

Burgers and Sandwiches

BBQ PULLED PORK TACOS (add cheese \$2) (add sour cream \$3) (add jalapeños free) 2 soft shell tortillas / bbq pulled pork / apple slaw / fries	\$18
FISH TACOS (add cheese \$2) (add sour cream \$3) (add jalapeños free) 2 soft shell tortillas / battered fish / coriander & lime dressed slaw / chipotle aioli / fries	\$18
VEGE BURGER (v) (add egg \$2) baked mushroom / hummus / brie / lettuce / tomato / onion relish / fries	\$18
CHEESE BURGER (add egg \$2) beef patty / cheese / ranch slaw / aioli / fries	\$19
FISH BURGER (add egg \$2) battered fish / ranch slaw / fries / tartare	\$20
BBQ PULLED PORK BURGER (add egg \$2) pulled pork / bbq sauce / ranch slaw / fries	\$21
B.L.E.A.T SANDWICH streaky bacon / lettuce / egg / avocado / tomato / aioli / fries	\$22
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
OPEN STEAK SANDWICH (add egg \$2) (add cheese \$2) (add bacon \$5) scotch fillet / cream cheese / our famous steak relish // lettuce / tomato / battered onion rings / aioli & bbq drizzle / fries	\$25

DESSERTS

FREAK SUNDAES wait staff will advise	\$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
HOT DESSERT wait staff will advise	\$15
MINI CHOCOLATE CROQUEBOUCHE chocolate profiteroles / whipped cream / brandy basket / caramel sauce / vanilla ice cream	\$15
CHEESECAKE wait staff 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



TAPAS BOWLS \$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
MINI MEAT BALLS	20 mini danish meat balls
SALT & PEPPER SQUID	crispy rice flour / panko crumb /lemon
PORK BELLY	softly braised battered pork belly
CHEESY JALAPEÑO POPPERS 🌶️	12 jalapeno cheese bites
MOROCCAN BBQ PORK RIBS	5 pork ribs / sticky moroccan sauce
BROCCOLI CHEESE BITES	8 crumbed bites
SHITAKE GYOZA	6 shitake mushroom dumplings
WHOLE CHICKEN WINGS	5 wings buttermilked & breaded
PORK DUMPLINGS	12 pork & chive dumplings
CHILLI & GARLIC PRAWNS 🌶️	10 prawn cutlets / chilli / garlic
CRAB & CORN EMPANADAS	5 in a spanish pastry case
SCALLOPS CRUMBED	4 crumbed scallops / lemon
BAKED CAMEMBERT (v)	a whole camembert studded with fresh rosemary & garlic, served with crostinii

BOARDWALK CHEESE BOARD (serves 1-2) **\$20**
aged cheddar / brie / crumbed blue / relish / pesto / crackers

BOARDWALK COLD PLATTER (serves 3-4) **\$45**
aged cheddar / brie / crumbed blue / pepperdews / cold meats / pickled onions / olives / sundried tomato / relish / walnuts / crackers

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 / cheesy jalapeno poppers / mini spring rolls / pork & chive dumplings / crumbed scallops / crab & corn empanadas / pork & prawn wontons / shitake gyoza / 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

The Boardwalk

Beach Bar & Bistro

5 PM TO LATE



Vouchers & Gift Cards Accepted



A PLACE TO START

GARLIC BREAD (serves 2-3) (add cheese \$2) turkish loaf / garlic butter	\$9
GRILLED BRUSCHETTA (serves 3-4) (GF bread \$2) turkish bread / cream cheese / tomato onion cucumber salsa / basil pesto / grilled cheese	\$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 (house specialty) mussels / shrimps / fish / scallops / turkish bread	med \$18 / full \$22

Entree / Share Plates

\$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
MINI MEAT BALLS	20 mini danish meat balls
SALT & PEPPER SQUID	crispy rice flour / panko crumb /lemon
PORK BELLY	softly braised battered pork belly
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CRAB & CORN EMPANADAS	5 in a spanish pastry case
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BAKED CAMEMBERT (v)	a whole camembert studded with fresh rosemary & garlic, served with crostini

