon couscous & lemon beurre blanc (G)	28.9
wine & beer match..... Wild South Sauvignon Blanc/ Heineken	
Scotch Fillet Steak w Colcannon (butter crushed gourmet potatoes, thyme & cabbage) w sun dried tomato tapanade & peppercorn jus	31.9
Add on...	7.5
A succulent garlic Seafood Skewer of Calamari, Prawns & Mussels	
wine & beer match.....Willow glen Cabernet Merlot / Original	
Field Mushroom, Spinach & roast Capsicum, tart tattin w cauliflower & Parmesan puree, crispy onion rings, mescaline & shaved parmesan puree (V)	25.9
wine & beer match.....Ti Point Chardonnay/ Monteith's Golden	
Monteith braised Lamb shank w oven roasted garlic and spring onion mash, "champ" & ratatouille	29.9
wine& beer match....Whitecliff Merlot / Murphy's Stout	
Crispy Pork Belly w caramelised pineapple & sherry vinegar sauce, bok choy & morello cherry risotto	28.5
Wine & beer match.....Whitecliff Pinot Noir/ Monteiths Original	
Add on ...	7.5
A succulent Garlic seafood skewer of Calamari, Prawns & Mussels	6.5
Gourmet potatoes (v)	6.5
Shoe string Fries or seasoned Wedges (v)	7.5
Petit mesclun salad (v)	10.5
Greek salad (v)	6.5
Steamed green beans (v)	6.5
Side of onion rings (v)	

For Desserts see our Sweet Temptations menu

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

Tips for good service will be appreciated by your server