

Steaks

250G RUMP STEAK (ranch slaw / fries)	\$28
250G SCOTCH FILLET STEAK (ranch slaw / fries)	\$32
200G EYE FILLET STEAK (ranch slaw / fries)	\$33
SAUCE BOATS	\$4
peppercorn / diane / mushroom / hollandaise /red wine & beef jus	
CHEF'S KIWI WORKS	\$36
scotch fillet topped with bacon, mushrooms, battered onion rings, eggs & a basket of fries	
RUSTIC FILLET MIGNON (gfo)	\$36
eye fillet with bacon & mushroom, on baby gourmet potatoes with a beef red wine jus	
BOARDWALK SURF & TURF	\$42
scotch fillet with salt & pepper squid, prawn cutlets, mussels & crumbed scallops, served with fries	

Extras

aioli	\$2	bowl of mash	\$4
garlic butter	\$3	bowl of gourmet potato	\$5
2 x fried free range eggs	\$4	basket of boardwalk fries	\$5
6 x battered onion rings	\$4	chefs seasonal salad	\$5
hollandaise sauce	\$4	boardwalk ranch slaw	\$5
jug of mushroom sauce	\$4		

Desserts

FREAK SUNDAES (check out the chefs creations list on the next page)	\$12
CRÈME BRÛLÉE	\$12
crème brulee / shortbread	
DESSERT NACHOS	\$12
cinnamon tortilla crisps / vanilla ice cream / berries / caramel sauce / whipped cream	
COOKIE PIE (baked to order allow 15 min)	\$15
baked cookie dough / vanilla ice cream / berry coulis / cream	
MINI CHOCOLATE CROQUEMBOUCHE	\$15
chocolate profiteroles / whipped cream / brandy basket / caramel sauce / vanilla ice cream	
CHEESECAKE Waitstaff will advise	\$15
RICH DECADENT CHOCOLATE FUDGE BROWNIE (gf)	\$15
chocolate brownie / whipped cream / vanilla ice cream	
PROFITEROLE AFFOGATO	\$15
4 chocolate profiteroles / espresso / vanilla ice cream	

Vouchers & Gift Cards Accepted



Chefs Weekly Creations

The chefs at the boardwalk create something new for you every week, you can always check out each week's creation on our website.

The Boardwalk

Beach Bar & Bistro

5PM TO LATE MENU



A Place to Start

GARLIC BREAD (serves 2-3) (add cheese \$2) turkish loaf / garlic butter	\$9
BRUSCHETTA (serves 3-4) (GF bread \$2) turkish bread / tomato salsa / cream cheese / basil pesto	\$14
BAKED PULL APART LOAF (serves 3-6) garlic butter / hummus / basil pesto / olive oil & balsamic	\$15
PRAWN COCKTAIL (dfo) prawn cutlets / lettuce / tomato / lemon / seafood sauce	\$18
CREAMY SEAFOOD CHOWDER mussels / shrimps / fish / scallops / turkish bread	med \$18 full \$22

Tapas Bowls / Entrees

\$18 EACH
ORDER ANY 4 FOR \$60

SAUCE OPTIONS (choose any sauce per bowl)

TARTARE / SWEET THAI CHILLI / SEAFOOD / GARLIC AIOLI / BBQ /
SALSA / CHIPOTLE AIOLI / CAESAR / VINEGAR / SOY / PLUM /
CORIANDER & LIME / RANCH / MAYO / PERI PERI

