

# Wharfside

RESTAURANT & BAR

## To Start

A selection of breads with organic olive oil, chilli olives, hummus and vegetable dip (v) 13.90

Garlic Bread 5.50

## Entrée

Seafood chowder with local seafood finished with fresh herbs smoked scallops and cream, seaweed sour dough 15.00

Twice-baked cheese souffle with parmesan custard, watercress, pesto and apple (v) 12.00

Beetroot marinated Marlborough salmon with orange fennel salad (gf) 17.50

Cajun-spiced tiger prawns with a lychee, chilli, cashew nut salad and with teriyaki dressing (gf) 19.00

Prosciutto, ham, smoked chicken, mozzarella, roasted egg-plant, rocket and salted almonds (gf) 18.00

## Sides

Hand-cut chips 6.00

Mixed leaf salad with balsamic dressing 5.50

Broccoli & beans sautéed with almonds 5.50

## Mains

Venison loin with bacon croquette, cranberry and blue cheese salad 30.00

Char-grilled duck breast with sweet and sour sauce, noodles and duck leg spring roll 30.00

NZ Angus beef fillet with potato and beetroot gratin, fried onion rings and truffle jus (gf) 32.00

Moroccan spiced lamb rump with rocket, feta, pistachio nuts and garlic roasted potato (gf) 30.00

Market fish of the day 28.00

Pork belly with bubble and squeak, oven-roasted apple pear and black pudding with a red wine jus (gf) 26.00

Golden Bay goats cheese risotto with artichoke, roasted squash and spinach (v) (gf) 22.00

Cider-battered fresh fish of the day with fries, salad and slaw 24.00