

The BOATHOUSE

— C A F E  B A R —

LUNCH MENU (Only available from 12 noon - 4pm)

TO START/SHARE

BOATHOUSE BUCKETS

- Prawns with garlic and herb butter and chilli jam **\$15**
Beer battered fish with Waiheke Herb Spread aioli **\$14**
Spiced calamari with wasabi aioli **\$13**
*Take one, or take all 3 for **\$39***

SEAFOOD PLATTER **\$59**

A selection of seafood from our favourite dishes including local Te Matuku Bay oysters, prawns with garlic and herb butter, beer battered fish, seared tuna with ponzu dipper, spiced calamari with wasabi aioli and Boathouse fish and prawn cakes with chilli jam

SALADS

CAESAR SALAD **\$16**

- Cos lettuce, crispy bacon, shaved parmesan and croutons with House caesar dressing
*Add roast chicken **\$6** Add salmon **\$7**
Add scallops and prawns **\$8***
AGF

SPICED CALAMARI & CHORIZO SALAD **\$16**

- Crispy calamari and chorizo salad with mixed salad greens, tomato, cucumber, red onion and House dressing
*Add scallops and prawns **\$8***
DF

WARM ROASTED VEGETABLE SALAD **\$16**

- Served with rocket, toasted sunflower and pumpkin seeds, tamari almonds and House dressing
*Add halloumi **\$4** Add chorizo **\$5**
Add roast chicken **\$6** Add salmon **\$7***
GF/DF/V/VV

BOATHOUSE FAVOURITES

SURF AND TURF **\$35**

200g Scotch fillet with scallops and prawns, garlic and herb butter, steak cut chips and side salad
GF/ADF

SEARED TUNA **\$26** OR PAN FRIED MARKET FISH **\$24**

Both served on our Boathouse wild rice salad* with baby spinach and ponzu dipper. *contains peanuts
GF/DF

GREENLIPPED MUSSELS **\$22**

1 dozen steamed mussels with toasted focaccia
Choose from either: Thai green coconut or white wine with chilli, garlic & herb butter
AGF/ADF

BURGERS

BOATHOUSE FISH BURGER

- Beer battered fish **\$22**
or pan-fried market fish **\$24**
Both served with locally baked Franco's bun with lettuce, tomato, red onion, Waiheke Herb Spread aioli and steak cut chips
DF/AGF

BEEF, BACON & CHEESE BURGER **\$24**

House made beef patty with lettuce, tomato, red onion, pickles, beetroot relish, aioli, steak cut chips and beer battered onion rings
ADF/AGF

While all care is taken to cater for dietary requirements, our kitchen produces food containing most of the common allergens and we cannot guarantee that your food is free from trace elements. Please speak with one of our staff if you suffer from a severe allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

V vegetarian VV vegan DF dairy free GF gluten free A available on request

PLEASE PLACE YOUR ORDER AT THE COUNTER

The BOATHOUSE

— C A F E —  — B A R —

ALL DAY MENU (Only available from 11am - 4pm)

TO START/SHARE

CHEESY GARLIC PIZZA BREAD \$10

Our own house made garlic pizza bread topped with mozzarella
AGF/ADF/V/AVV

FLAT BREAD, OLIVES AND DIPS \$12

Boathouse flat bread with marinated olives and a duo of dips
AGF

WILD DAYS PÂTÉ \$14

Chicken liver and locally made Wild Days Rum pâté with
Boathouse flat bread
AGF

THAI STYLE FISH CAKES (4) \$16

Boathouse fish and prawn cakes with chilli dipper
DF

BOATHOUSE WINGS 1 Doz/2 Doz \$14/\$22

Chicken drums and wings coated in our lightly spiced secret recipe
sauce with spring onions and sesame seeds
DF

BRUSCHETTA (2) \$13

Toasted ciabatta, sliced tomatoes, halloumi and chunky basil pesto
V/AGF/AVV

PIZZA

Our pizza bases are 28cm, made fresh daily on site.
All pizzas are available gluten free on request.

FROM THE SEA \$26

Prawns, market fish, spring onions and capers on a
Waiheke Herb Spread and mozzarella base

THE FARMHOUSE \$23

Chicken, bacon, red onion and baby spinach with
crème fraîche and mozzarella Add chorizo \$4

THE ARTISAN \$22

Poached pears, blue cheese and mozzarella, topped with fresh
rocket, honey roasted walnuts and balsamic glaze
Add prosciutto \$4

MELANZANA* \$22

Eggplant, halloumi and peppadews on a tomato & herb
base with mozzarella and basil pesto
Add chicken \$4 or chorizo \$4

*Make your Melanzana vegan with Angel Foods
Cheddar and Waiheke Herb Spread \$2

MAINS

KATSU CHICKEN FLATBREAD \$18

Crumbed chicken and mixed leaf salad on our Boathouse flat bread
with Katsu sauce and wasabi aioli
DF

ST LOUIS PORK RIBS \$26

Slow cooked BBQ pork ribs with steak cut chips and side salad
GF/DF

FISH AND CHIPS \$25

Beer battered market fish with steak cut chips, side salad
and Waiheke Herb Spread aioli
GF/DF

VEGE STACK \$19

Roasted eggplant, capsicum and Portobello mushrooms
with halloumi, basil pesto, chilli jam and side salad
GF/ADF/AVV

PRAWN TACOS \$18

3 soft shell tacos with pan-fried prawns, mixed greens,
cucumber salsa, wasabi aioli and black sesame seeds
DF

WILD RICE SALAD \$16

A mix of brown, black and red rice with honey roasted peanuts,
sunflower and sesame seeds, coriander and spring onions with
chilli, ginger and soy dressing
GF/DF/AVV Add chorizo \$4

KIDS MEALS

DIPPING PLATTER \$13

Crumbed chicken, House flat bread, cucumber, baby carrots and hummus

FISH, CHIPS AND SALAD \$13

BBQ PORK RIBS, CHIPS AND SALAD \$13

HAM AND PINEAPPLE PIZZA \$13

CHICKEN WINGS, CHIPS AND SALAD \$13

KIDS COMBO \$15

Choose any kids main and a glass of fruit juice or soft drink

SIDES

Steak cut chips \$6/\$9 Mixed leaf salad \$6 Wild rice salad \$8

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