FISH BITES	10 battered fish bites / lemon
JUMBO POLENTA CHIPS	a bowl of rosemary infused polenta chips
PORK & PRAWN WONTONS	8 pork / prawn / chilli / coriander
MUSHROOMS	a bowl of battered button mushrooms
SALT & PEPPER SQUID	crispy rice flour / panko crumb / lemon
MINI MEAT BALLS	20 danish meat balls
HOT & SPICY PRAWNS	15 spicy southern style coated prawns
CHEESY JALAPEÑO POPPERS	12 jalapeño cheese bites
BLUE CHEESE WONTONS	8 blue cheese wontons
MOROCCAN BBQ PORK RIBS	5 pork ribs / sticky moroccan sauce
MAC N CHEESE BITES	8 crumbed cheese & bacon bites
SOUTHERN CHICKEN TENDERS	4 plump classic southern coating
BROCCOLI CHEESE BITES	8 crumbed bites
HOT WINGS	6 spicy coated wings
PORK DUMPLINGS	12 pork & chive dumplings
CHILLI & GARLIC PRAWNS	10 prawn cutlets / chilli / garlic
SCALLOPS CRUMBED	4 plump crumbed scallops / lemon
BAKED CAMEMBERT (V)	a whole camembert studded with fresh rosemary & garlic, served with crostini

BOARDWALK CHEESE BOARD (serves 1-2) aged cheddar / brie / crumbled blue / relish / pesto / crackers	\$20
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BOARDWALK COLD PLATTER (serves 3-4) aged cheddar / brie / crumbled blue / pepperdews / cold meats / pickled onions / olives / sundried tomato / relish / walnuts / crackers	\$45
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BOARDWALK MIXED PLATTER serves 2 - \$45 / serves 4 - \$80 / serves 6 - \$115 / serves 8 - \$145 prawn cutlets / steamed mussels / samosas / fish bites / salt & pepper squid / cajun prawns / cheesy jalapeño poppers / mini spring rolls / pork dumplings / mac & cheese bites / crumbed scallops / seasoned wedges / condiments	
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Snacks

BOARDWALK BOWL OF FRIES (serves 1-2) french fries / aioli	\$9
SEASONED WEDGES (serves 1-2) wedges / sour cream / sweet thai chilli sauce	\$14
MEXICAN WEDGES (serves 1-2) (add jalapeños free) wedges / salsa / cheese / sour cream / spring onions	\$15
CHEESE & BACON WEDGES (serves 1-2) wedges / bacon / cheese / sour cream / sweet thai chilli sauce / spring onions	\$16
SWEET POTATO BOWL (add sour cream or garlic butter \$3) purple kumara chips / aioli	\$16
BEEF NACHOS (serves 1-2) beef mince / chilli beans / onion / salsa / cheese / sour cream / guacamole / spring onions	\$18

Burgers & Sandwiches

TWIN TACOS (add sour cream \$3 or cheese \$2) (add jalapeños free) bbq pulled pork / 2 soft shell tortillas / corriander & red onion slaw / fries	\$16
VEGE BURGER (v) (add egg \$2) baked mushroom / hummus / brie / lettuce / tomato / onion relish / fries	\$17
CHEESE BURGER (add egg \$2) beef patty / cheese / ranch slaw / aioli / fries	\$18
FISH BURGER (add egg \$2) battered fish / ranch slaw / fries / tartare	\$19
BBQ PULLED PORK BURGER (add egg \$2) pulled pork / bbq sauce / ranch slaw / fries	\$20
JALAPEÑO POPPER BURGER (add egg \$2, add bacon \$5) beef patty / cheese / jalapeños poppers / ranch slaw / aioli / fries	\$21
B.L.E.A.T SANDWICH streaky bacon / lettuce / egg / avocado / tomato / aioli / fries	\$21
DOUBLE BEEF BACON & CHEESE BURGER (NO SALAD) (add egg \$2) double beef pattys / double bacon / double cheese / bbq & aioli / fries	\$22
CRISPY CHICKEN & BACON BURGER chicken breast fillet / bacon / brie / ranch slaw / aioli / fries	\$23
BOARDWALK BURGER beef patty / bacon / cheese / onion & tomato relish / fried egg / ranch slaw / fries	\$24
STEAK SANDWICH (add egg \$2, cheese \$2, bacon \$5) scotch fillet / lettuce / tomato / battered onion rings / steak relish / mayo / fries	\$25

