

# 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. NEW ZEALAND PEA CRAB CAN OFTEN BE FOUND IN NZ GREEN-LIPPED MUSSELS. THEY MAY REDUCE THE SIZE AND GROWTH OF MUSSELS, BUT THESE MUSSELS ARE COMPLETELY SAFE TO BE CONSUMED.

## 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 \$19.5**

## 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
- Miso, lime & watercress butter, cheese (GF)

**SMALL \$22.0** **LARGE \$30.0**

### MIXED PLATTER

*A selection of all the above*

**SMALL \$23.0** **LARGE \$30.0**



## BAY OF ISLANDS PACIFIC ROCK OYSTERS

**NATURAL** Served w white balsamic vinegar **HALF DOZEN \$24.0** **ONE DOZEN \$42.0**

**BEER BATTERED** Served w house made tartre sauce **HALF DOZEN \$24.0** **ONE DOZEN \$42.0**

**ROCKERFELLER** Grilled w garlic butter & herb breadcrumb **HALF DOZEN \$24.0** **ONE DOZEN \$42.0**

## BAGUETTES AVAILABLE 11AM-4PM

Our baguettes are baked in house fresh to order served w waffle fries & mayo

**SEARED NZ STEAK** Flash fried NZ steak, wild rocket, roast red pepper & salsa verde **\$20.0**

**PULLED PORK** Slow roasted pork belly, jalapeño slaw, apple, aioli & salted crackling **\$20.0**

**SPICY CHICKEN TENDERLOIN** Marinated chicken tenderloin, spiced crumb, paprika aioli, pickled red onion & wild rocket **\$20.0**

**DEVILED EGGS** Spiced boiled egg, green beans, baby cos & salad cream **\$20.0**



## LIGHTS & SHARES

**SEAFOOD CHOWDER** A classic rich soup of squid, mussels, & fish served w wholegrain baked bread rolls **\$17.0**

**GARLIC & CHILLI PRAWNS\*** Pan fried garlic & chilli prawns served in a cast iron pot w herb butter & ciabatta **\$16.5**

**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 **\$21.0**

**HOUSE SMOKED SALMON\*** Manuka smoked South Island salmon fillet w toasted grain bread, beetroot chutney, horseradish mascarpone & garden salad **\$21.0**

**WARM ROAST VEGETABLE SALAD** Honey glazed carrots & parsnips, roast beetroot & balsamic vinegar, French goats cheese, candied walnuts & wild rocket leaves (GF)(V) **\$19.5**

## PLATTERS

**TASTE OF THE LAND** Bitterballen, char-grilled Belgian sausage, spicy coated pieces of chicken breast, cured meats, pickles, brie & ciabatta bread w a selection of chutneys **REGULAR \$50.0**  
**LARGE \$65.0**

**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 \$50.0**  
**LARGE \$65.0**

**BREAD & DIPS** Twist & tear bread loaf w roasted red pepper cream, basil pesto & truffle mascarpone (V) **REGULAR \$10.5**  
**LARGE \$19.5**

**CHEESE BOARD** A fine selection of NZ cheeses served w crackers, fresh fruits, chutneys, dried apricots & walnuts (V) **REGULAR \$35.0**  
**LARGE \$50.0**

## ENTRÉE

- MINI SEAFOOD CHOWDER** w/ toasted ciabatta **\$9.0**
- BEEF BITTERBALLEN** w/ wholegrain mustard **\$9.0**
- MIXED OLIVES & FETA CHEESE** (GF)(V) **\$9.0**



## MAINS

- FLEMISH STEW** A traditional stew of NZ beef braised in Leffe Bruin, served w/ your choice of frites **\$22.0**  
OR stoemp
- 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 & crisped sage **\$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 **\$27.5**
- DUCK VOL AU VENT** Confit duck leg, puff pastry case, creamy button mushrooms & hand cut agria potato **\$29.0**
- 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 Agria potato chips, traditional mushy peas & housemade tartare sauce **\$24.0**
- POTATO GNOCCHI** Potato gnocchi in a house made South Island blue cheese & spinachsauce with broccolli & shaved NZ parmesan (V) **\$24.5**
- ROAST LAMB SHOULDER\*** Slow roasted Waikato lamb shoulder served w/ garlic infused baby potatoes, watercress purée, roast pumpkin, Yorkshire pudding & mint jus **\$29.5**
- 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 **Add bacon \$2.5** **\$22.5**
- MARKET FISH** Pan seared market fish served w/ a creamy lobster, leek & pea risotto with citrus olive oil (GF) **\$29.5**
- EYE FILLET** 200g NZ eye fillet cooked to your liking, served w/ hand cut agria potato, parsnip purée, Portobello mushroom & red wine jus (GF) **\$34.5**

## SIDES

Frites & house made mayonnaise <b>\$7.0</b>	Garden salad <b>\$8.0</b>
Belgian stoemp <b>\$9.5</b>	Ratatouille <b>\$7.5</b>
	Garlic Ciabatta loaf <b>\$9.5</b>