

# Burgers and Sandwiches

<b>PORK BELLY TACOS</b> (add cheese \$2, sour cream \$3) (add jalapeños free) 2 soft shell flour tortillas / sliced pork belly / apple slaw / fries	<b>\$18</b>
<b>GRILLED FISH TACOS</b> (add cheese \$2, sour cream \$3) (add jalapeños free) 2 soft shell flour tortillas / cajun seasoned fish / slaw / chipotle aioli / fries	<b>\$18</b>
<b>VEGE BURGER</b> (v) (add egg \$2) bap / baked mushroom / hummus / brie / lettuce / tomato / onion relish / fries	<b>\$18</b>
<b>CLASSIC CHEESE BURGER</b> (add egg \$2 add bacon \$5) bap / beef patty / cheese / tomato / lettuce / tomato relish / aioli / fries	<b>\$19</b>
<b>FISH BURGER</b> (add egg \$2) bap / battered fish / ranch slaw / tartare / fries	<b>\$20</b>
<b>PORK BELLY BURGER</b> bap / pork belly / puffed pork crackle / apple slaw / fries	<b>\$21</b>
<b>KIMCHI CHICKEN BURGER</b> bap / southern fried chicken / kimchi / fries	<b>\$22</b>
<b>B.L.E.A.T SANDWICH</b> mackenzie bread / streaky bacon / lettuce / egg / avocado / tomato / aioli / fries	<b>\$22</b>
<b>BOARDWALK BRISKET BURGER</b> bap / bbq beef brisket / onion rings / gherkin ranch slaw / jack daniels bbq glaze / fries	<b>\$23</b>
<b>DOUBLE BEEF BACON &amp; CHEESE BURGER (NO SALAD)</b> (add egg \$2) bap / double beef pattys / double bacon / double cheese / double sauces bbq & aioli / fries	<b>\$23</b>
<b>CRISPY CHICKEN &amp; BACON BURGER</b> bap / chicken breast fillet / bacon / brie / ranch slaw / aioli / fries	<b>\$24</b>
<b>OPEN STEAK SANDWICH</b> (add egg \$2, bacon \$5) turkish bread / scotch fillet / cheese / steak relish / lettuce / tomato / battered onion rings / aioli & bbq drizzle / fries	<b>\$25</b>

# DESSERTS

<b>FREAK SUNDAES</b> wait staff will advise	<b>\$15</b>
<b>CRÈME BRÛLÉE</b> (gf) crème brulee / whipped cream / vanilla ice cream	<b>\$15</b>
<b>DESSERT NACHOS</b> cinnamon tortilla crisps / vanilla ice cream / berries / caramel sauce / whipped cream	<b>\$15</b>
<b>DESSERT OF THE DAY</b> wait staff will advise	<b>\$15</b>
<b>MINI CHOCOLATE CROQUEMBOUCHE</b> chocolate profiteroles / whipped cream / brandy basket / caramel sauce / vanilla ice cream	<b>\$15</b>
<b>CHEESECAKE</b> wait staff will advise	<b>\$15</b>
<b>RICH DECADENT CHOCOLATE FUDGE BROWNIE</b> (gf) chocolate brownie / whipped cream / vanilla ice cream	<b>\$15</b>
<b>PROFITEROLE AFFOGATO</b> 4 chocolate profiteroles / espresso / vanilla ice cream	<b>\$15</b>



**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 / PERI PERI**

<b>FISH BITES</b>	8-10 freshly battered fish bites with lemon	
<b>CURRY PUFFS</b> (v)	6 curried potato & vegetable pastry puffs	
<b>SOUTHERN CHICKEN BITES</b>	6 southern coated chicken bites	
<b>SALT &amp; PEPPER SQUID</b> (gfo)	crispy coated salt & pepper squid	
<b>BEEF CROQUETTES</b>	5 crumbed brisket croquettes	
<b>CHICKEN EMPANADAS</b>	6 mexican seasoned chicken empanadas	
<b>CHEESY JALAPEÑO POPPERS</b> (v)	12 crumbed jalapeno cheese bites	
<b>BBQ PORK RIBS</b>	5 jack daniels bbq glazed pork ribs	
<b>PORK &amp; PRAWN DUMPLINGS</b>	12 pork & prawn dumplings	
<b>CHILLI &amp; GARLIC PRAWNS</b>	10 prawn cutlets seared with chilli & garlic	
<b>PAUA WONTONS</b>	8 wontons filled with minced paua	
<b>VIETNAMESE PRAWN ROLLS</b> (vo)	rice paper, prawns, julienne vegetables & vermicelli with nuoc cham sauce	
<b>BAKED CAMEMBERT</b> (v)	a whole camembert studded with fresh rosemary & garlic, served with crostini	
<b>BOARDWALK CHEESE BOARD</b> (serves 1-2)	aged cheddar / brie / crumbled blue / relish / pesto / crackers	<b>\$20</b>
<b>BOARDWALK COLD PLATTER</b> (serves 3-4)	aged cheddar / brie / crumbled blue / pepperdews / cold meats / pickled onions / olives / sundried tomato / relish / walnuts / crackers	<b>\$45</b>
<b>BOARDWALK MIXED PLATTER</b>	serves 2 \$45 / serves 4 \$80 / serves 6 \$115 / serves 8 \$145 prawn cutlets / steamed mussels / samosas / fish bites / salt & pepper squid / southern chicken bites / curry puffs / paua wontons / crumbed scallops / pork & prawn dumplings / cheesy jalapeño poppers / mini spring rolls / chicken empanadas / seasoned wedges / condiments	

