

The Wharf Restaurant & Bar

Breakfast

Served daily from 9am to 11am.

Eggs Benedict

English muffins, 2x poached eggs, spinach, bacon, hollandaise \$15.00

Boaties Breakfast

Toast, bacon, sausage, fried egg, tomato, hash brown, onion relish \$15.50

Admirals Breakfast

Just like a Boaties Breakfast, but double helpings! \$22.50

Wharfie Waffles

Available with Maple Syrup, Chocolate and Banana or Summer Berries from \$11.00

Muesli and Fruits

Muesli, fresh fruits and yoghurt \$9.00

Breakfast Croissant

Toasted croissant with scrambled eggs, avocado, tomato and Brie \$13.00

Lite Bites

Perfect as a Lite Lunch or a Starter for dinner.

Oxtail Ravioli

Braised Mediterranean style oxtail, encased in homemade pasta, served with fresh tomato, garlic and extra virgin olive oil \$18.00

Clam and Mussel Chowder

Green lipped mussels, clams, bacon, paprika, in a delicious creamy seafood broth, served with warm baked bread \$17.00

Pumpkin and Goats Cheese Salad

Roasted manuka honey butternut pumpkin, soft goat's cheese, candied walnuts tossed through mixed salad leaves \$16.50

Calamari

Flash fried squid, served with lemon, balsamic and fresh mixed salad \$16.00

Orongo Bay Oysters

Harvested locally and delivered fresh. Served Natural or beer-battered Market Price

Cottage Breads

Selection of house baked breads served with olive oil and balsamic \$10.00

Angus Beef Burger

Our famed large homemade beef pattie, with all the trimmings and fries \$19.50

Soup of the day

Chef's creation... See our daily specials board \$15.50

Greek salad

Mixed leaf salad with tomatoes, cucumber, olives, feta and red onion \$16.00

All day breakfast

2x bacon, fried egg, sausage, toast, hash brown, tomato and onion relish \$16.00

*Prices and availability subject to change without notice
Up to date as of 01/08/2012

This menu is brought to you by **menus**



The Wharf Restaurant & Bar

Main Plates

Local Fish and Chips

Our National dish! Served with Agria fries, house tartare, minted pea puree and coleslaw \$24.50

King Prawn Linguine

Sautéed king prawns, tossed through al dente linguine with an olive oil, chilli, basil, and garlic, finished with fresh parsley \$29.00

Porcini Mushroom Risotto

Slow cooked Italian Arborio rice, infused with mushrooms and topped with shaved Parmesan \$26.50

Market Fish and Kiwi Chilli Salsa

Grilled fresh market fish, on a kumara rosti, roasted peppers and zucchini, served with a kiwifruit and chilli salsa \$32.50

Beef Scotch Fillet

Prime Angus beef, pan-fried with thyme and garlic, served on a kumara rosti with creamed leeks and a red wine jus \$32.50

Southern Style Chicken

Chicken breast stuffed with spicy peppers and goats curd, with a Southern Style crumb served on a zesty lemon risotto \$28.50

Moroccan Lamb

NZ lamb rump marinated in orange and spices, served medium rare with minted yoghurt potatoes and vegetable cous cous \$29.50

Angus Beef Burger

Our famed large homemade beef pattie, with all the trimmings and fries \$19.50

Dessert

Try to resist...

Espresso Affogato

Vanilla bean ice cream, espresso, your choice of liqueur: Frangelico, Amaretto, Galliano, Irish Mist, Tia Maria, Kahlua, Baileys \$13.50

Hot Chocolate Fondant

Hot, chocolaty and gooey! With chocolate ice cream and crème fraiche \$13.50

Lemon Baked Cheesecake

With a tamarillo coulis and vanilla bean ice-cream \$13.50

Crème Brûlée

Classic vanilla crème brûlée \$13.50

Chef's Cheese Plate

Selection of cheeses served with crackers, dried fruits, pear and quince paste \$19.50

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