

35 DEGREES SOUTH

Christmas and New Year Dinner

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	29.9
Duo of Natural Bay of Islands Oysters & lime wasabi aioli w pickled ginger (G)	18.9
...half dozen	32.5
...full dozen	
wine & beer match....Lindauer Brut/ Heineken	
Lemon pepper rubbed Calamari w melon, chilli & lime salsa w Keri Keri 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
Honey BBQ Pork spare ribs w chunky seasoned wedges wine & beer match...Willowglen Cab Merlot/ Summer Ale	19.9
Oven Roasted Egg plant Parmigiana (layers of eggplant, roast tomato Salsa & Mozzarella) w Ratatouille (G) (V) wine & beer match....Jules Taylor Chardonnay/ Celtic	16.9
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, Keri Keri 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 Zeast Avocado oil wine & beer match... Ti Point Sauvignon Blanc / Radler	32.9

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

Basil wrapped Chicken breast w sun dried tomato, toasted pumpkin seed & preserved lemon couscous & lemon beurre blanc (G) wine & beer match..... Wild South Sauvignon Blanc/ Heineken	28.9
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Scotch Fillet Steak w Colcannon butter crushed gourmet potatoes, thyme & cabbage) w sun dried tomato tapanade & peppercorn jus 31.9
 Add on...

A succulent garlic Seafood Skewer of Calamari, Prawns & Mussels 7.5
 wine & beer match.....Willow glen Cabernet Merlot / Original

Field Mushroom, Spinach & roast Capsicum, tart tatin w cauliflower & Parmesan puree, crispy onion rings, mescaline & shaved parmesan. (V) 25.9
 wine & beer match.....Ti Point Chardonnay/ Monteith's Golden

Monteith braised Lamb shank w crispy oven roasted garlic and spring onion mash, "champ" & ratatouille 29.9
 wine& beer match....Whitecliff Merlot / Murphy's Stout

ADD ON...

A succulent Garlic seafood skewer of Calamari, Prawns & Mussels 7.9
 Gourmet potatoes (v) 6.5
 Shoe string Fries or seasoned Wedges (v) 6.5
 Petit mesclun salad (v) 7.5
 Greek salad (v) 10.5
 Steamed green beans (v) 6.5
 Side of onion rings (v) 6.5

Sweet Treats

WARM STICKY DATE PUDDING 13.5
 ...WITH butterscotch sauce and ice cream

35 DEGREES SOUTH AFFOGATO 13.5
 ...SHOT OF espresso, vanilla ice cream & 35 South Biscotti
 w a shot of either Kahlua, Tia Maria, Frangelico

ORANGE & ALMOND CAKE (G) 13.5
 ... With Kerikeri orange syrup

FEIJOA & VODKA SORBET (G) 13.5
 ...With honey and sesame wafers

Cheese Temptations

50g Northland Mahoe Award winning cheese , w crackers & 35 onion Jam
BLUE 13.9
GOUDA 26.9
MAINLAND SPECIAL RESERVE

There will be a 15% surcharge on all meals & beverages During Public Holidays

TIPS FOR GOOD SERVICE WILL BE APPRECIATED BY YOUR SERVER

**There will be 15% surcharge on all meals & beverages during public holidays
Tips for good service will be appreciated by your server**