

BAR MENU From 3PM

Warm Ciabatta Bread (V)(DF)

w an oven roasted garlic bulb, extra virgin olive oil & balsamic

11.9

Seafood Chowder

packed with ocean delicacies garnished

w a Green - Lipped mussel & bread

14.5

Chef's Soup of the day w bread

11.9

Half a dozen NZ Green - Lipped Mussels,

in a Thai red curry sauce &

Toasted bread (DF) (GF without the bread)

Half Dozen 13.9 Full Dozen 19

Bay of Islands fresh Pacific Oysters,

w Kerikeri lemon (GF) (DF)

...half dozen **16** ...full dozen **32.9**

Deep-fried Calamari, Greek Style

w a caper vinaigrette, wasabi aioli & zesty slaw

16.9

35°Catch of the Bay

... deep-fried fish in Monteith's beer batter,

W fries, a crisp green salad, Kerikeri lemon, Tartare & tomato sauce

26.9Pan seared option **add 3**

Add on...

succulent Garlic Seafood skewer of Calamari, Prawns & Mussels (GF)

7.9

1 Kilo Garlic Seared Prawns

w toasted bread, salad & a trio of dipping sauces

.....great to share (GF without the bread)

72.5

35° Bread & Condiments Platter

roasted garlic bulb, olives, pumpkin dip & capsicum tapanade
great to share (V)

18.5

Spicy wedges

w your choice of topping & sour cream

... Bacon & cheese

or..... Chilli beans (V)

14.5

or ...Mushroom sauce w blue cheese (V)

16.5

.....add wasabi mayonnaise

2.5

Chilli Prawns & Chicken Quesadilla

w fresh corriander

16.9

Bucket of chunky fries w tomato sauce

6.9

Dutch Fries

W tomato sauce, mayonnaise & freshly chopped onions

7.9

Trio of Northland Mahoe Award winning cheeses

..... every 30g piece a New Zealand Original,

served w 35° Apricot mustard & crostini

Mahoe **Blue, Farmhouse Fresh & Washed rind**

17.9

**For Desserts see our Sweet Temptations menu There will be 15% surcharge
on all meals & beverages during public holidays**