Salad Meals

QUINOA & COUSCOUS SALAD capsicum / spinach / sundried tomato / feta / onion	\$21
WARM ROAST VEGETABLE SALAD (gfo) roasted vegetables / capsicum / onion / spinach / feta / olive oil	\$23
SALT & PEPPER SQUID SALAD (gfo) squid / crispy rice flour / panko crumb / seasonal salad / coriander & lime dressing	\$25
STICKY BBQ PULLED PORK SALAD (gfo) pulled pork / beetroot / feta / walnut / spinach / balsamic / olive oil	\$26
CHICKEN CAESAR SALAD chicken / bacon / croutons / lettuce / parmesan / poached egg / anchovies	\$27
STEAK SALAD (add egg \$2) sliced scotch fillet / streaky bacon / lettuce / tomato / beer battered onion rings / croutons / shaved parmesan / steak relish / aioli	\$28
SEARED SCALLOP SALAD (gfo) (add bacon \$5) scallops / lettuce / tomato / onion / carrot / cucumber / mango salsa	\$29

**AS WE MAY NOT LIST ALL INGREDIENTS, PLEASE ADVISE IF YOU
HAVE ANY SPECIAL DIETARY OR ALLERGY REQUIREMENTS**

(df) - dairy free (gf) - gluten free (gfo) - gluten free options available

(v) - vegetarian (vo) - vegetarian option available

- ALL MEALS ARE SUBJECT TO AVAILABILITY OF STOCK -

Bistro Meals

**CHECK OUT THE DAILY SELECTIONS
ON THE BACK OF THE MENU**

CREAMY SEAFOOD CHOWDER mussels / shrimps / fish / scallops / turkish bread	med full \$18 \$22
THAI CHICKEN CURRY (vo) chicken breast / sautéed vegetables / rice / naan bread	\$18 \$24
PASTA OF THE WEEK check the chefs creations page on the back of the menu	
NEW ZEALAND GREEN LIPPED MUSSELS (DOZEN) - coconut cream / thai green sauce / turkish bread - creamy white wine / garlic / herbs / turkish bread	\$20
LEBANESE MEATBALLS mince / onion / feta / spices / flat bread / mint & yoghurt dressing / salad	\$22
SALT & PEPPER SQUID BASKET (gfo) squid / crispy rice flour / panko crumb / fries / lemon wedges / aioli	\$23
VEGE STACK (v & gf) oven baked portobello mushroom / (gf) brunch cake / hummus / brie / spinach / onion / peppers / olive oil	\$24
BOARDWALK MUSSEL FRITTERS mussel fritters / bacon / salad / aioli / mackenzie bread	\$25
KIWI CLASSIC BATTERED FISH & CHIPS (add egg \$2 each) whiptail fillets / ranch slaw / fries / tartare sauce / lemon	\$26
SEAFOOD CARBONARA scallops / mussels / fish / prawns / bacon / tomato / wine / cream / parsley / pappardelle pasta / shaved parmesan	\$27
BEEF & STOUT PIE beef / bacon / stout / cheese topped mash / stack of beer battered onion rings	\$28
SEAFOOD LASAGNE (house speciality) prawns / scallops / salmon / mussels / béchamel sauce / tomato & feta green salad	\$28
MOROCCAN RIB STACK & FRIES 8 baby back ribs / bbq glaze / fries	\$29

Main Meals

**CHECK OUT THE DAILY SELECTIONS
ON THE BACK OF THE MENU**

GOURMET CHICKEN DIANE (gfo) baked chicken breast served over seasonal roasties, topped with bacon & a classic diane sauce	\$29
CHICKEN PARMIGIANA crumbed chicken breast topped with cheese, bacon & pomodoro sauce with baby gourmet potatoes & seasonal salad	\$30
ROASTED LAMB SHANK (gfo) roasted lamb shank served over mash with peas & a mint jus	\$31
RUSTIC BRAISED BEEF CHEEK (gfo) braised beef cheek served with baked baby potatoes, whole roasted tomato & garlic	\$32
CATCH OF THE DAY (gfo) pan seared then oven baked, served with baby garlic butter gourmet potatoes & pea puree	\$33
CRUMBED SCALLOPS 8 plump crumbed scallops served over fries with seasonal salad & our own in-house tartare sauce	\$34