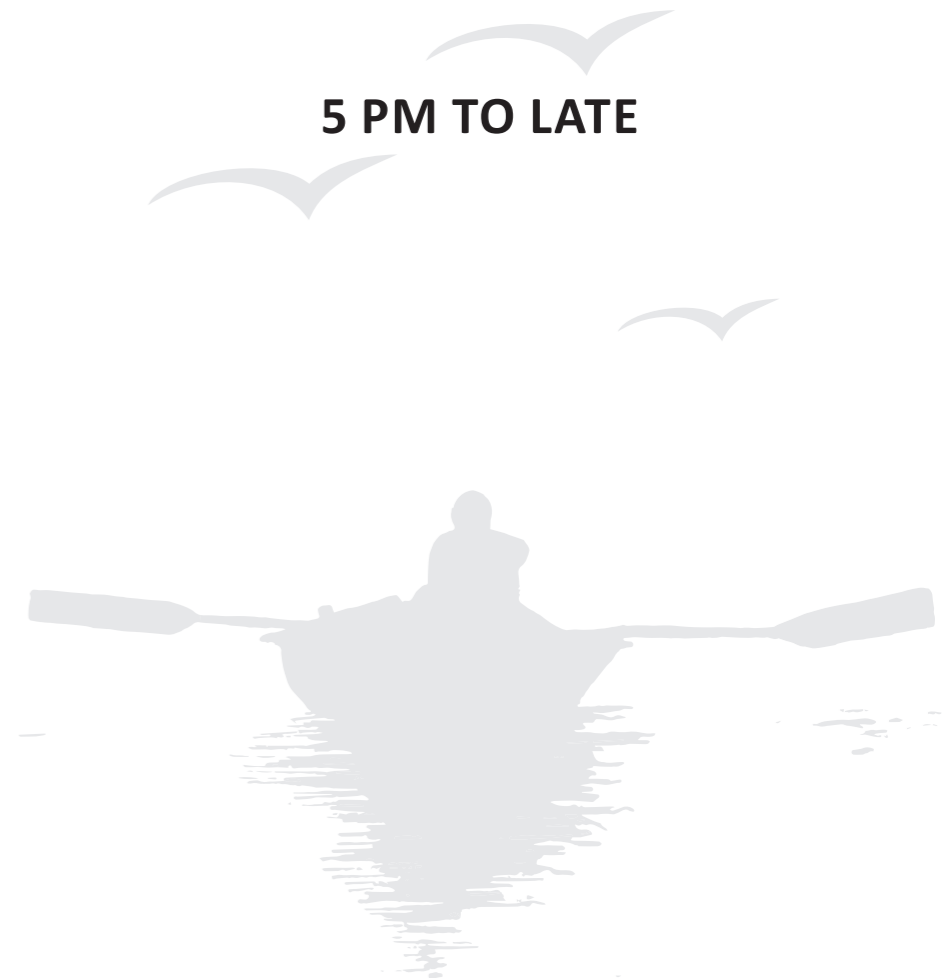
# SNACKS

<b>BOWL OF BOARDWALK FRIES</b> (serves 1-2) boardwalk seasoned fries / aioli	<b>\$9</b>
<b>PUFFED PORK CRACKLE BOWL</b> (made in house) well seasoned puffed pork crackle	<b>\$7</b>
<b>SEASONED WEDGES</b> (serves 1-2) ½kg wedges / sour cream / sweet thai chilli sauce	<b>\$15</b>
<b>MEXICAN WEDGES</b> (serves 1-2) (add jalapeños free) ½kg wedges / salsa / cheese / sour cream / spring onions	<b>\$16</b>
<b>CHEESE &amp; BACON WEDGES</b> (serves 1-2) ½kg wedges / bacon / cheese / sour cream / sweet thai chilli sauce / spring onions	<b>\$17</b>
<b>BEEF NACHOS</b> (serves 1-2) beef mince / chilli beans / corn chips / onion / salsa / cheese / sour cream / guacamole / spring onions	<b>\$18</b>

