

Burgers & Sandwiches

BBQ PULLED PORK TACOS (add cheese \$2, sour cream \$3) (add jalapeños free) 2 soft shell tortillas / bbq pulled pork /apple slaw / fries	\$16
FISH TACOS (add cheese \$2, sour cream \$3) (add jalapeños free) 2 soft shell tortillas / battered fish / coriander & lime dressed slaw / chipotle aioli / fries	\$16
BEEF TACOS (add cheese \$2, sour cream \$3) (add jalapeños free) 2 soft shell tortillas / sliced beef / house slaw / fresh tomato salsa / 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, 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 filet / lettuce / tomato / battered onion rings / our famous steak relish 🌶️ / mayo / fries	\$25

Desserts

FREAK SUNDAES (check out the chefs creations list on the next page)	\$15
CRÈME BRÛLÉE (gf) crème brulee / whipped cream / vanilla ice cream	\$15
DESSERT NACHOS cinnamon tortilla crisps / vanilla ice cream / berries / caramel sauce / whipped cream	\$15
SORBET BASKET sorbet / waffle basket / fruit / coulis	\$15
MINI CHOCOLATE CROQUEMBOUCHE chocolate profiteroles / whipped cream / brandy basket / caramel sauce / vanilla ice cream	\$15
CHEESECAKE waitstaff will advise	\$15
RICH DECADENT CHOCOLATE FUDGE BROWNIE (gf) chocolate brownie / whipped cream / vanilla ice cream	\$15
PROFITEROLE AFFOGATO 4 chocolate profiteroles / espresso / vanilla ice cream	\$15

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	8-10 battered fish bites / lemon
PORK & PRAWN WONTONS	8 pork / prawn / chilli / coriander
MUSHROOMS	a bowl of battered button mushrooms
SALT & PEPPER SQUID	crispy rice flour / panko crumb / lemon
PORK BELLY	a bowl of softly braised battered pork belly
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 tenders with classic southern coating
BROCCOLI CHEESE BITES	8 crumbed bites
HOT WINGS 🌶️🌶️🌶️	6 spicy coated wings
PORK DUMPLINGS	12 pork & chive steam 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
BOARDWALK COLD PLATTER (serves 3-4) aged cheddar / brie / crumbled blue / pepperdews / cold meats / pickled onions / olives / sundried tomato / relish / walnuts / crackers	\$45
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	

Snacks

BOWL OF BOARDWALK FRIES (serves 1-2) boardwalk seasoned 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
BEEF NACHOS (serves 1-2) 🌶️ beef mince / chilli beans / onion / salsa / cheese / sour cream / guacamole / spring onions	\$18

Bistro Meals

CHECK OUT THE DAILY SELECTIONS
ON THE BACK OF THE MENU

CREAMY SEAFOOD CHOWDER mussels / shrimps / fish / scallops / turkish bread	med \$18 full \$22
THAI CHICKEN CURRY (vo) 🌶️ chicken breast / sautéed vegetables / rice / slice of garlic 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
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
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

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
SOFTLY BRAISED PORK BELLY SALAD (gfo) pork belly / beetroot / feta / walnuts / 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 / our famous 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 -

Main Meals

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ON THE BACK OF THE MENU

GOURMET CHICKEN DIANE (gfo) baked chicken breast, topped with bacon & a classic diane sauce, served with seasonal vegetables	\$29
CHICKEN PARMIGIANA crumbed chicken breast topped with pomodoro sauce, cheese & bacon, served with fries & a crisp caesar salad	\$29
SOFTLY BRAISED PORK BELLY (gfo) over sautéed vegetables with polenta chips, apple maple drizzle & crackle brittle	\$30
RUSTIC BRAISED BEEF CHEEK (gfo) braised beef cheek served with baked baby potatoes, roasted tomato & garlic	\$31
ROASTED LAMB SHANK (gfo) roasted lamb shank, served over mash with peas & a mint jus	\$32
CATCH OF THE DAY (gfo) check out todays catch of the day creation on the back of the menu	\$33
CRUMBED SCALLOPS 8 plump crumbed scallops served over fries with seasonal salad & our own in-house tartare sauce	\$34

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

Extras

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

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