

DINNER from 5pm

STARTERS

Warm Ciabatta Bread

w an oven roasted garlic bulb, extra virgin olive oil & balsamic (V)(DF)

11.9

Seafood Chowder

packed with ocean delicacies garnished

w a NZ 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)

13.9

Full Dozen 19

wine & beer match....Waipara Hills Pinot Gris / Tiger Beer

Bay of Islands fresh Pacific Oysters,

w Kerikeri lemon (GF) (DF)

...half dozen 16

...full dozen 32.9

wine & beer match.... Lindauer Brut/ Heineken

Deep-fried Calamari, Greek Style

w a caper vinaigrette, wasabi aioli & zesty slaw

16.9

wine & beer match....Ti Point Sauvignon Blanc / 35°South Ale

ENTREES from 5pm

Chilli Prawns & Chicken Quesadilla

w fresh corriander

16.9

wine & beer match....Ti Point Pinot Gris / Monteith's Golden

Seared scallops

On peperonata & rocket leaves finished w lemon aioli (DF)

17.9

wine & beer match....Lake Chalice Sauv Blanc / Monteith's single source

Chicken Ropa Veija

...shredded chicken breast w tomatoes, capsicum & oregano,
in a tortilla cone finished w sour cream & mesclun (GF without cone)

15.9

wine & beer match....Ti Point Chardonnay / Monteith's Golden

Moroccan Summer Chickpea Salad,

W mesclun, Crostini & charmoula (V)

topped w Mahoe soft feta cheese

16.9

wine & beer match...Lake Chalice Chardonnay / Budvar

Shaved Smoked Beef Sirloin Salad

in a glass topped w Dijon mustard cream & served w ciabatta bread

17.9

wine & beer match...Pukeko Rose / Monteith's Pilsner

MAINS from 5pm

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

26.9

....Pan- seared option add

3.0

Add on...

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

7.9

wine & beer match.....Lake Chalice Sauvignon Blanc / Monteiths Radler

Seared N Z King Salmon Fillet

in a basil & tomato cream sauce, spinach & pearl pasta

.....served medium rare

32.9

wine & beer match... Matawhero Chardonnay / Monteith's Golden

1 Kilo Garlic Seared Prawns

w toasted bread, salad & a trio of dipping sauces

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

72.5

wine ... Lake Chalice Chardonnay / Heineken

NZ Angus Beef Sirloin Steak seared to your liking

w bacon & onion confit, maple roasted kumara

& Summer greens w a red wine jus (GF)

32.9

Add on another 250g Sirloin

18.9

Add on...

Succulent garlic Seafood Skewer of Calamari, Prawns & Mussels

7.9

wine match..... Lake Chalice Merlot / Monteith's Original

MAINS cont...from 5pm

Oven Cooked Chicken Breast

In a mushroom & rosemary sauce w broccoli & sour cream crushed potatoes

28.9

wine & beer match..... Taylor's Estate Shiraz / Tiger

Portabello Mushrooms & Mahoe Blue cheese (V) (GF)

Melted with New Zealand manuka honey on maple roasted kumara & broccoli finished w Olivado avocado lemon zest oil

26.9

wine & beer match.....Jules Taylor Chardonnay / Monteith's Golden

Slow Cooked New Zealand Mutton Shank (GF)

laquered w a red wine & mint reduction resting on chunky pea mash

29.9

wine & beer match....Brookfield's Syrah / Monteith's Cider

Dry Spice Rubbed Pork Belly (GF)

In a chunky apple jus, pumpkin crush and Summer greens

29.9

Wine & Beer match..... Ti Point Two Merlot Cabernet/ Monteiths Original

ADD ON

A succulent Garlic seafood skewer of Calamari, Prawns & Mussels **7.9**

Fries or seasoned Wedges (V) (GF) **6.9**

Petit mesclun salad (V) (GF) **6.9**

Chunky pea mash (V) **6.9**

Greek cabbage salad (V) **6.9**

Sour cream crushed potatoes (V) **6.9**

Vegetables of the day (V) (GF) **6.9**

(v) Vegetarian (DF) Dairy free (GF) Gluten free

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

Tips for good service will be appreciated by your server