SALAD MEALS

QUINOA & COUSCOUS SALAD capsicum / spinach / sundried tomato / feta / onion	\$20
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	\$28
CHICKEN CAESAR SALAD chicken / bacon / croutons / lettuce / parmesan / poached egg / anchovies	\$28
PAN ROASTED FISH ON CITRUS COUSCOUS SALAD whiptail fillets / citrus couscous salad / lemon thyme butter sauce	\$28
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	\$30

GALLEY MEALS

CREAMY SEAFOOD CHOWDER (house specialty) 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
NEW ZEALAND GREEN LIPPED MUSSELS (DOZEN) - coconut cream / thai green sauce / turkish bread - cream / white wine / garlic / herbs / turkish bread	\$20
PAPPARDELLE PASTA mediterranean vegetables / sundried tomato / garlic / olives / spinach / parmesan / basil pesto (add protein \$8- chicken breast / prawns / chorizo)	\$20
VEGE STACK (v & gf) oven baked portobello mushroom / (gf) brunch cake / hummus / brie / spinach / onion / peppers / olive oil	\$24
SALT & PEPPER SQUID BASKET (gfo) squid / crispy rice flour / panko crumb / fries / lemon wedges / aioli	\$24
RISOTTO bacon / mushroom / cream / rice / wine / parmesan	\$22
STIR FRY NOODLE BOWLS - roasted duck / vegetables / noodles - braised pork belly / vegetables / noodles	\$25
KIWI CLASSIC BATTERED FISH & CHIPS (add egg \$2 each) whiptail fillets / ranch slaw / fries / tartare / lemon	\$26
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
SEAFOOD CARBONARA scallops / mussels / fish / prawns / bacon / tomato / wine / cream / parsley / pappardelle pasta / shaved parmesan	\$29
CLASSIC SEAFOOD HAUL battered fish / crumbed scallops / crispy prawns / salt n pepper squid / battered mussels / fries / tartare / lemon	\$32

EXTRAS

AIOLI	\$2
GARLIC BUTTER	\$3
2 X FRIED FREE RANGE EGGS	\$4
6 X BATTERED ONION RINGS	\$4
HOLLANDAISE SAUCE	\$4
JUG OF MUSHROOM SAUCE	\$4
BOWL OF RUSTIC MASH	\$4
BOWL OF GARLIC GOURMET POTATOES	\$5
BASKET OF BOARDWALK FRIES	\$5
BOARDWALK RANCH SLAW	\$5
CHEFS SEASONAL SALAD	\$5
SEASONAL VEGETABLES	\$5

MAIN MEALS

CHICKEN PARMIGIANA crumbed chicken breast topped with pomodoro sauce, cheese & bacon, served with fries & a crisp caesar salad	\$29
SOFTLY BRAISED PORK BELLY over sautéed vegetables with polenta chips, apple maple drizzle & crackle brittle	\$30
RUSTIC BRAISED BEEF CHEEK (gfo) braised beef cheek served with potatoes, roasted tomato & garlic	\$31
ROASTED LAMB SHANK (gfo) roasted lamb shank, served over rustic mash with peas & a mint jus	\$32
PANKO & HERB CRUMB FISH today's catch served with a warm potato, pea, bacon salad, with caesar drizzel & tomato onion cucumber caper salsa	\$33
ROASTED DUCK duck half boned & roasted with baby beets, seasonal vegetables & a spiced red currant plum jus	\$33
FISH MEUNIERE (gfo) today's catch pan seared then oven roasted in a butter parsley & lemon juice sauce, served over our rustic mash & a side of lemon	\$33
CRUMBED SCALLOPS 8 crumbed scallops served over fries with seasonal salad, lemon & 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
RUSTIC FILLET MIGNON (gfo) eye fillet with bacon & mushroom, on baby gourmet potatoes with a beef red wine jus	\$36
CHEF'S KIWI WORKS scotch fillet topped with bacon, mushrooms, battered onion rings, eggs & a basket of fries	\$38
BOARDWALK SURF & TURF scotch fillet with salt & pepper squid, prawn cutlets, mussels & crumbed scallops, ranch slaw, fries & lemon	\$42

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