# The Boardwalk

## Beach Bar & Bistro

5 PM TO LATE



Vouchers & Gift Cards Accepted



**PH 06 834 1168**  
**8 HARDINGE RD, AHURIRI 4110**  
**WWW.BOARDWALKNAPIER.CO.NZ**

## A PLACE TO START

<b>GARLIC BREAD</b> (serves 2-3) (add cheese \$2) turkish loaf / garlic butter	\$9
<b>BAKED PULL APART LOAF</b> (serves 3-6) garlic butter / hummus / basil pesto / olive oil & balsamic	\$15
<b>PRAWN COCKTAIL</b> (dfo) prawn cutlets / seafood sauce / lettuce / tomato / lemon	\$18
<b>CREAMY SEAFOOD CHOWDER</b> (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 / PERI PERI

<b>FISH BITES</b>	8-10 freshly battered fish bites with lemon
<b>CURRY PUFFS</b> (v)	6 curried potato & vegetable pastry puffs
<b>SOUTHERN CHICKEN BITES</b>	6 southern coated chicken bites
<b>SALT &amp; PEPPER SQUID</b> (gfo)	crispy coated salt & pepper squid
<b>BEEF CROQUETTES</b>	5 crumbed brisket croquettes
<b>CHICKEN EMPANADAS</b>	6 mexican seasoned chicken empanadas
<b>CHEESY JALAPEÑO POPPERS</b> (v) 🌶️	12 crumbed jalapeno cheese bites
<b>BBQ PORK RIBS</b>	5 jack daniels bbq glazed pork ribs
<b>PORK &amp; PRAWN DUMPLINGS</b>	12 pork & prawn dumplings
<b>CHILLI &amp; GARLIC PRAWNS</b> 🌶️	10 prawn cutlets seared with chilli & garlic
<b>PAUA WONTONS</b>	8 wontons filled with minced paua
<b>VIETNAMESE PRAWN ROLLS</b> (vo)	rice paper, prawns, julienne vegetables & vermicelli with nuoc cham sauce
<b>BAKED CAMEMBERT</b> (v)	a whole camembert studded with fresh rosemary & garlic, served with crostini

## SALAD MEALS

<b>QUINOA &amp; COUSCOUS SALAD</b> quinoa / couscous / capsicum / spinach / sundried tomato / feta / onion	\$20
<b>WARM ROAST VEGETABLE SALAD</b> (gfo) seasonal roasted vegetables / capsicum / onion / spinach / feta / olive oil	\$23
<b>SALT &amp; PEPPER SQUID SALAD</b> (gfo) crispy panko crumbed squid / seasonal salad / coriander & lime dressing	\$25
<b>PORK BELLY SALAD</b> (gfo) pork belly / spinach / beetroot / feta / walnuts / olive oil / balsamic	\$28
<b>CHICKEN CAESAR SALAD</b> chicken / bacon / croutons / lettuce / parmesan / poached egg / anchovies / caesar dressing	\$28
<b>CAJUN FISH COUSCOUS SALAD</b> cajun seasoned whiptail fillets / couscous salad / lemon yoghurt	\$28
<b>STEAK SALAD</b> (add egg \$2) sliced scotch fillet / streaky bacon / lettuce / tomato / croutons / beer battered onion rings / shaved parmesan / steak relish 🌶️ / aioli	\$28
<b>COCONUT PRAWN CUTLET SALAD</b> coconut crumbed prawns / seasonal salad / mango salsa / lemon	\$30

