



LUNCH-11.30am-3pm DINNER-5pm-late BAR SNACKS-11.30am-late

SNACKS

BREAD & EVOO ▲	5
WARM MARINATED OLIVES ● ▲	5
MCCLURE'S DETROIT SWEET + SPICY PICKLES ● ▲	5
BAKED BAGUETTE WITH GARLIC BUTTER	8

SHELLFISH

ORONGO BAY OYSTERS	24 / 48
Sweet White Wine Vinegar + Chardonnay Mignonette ● ▲ Beer Battered with Tartare Sauce ▲	
POPCORN CLOUDY BAY CLAMS	15
Harissa Mayonnaise	
DOUBLE BAKED GREEN LIPPED MUSSEL SOUFFLÉ	18
Chardonnay Cream Sauce	
PRAWNS WITH GARLIC ●	25
Sauteed With Lemon and Chilli	

ENTREE

CREAMY NEW ENGLAND STYLE FISH CHOWDER	12
With Bacon, Potato, Dill Oil + Sourdough	
CRISPY SMOKED FISH CROQUETTES	17
Chipotle Mayonnaise	
CHICKEN LIVER PATE ● 🐦	15
Salt Roasted Grapes, Crisp Toasts	
CHARRED OCTOPUS ● ▲	25
New Harvest Potato, Salsa Verde	
SALT & PEPPER CALAMARI ● ▲ 🐦	15
Spicy Tomato Nahm Jim Dressing	

SALADS

AGED GOUDA ●	15
Green Apple, Rocket and Celery Salad on Grilled Bread	
POACHED CHICKEN CAESAR ●	22
Cos, Bacon, Parmesan, 65/65 Egg + Anchovy Dressing	
ROASTED CAULIFLOWER, ALMOND AND PARMESAN ● 🐦	15

PASTA

CLOUDY BAY DIAMOND CLAMS ▲	24
White Wine, Parsley + Linguine	
CAULIFLOWER RISOTTO ●	22
Pistachios, Raisins and Capers	
PAPPARDELLE	20
Ragu Bolognese	

SEAFOOD PLATTERS

35° SOUTH PLATTER OF THE SEA	85
Smoked Fish Croquettes, Mussels, Orongo Bay Oysters, Cloudy Bay Clams + Selection of our best Hot & Cold Seafood	
35° SOUTH FEAST OF THE SEA	160
Crayfish Brioche Roll, Smoked Fish Croquettes, Orongo Bay Oysters, Cloudy Bay Clams, Mussels, Tiger Prawns, Octopus + a Selection of our best Hot & Cold Seafood	

MAINS

35° SOUTH SEAFOOD CIOPPINO ● ▲	28
+ Saffron Aioli	
LAMB AND APRICOT TAGINE ● 🐦	30
With Buttered Couscous	
FREE RANGE CHICKEN BREAST ●	28
Brussel Sprouts, Oyster Mushrooms, Celeriac Puree + Reduced Pan Juices	
GRILLED MARKET FISH ●	30
Coconut and Prawn Risotto + Crayfish Bisque	
ANGUS SCOTCH FILLET ●	30
Lemon + Chorizo Roasted Potatoes with Black Garlic Aioli	
BEER BATTERED FISH & CHIPS ● 🐦	28
Tartare Sauce	
SLOW COOKED PORK SHOULDER ● 🐦	28
Cauliflower Puree, Spinach + Prunes in XO Sherry	

SIDES

SALTED FRIES	8
MIXED LEAVES & HERBS	7
GREEN BEANS, BROCCOLI, ALMONDS AND CHILLI	8
KUMARA FRIES	8
POTATO SKINS	8

DESSERT

WHITTAKER'S DARK CHOCOLATE TERRINE ● 🐦	13
Chocolate Mousse + Orange Sauce	
RICH RICE PUDDING ● 🐦	13
Marmalade, Poached Seasonal Fruit + Stem Ginger	
JASMINE TEA CRÈME BRULEE ● 🐦	13
Served with lychee fruit	
AFFOGATO ●	12
Vanilla Bean Ice Cream + Shot of Amaretto + Espresso	
TRIO OF ICE-CREAMS ●	12
Daily Selection of Hand-Crafted Kohu Road Ice-Cream	



2 COURSE EARLY BIRD MENU

35PP

CHOOSE FROM ENTRÉE & MAIN OR MAIN & DESSERT

AVAILABLE 5-7PM SUNDAY TO THURSDAY

+10 FOR 3 COURSE

● - Gluten free ▲ - Dairy Free

Any items marked with these symbols can be made gluten free or dairy free. Just let us know. Where gluten free bread is substituted there is a charge of \$2 per meal



35° South is a Family Owned & Operated Restaurant with a strong connection to the region and community of the Bay of Islands.

It's been an adventure full of fun, family, fish, food & the odd fine wine. We love to share this special part of the Bay of Islands with you. We are delighted to welcome you to our restaurant.

We believe in bringing you the freshest produce and line caught fresh fish.

Join us for our Daily Latitude Interlude from 11.30am - 1pm and
3pm - 6pm for our beverage specials.

LATITUDE DEALS

MONDAY

2 for 1 Mussels

TUESDAY

2 for 1 desserts with mains purchased

WEDNESDAY

Loyalty Day, Double points for members on all purchases

THURSDAY

Cocktail Club, 25% off select drinks

FRIDAY

Repeat Offender—Spend \$100 and receive a \$20 repeat offender voucher

SATURDAY

No Peeking Envelopes with every meal

SUNDAY

Kids Eat free with any adult main purchased

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Wedding, Function & Conference venue

www.35south.co.nz for more information