

GREEN LIPPED MUSSELS

THE NATIONAL DISH OF BELGIUM AND A DELICACY THROUGHOUT THE WORLD, MUSSELS ARE A VERSATILE SOURCE OF PROTEIN, IRON AND OMEGA 3. THE NEW ZEALAND NATIVE GREEN LIPPED MUSSELS WE SERVE ARE SOURCED FROM THE CLEAR, SHELTERED WATERS OFF THE WESTERN COAST OF THE COROMANDEL PENINSULA.

STEAMED MUSSELS

SERVED WITH FRITES, OUR FAMOUS HOUSE MADE MAYONNAISE & YOUR CHOICE OF SAUCE

Choose one of the following:

- Celery, Onion & Garlic (GF)
- Creamy White Wine & Garlic (GF)
- Blue Cheese & Spinach (GF)
- Lobster & Brandy Bisque (GF)
- Coconut Cream & Lemongrass Curry (GF)
- Apple Cider, Chilli, Ginger & Lime (GF)
- Tomato, Hoegaarden & Bacon

ONE KILO \$24.9 HALF KILO \$19.0

GRILLED MUSSELS

SERVED ON A PLATTER WITH YOUR CHOICE OF ONE OF THE FOLLOWING DELICIOUS TOPPINGS;

- Garlic & Herb Butter w Breadcrumbs
- Spinach, Bacon & Cheese (GF)
- Tomato, Herbs & Parmesan (GF)
- Chorizo & Chipotle Hollandaise
- Mint & Coriander Pesto w Parmesan (GF)

SMALL \$21.0 LARGE \$29.0

MIXED PLATTER

A selection of all the above

SMALL \$22.0 LARGE \$29.0



BAY OF ISLANDS PACIFIC ROCK OYSTERS

NATURAL HALF DOZEN \$20.0 ONE DOZEN \$36.0

BEER BATTERED HALF DOZEN \$22.0 ONE DOZEN \$38.0



LIGHTS & SHARES

- SLIDERS** Three pulled pork & asian slaw sliders **OR** Portobello mushroom & blue cheese slider (v) **\$15.0**
- ARANCINI** Four delicious mixed mushroom & tarragon arancini w truffle oil & parmesan (v) **\$16.0**
- SEAFOOD CHOWDER** A classic rich soup of squid, mussels, & fish served w wholegrain baked bread rolls **\$15.5**
- GARLIC & CHILLI PRAWNS*** Pan fried garlic & chilli prawns served in a cast iron pot w herb butter & ciabatta **\$15.0**
- CAESAR SALAD*** Cos lettuce, house made croutons, bacon bits, shaved parmesan cheese & a poached egg mixed w our house made anchovy Caesar dressing **\$18.5**
Add Chicken OR Salt & Pepper Squid **\$21.5**
- SALT & PEPPER SQUID*** Tender marinated squid, crumbed in salt & pepper seasoning, served w garden salad & frites w chunky homemade tartare sauce & sweet chilli **\$20.0**
- HOUSE SMOKED SALMON*** Manuka smoked South Island salmon fillet w toasted grain bread, beetroot chutney, horseradish mascarpone & garden salad **\$19.5**
- PANZANELLA SALAD*** Balsamic poached vine tomatoes, yellow cherry tomatoes, capers, confit garlic, fresh basil & olive oil w chunky toasted bagel croutons (v) **\$18.5**

PLATTERS

TASTE OF THE LAND Pulled pork & Asian slaw sliders, mixed mushroom & tarragon arancini, spicy coated pieces of chicken breast, cured meats, pickles, brie & ciabatta bread with a selection of chutneys & dips

REGULAR \$40.0
LARGE \$60.0

TASTE OF THE SEA A selection of steamed & grilled green lipped mussels, salt & pepper crumbed squid, garlic & chilli prawns, house smoked salmon, oysters & ciabatta bread

REGULAR \$40.0
LARGE \$60.0

BREAD & DIPS Twist & tear bread loaf w roasted capsicum hummus, basil pesto & olive oil & balsamic vinegar

REGULAR \$10.5
LARGE \$19.5

CHEESE BOARD A fine selection of NZ cheeses served w crackers, fresh fruits, chutneys, dried apricots & walnuts

REGULAR \$30.0
LARGE \$45.0

ENTRÉE

- MINIATURE CAULIFLOWER SOUP*** *w/ a parmesan crostini (v)* **\$8.0**
- BRUSCHETTA** *Three Buffalo mozzarella & vine tomato bruschetta (v)* **\$9.0**
- SALMON BLINI** *Three beetroot cured salmon blini w/ pickled red onion & capers* **\$9.0**



MAINS

- FLEMISH STEW** *A traditional stew of NZ beef braised in Leffe Bruin, served w/ your choice of frites OR stoemp* **\$22.0**
- BELGIAN SAUSAGES** *Char-grilled cured pork & beef sausages w/ onion gravy, served w/ your choice of frites OR stoemp* **\$22.0**
- SPICY BBQ PORK RIBS** *400g of slow cooked pork ribs, cooked in our secret Belgian beer sauce, served w/ frites* **\$22.0**
- CHICKEN SCHNITZEL** *Crumbed, tenderised chicken breast served w/ ratatouille & sage crisps* **\$25.5**
- VENISON PIE** *Slow cooked South Island venison in Belle-Vue Kriek & Juniper berries topped w/ puff pastry, served w/ kumara mash & buttered greens* **\$26.5**
- VEAL OSSO BUCCO*** *Tender North Island veal braised in a white wine & vegetable broth, served w/ creamed polenta & gremolata* **\$29.5**
- 500G ANGUS RUMP STEAK** *Half kilo of prime NZ Angus steak cooked to your liking, served w/ frites & your choice of the following house made sauces. Choose from; peppercorn, creamy mushroom OR garlic & herb butter (GF)* **\$32.9**
- FISH & CHIPS*** *Beer battered locally caught fish served w/ hand cut chips & a chunky house made tartare sauce* **\$22.5**
- SPINACH GNOCCHI** *Potato & spinach gnocchi in a house made South Island blue cheese sauce w/ broccoli & shaved NZ parmesan (v)* **\$23.5**
- ROAST LAMB SHOULDER** *Slow roasted Waikato lamb shoulder served w/ minted baby potatoes, watercress purée, roast pumpkin, Yorkshire pudding & onion gravy* **\$28.9**
- HOUSE MADE BEEF BURGER** *NZ beef mince patty, tomato, lettuce, cheese, Leffe Bruin onion jam & mayo, all in a sesame seed bun, served w/ frites & ketchup* **\$21.5**
- GAME FISH OF THE DAY** *Locally caught game fish served w/ an Israeli couscous, NZ grown vine & cherry tomatoes, fresh basil & rocket aioli* **\$30.5**
- SCOTCH FILLET** *280g NZ beef scotch cooked to your liking, served w/ frites, garden salad & your choice of the following house made sauces. Choose from; peppercorn, creamy mushroom OR garlic & herb butter. (GF)* **\$32.9**

SIDES

Frites & house made mayonnaise	REGULAR \$6.0	LARGE \$8.0	Garden salad	\$8.0	
Belgian stoemp	\$9.5	Ratatouille	\$7.5	Garlic Ciabatta loaf	\$9.5