## GALLEY MEALS

<b>CREAMY SEAFOOD CHOWDER</b> (house specialty) mussels / shrimps / fish / scallops / turkish bread	med \$18	full \$22
<b>THAI CURRY</b> 🌶️ - vegetable - sautéed vegetables / rice / garlic bread - chicken - sautéed vegetables / rice / garlic bread - seafood - sautéed vegetables / rice / garlic bread	\$18	\$22
<b>NEW ZEALAND GREEN LIPPED MUSSELS (DOZEN)</b> - thai green curry / coconut cream / turkish bread - white wine / cream / garlic / herbs / turkish bread	\$20	\$24
<b>POTATO GNOCCHI</b> (v) rich tomato & bell pepper sauce / baby spinach / shaved parmesan / walnuts	\$24	\$28
<b>VEGE STACK</b> (v & gf) oven baked portobello mushroom / vege hash / hummus / brie / spinach / onion / peppers / olive oil	\$22	\$22
<b>SALT &amp; PEPPER SQUID BASKET</b> crispy panko crumbed squid / ranch slaw / lemon wedges / fries / aioli	\$21	\$21
<b>KIWI CLASSIC BATTERED FISH &amp; CHIPS</b> (add egg \$2 each) whiptail fillets / fries / ranch slaw / tartare / lemon	\$24	\$24
<b>CHICKEN MUSHROOM &amp; BACON PASTA</b> chicken / mushroom / bacon / pappardelle pasta / creamy pesto / shaved parmesan	\$26	\$26
<b>BEEF BRISKET PLATE</b> bbq beef brisket / bacon mac n cheese slab / jack daniels glaze / corn cobbettes with sriracha butter	\$27	\$27
<b>SEAFOOD LASAGNE</b> (house specialty) prawns / scallops / salmon / mussels / béchamel sauce / tomato & feta green salad	\$28	\$28
<b>BBQ PORK RIBS</b> 8 jack daniels bbq glazed pork ribs / ranch slaw / fries	\$29	\$29
<b>SEAFOOD CARBONARA</b> scallops / mussels / fish / prawns / bacon / tomato / wine / cream / parsley / pappardelle pasta / shaved parmesan	\$29	\$29
<b>CLASSIC SEAFOOD HAUL</b> battered fish / crumbed scallops / crispy prawns / salt n pepper squid / battered mussels / fries / tartare / lemon	\$32	\$32

## EXTRAS

<b>AIOLI</b>	\$2
<b>GARLIC OR SRIRACHA BUTTER</b>	\$2
<b>2 X FRIED FREE RANGE EGGS</b>	\$4
<b>6 X BATTERED ONION RINGS</b>	\$4
<b>BOWL OF RUSTIC MASH</b>	\$4
<b>JACKET POTATO WITH SOUR CREAM</b>	\$5
<b>BASKET OF BOARDWALK FRIES</b>	\$5
<b>BOARDWALK RANCH SLAW</b>	\$5
<b>CORN WITH SRIRACHA BUTTER</b>	\$5
<b>CHEFS SEASONAL SALAD</b>	\$5
<b>SEASONAL VEGETABLES</b>	\$5
<b>JUG OF SAUCE</b> pepper, diane, mushroom, red wine & beef jus	\$4

## MAIN MEALS

<b>CHICKEN PARMIGIANA</b> crumbed chicken breast topped with pomodoro sauce, cheese & bacon, served with fries & a crisp caesar salad	\$29
<b>PORK BELLY</b> slow roasted pork belly served over sweet and sour vegetables with crispy vermicelli noodles	\$30
<b>RUSTIC BRAISED BEEF CHEEK</b> (gfo) braised beef cheek served with potatoes, roasted tomato & garlic	\$31
<b>HARISSA SPICED LAMB</b> (gfo) harissa spiced lamb rump on a tabbouleh salad with a minted yoghurt & rich jus	\$32
<b>ROASTED DUCK</b> duck half boned & roasted with baby beets, seasonal vegetables & a spiced red currant plum jus	\$33
<b>FISH MEUNIERE</b> (gfo) today's catch pan seared then oven roasted in a lemon butter parsley sauce, served over our rustic mash & a side of lemon	\$33
<b>CRUMBED SCALLOPS</b> 8 crumbed scallops served over fries with seasonal salad, lemon & our own in-house tartare sauce	\$34

## STEAKS



<b>250G RUMP STEAK</b> jacket potato & sour cream / ranch slaw	\$28
<b>250G SCOTCH FILLET STEAK</b> jacket potato & sour cream / ranch slaw	\$32
<b>200G EYE FILLET STEAK</b> jacket potato & sour cream / ranch slaw	\$33
<b>SAUCE BOATS</b> peppercorn / diane / mushroom / hollandaise / red wine & beef jus	\$4
<b>BOARDWALK MIGNON</b> beef wellington inspired eye fillet topped with a pate & mushroom duxelle filled pastry case over sautéed potato & mushrooms with a beef red wine jus	\$36
<b>CHEF'S KIWI WORKS</b> scotch fillet topped with bacon, mushrooms, battered onion rings, eggs & a basket of fries	\$38
<b>BOARDWALK SURF &amp; TURF</b> 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