

35 DEGREES SOUTH

Dinner Menu From 5pm

ENTREES

Warm Ciabatta Bread w a roasted garlic bulb, extra virgin 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 NZ Green - Lipped Mussels , in a mild Thai, curry sauce & Toasted home baked bread (GF without the bread) wine & beer match....Waipara Hills Pinot Gris / Tiger Beer	12.9
Bay of Islands fresh Oysters , w Kerikeri lemon (GF)	...half dozen 15.9
wine & beer match... Lindauer Brut/ Heineken	...full dozen 29.5
4 Butter pan seared Oysters w coconut & coriander, julienne vegetables & a pistachio crispy rice ball	19.9
Calamari & Crispy Pork on marinated cucumber & sweet lime dressing wine & beer match....Allan Scott Riesling / Monteith's Radler	16.9
Smoked and Pickled Lamb belly on a rocket & parmesan salad w a Manuka dressing (GF) wine & beer match...Lake Chalice Pinot Noir / Monteith's Golden	15.9
Venison Mille Feuille , seared venison & kumara puree, layered w strudel squares, and berry compote wine & beer match....Waipara Hills Pinot Noir / Monteiths Golden	19.9
Roasted Pumpkin Baklava , Middle Eastern spiced pumpkin served w lentil & lemon salad drizzled w paprika oil (v) wine & beer match...Lake Chalice Chardonnay / Budvar	16.9
Hors d'Oeuvres Platter , a selection of our best starters, great to share; For Two:	32.9
Roasted Pumpkin Baklava Venison Mille Feuille Smoked & Pickled Lamb belly Calamari & Crispy Pork Mussels and fresh oysters	

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

Oven Baked Salmon, glazed with manuka honey served on nahm jim rice fettuccine (GF) 32.9
wine & beer match... Wild South Sauvignon Blanc / Heineken

1 Kilo Garlic Seared Prawns w toasted bread, coriander seeded rice, tartare, sweet chilli & Nahim Jim.....great to share (GF) 69.9
wine ... Lake Chalice Chardonnay / Heineken

Pork Eye Fillet, pan-fried and topped w green peppered cherries, broccoli and kumara macaire 30.9
wine match..... Waipara Hills Pinot Noir/ Monteith's Original

Moroccan Chicken Tagine , slow cooked chicken thigh & vegetables served in a cast iron pot w coriander seeded rice (GF) 25.9 wine & beer match..... Wild South Pinot Gris / Tiger	25.9
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Sirloin Steak, smoked and seared to your liking in a red wine jus, w braised red cabbage & spaetzle 31.9

Add on...
A succulent garlic Seafood Skewer of Calamari, Prawns & Mussels 7.5
wine & beer match.....Brookfields Cabernet Sauvignon / Monteith's Original

Vegetarian Cheese Spaetzle in a curry tomato coulis w seasonal vegetables (V) 24.9
wine & beer match.....Waipara Hills Pinot Gris / Monteith's Golden

33.9

Lamb Rack and Belly in a Monteiths Cider & thyme glaze resting on a butter roasted potato rosti (GF)
wine & beer match....Lake Chalice Merlot / Monteith's Cider

Crispy Pork Belly in an orange and garlic sauce served on rocket crushed potatoes (GF) 28.5 Wine & Beer match..... Waipara Hills Pinot Noir/ Monteiths Original	28.5
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Add on ...
A succulent Garlic seafood skewer of Calamari, Prawns & Mussels
Gourmet potatoes (v) (GF) 7.5
Fries or seasoned Wedges (v) (GF) 6.5
Petit mesclun salad (v) (GF) 6.5
Corriander Seeded Rice (v) (GF) 6.5
Vegetables of the day (v) (GF) 6.5
Steamed green beans (v) 6.5

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