The BOATHOUSE
CAFE BAR
Waiheke Island

Take in the expansive ocean views from our incredible beachfront location while enjoying fresh, tasty food in a vibrant and fun atmosphere. We combine two of life's great pleasures, being by the ocean and enjoying a delicious meal in the company of good friends or colleagues.

	Group Set Menus 2017	Price pp	Min. No.
Best of The Boathouse	Tasting menu of our most popular dishes	$35	10
Small Group Menu	Platters, Plated Mains & Desserts	$45	10
Set Menu 1	Starters + Mains + Sides or Mains + Sides + Dessert	$49	20
Set Menu 2	Starters + Mains + Sides + Desserts	$59	20
Boathouse Buffet	3 Course Buffet (exclusive use only)	$59	50
Christmas Set Menu*	Starters + Mains + Sides + Desserts	$59	20
Christmas Buffet*	3 Course Buffet (exclusive use only)	$59	50
Breakfast Set Menu	Mains + Barista Style Coffee or Tea	$25	10

Optional add-ons

Seafood Platter	Swap the starters for our famous seafood platters: Local Te Matuku Bay Oysters served natural; Green lipped Mussels in the half shell with Salsa Verde; Tamarind glazed Salmon, Chilli, Spring Onion and Black Sesame on Asian Spoons; Thai Style Fish Cakes with Chilli Dipper; Tuna, Caper and herb mini Bruschetta	+$10	10
Cheeseboard	Selection of Kapiti cheeses, pear & fig chutney, locally baked breads, crackers, grapes and seasonal fruit	+$10	10
Dessert platter	A selection of locally baked sweet treats served with whipped cream and berry coulis	+$10	10

Please note: *The following menus are samples and subject to change due to seasonal availability. We cater to a range of special dietary requirements and no extra charges apply unless we have to purchase specialty items that are not part of our regular A' la Carte or group menus. Unfortunately, we cannot cater for extra special dietary requirements advised on the day of the event.*
**Available November & December only*

1 Fourth Avenue, Onetangi, Waiheke Island.
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The BOATHOUSE
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SAMPLE MENUS

Best of The Boathouse Tasting Menu

To begin

Locally baked breads served with a selection of dips & spreads
to be shared amongst the table

Mains

Please choose any three (3) to be shared amongst the table:

Beer battered fresh market fish with House tartare

Spiced calamari with citrus aioli

Crumbed Katsu Chicken with wasabi lime mayo

Mini Thai Style fish cakes with house chilli dipper

Slow cooked BBQ St Louis Pork ribs

Sides

The following sides are served to share amongst the table:

Buckets of steak cut chips

And your choice of either

Mixed leaf salad with House Vinaigrette
or
Caesar Salad, Cos lettuce, Croutons, Shaved Parmesan, Crispy Bacon and Anchovy Dressing

Please note: Our Best of the Boathouse Tasting menu is served to the table in our famous Boathouse buckets. The number of buckets for each main chosen will depend on your group size and offers ample food for most groups. However, if you have an extra hungry group, we recommend adding in extra to share at $39 for 3 buckets.

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The BOATHOUSE CAFE BAR Waiheke Island

Small Group Menu

To Start

Served on platters to the table
A selection of locally baked breads with dips, olives & spreads
Cheesy Garlic Pizza Bread

Mains

Please choose from one of the following

SEARED TUNA STEAK

Served with Wild Rice Salad and Ponzu dipper
GF/DF

VEGE STACK

Eggplant, slow roasted capsicum, Portobello mushrooms and halloumi with red pepper & chilli jam, basil pesto and side salad
V/GF/AVV

BEEF, BACON & CHEESE BURGER

House made beef patty, lettuce, tomato, red onions, pickles, beetroot relish and aioli, served with chips and onion rings
AGF

FISH AND CHIPS

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

CAESAR SALAD

Cos lettuce, crispy bacon, parmesan, croutons and House Caesar dressing, served with scallops and prawns
AGF

Desserts

Select a freshly baked sweet treat from our daily specials board

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Set Menu 1 - choose any 2 courses + sides
Set Menu 2 - choose 3 courses + sides

Starters
A selection of the following to be shared amongst the table:

Locally baked breads with a selection of marinated olives, dips & spreads
Tomato, Basil Pesto and Halloumi Bruschetta
Garlic and Mozzarella Pizza Breads

Mains
Please choose any three (3) to be served on Boathouse Boards and shared amongst the table:

Angus Scotch Fillet with Red Wine Jus
Tamarind Glazed Salmon with Chilli, Spring Onions and Black Sesame
Free Range Chicken with Garlic and Thyme Cream
Pan-fried Fish of the Day with Chilli and Lime Béarnaise

Sides
Please choose any three (3) of the following to be shared amongst the table:

Green Beans with shaved almonds
Roasted Seasonal Vegetables with Garlic and Thyme
Baby Carrots with Orange and Sesame
Gourmet Potatoes with garlic and local Herb Spread butter
Mixed Leaf salad with tomatoes, cucumber, red onion and House Vinaigrette
Wild Rice Salad, Edamame beans, coriander, spring onion, sesame and honey roasted peanuts
Caesar Salad, Cos lettuce, Croutons, Shaved Parmesan, Crispy Bacon and Anchovy Dressing

Dessert platter
A selection of locally baked sweet treats served with whipped cream and berry coulis
to be shared amongst the table.

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The BOATHOUSE CAFE BAR Waiheke Island

Boathouse Buffet Menu

(min. 50 to recommended max. 80 guests)

To Begin

Locally baked breads served with a selection of marinated olives, dips & spreads
to be shared amongst the table

Mains

Please choose any three (3) of the following:

Angus Scotch Fillet with Red Wine Jus

Tamarind Glazed Salmon with Chilli, Spring Onions and Black Sesame

Free Range Chicken with Garlic and Thyme Cream

Pan-fried Fish of the Day with Chilli and Lime Béarnaise

+

Freshly baked local bread rolls and condiments

Sides

Please choose any three (3) of the following:

Green Beans with shaved almonds

Roasted Seasonal Vegetables with Garlic and Thyme

Baby Carrots with Orange and Sesame

Gourmet Potatoes with garlic and local Herb Spread butter

Mixed Leaf salad with tomatoes, cucumber, red onion and House Vinaigrette

Wild Rice Salad, Edamame beans, coriander, spring onion, sesame and honey roasted peanuts

Caesar Salad, Cos lettuce, Croutons, Shaved Parmesan, Crispy Bacon and Anchovy Dressing

Dessert platter

A selection of locally baked sweet treats served with whipped cream and berry coulis

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The BOATHOUSE CAFE BAR Waiheke Island

Christmas Set Menu
(Nov/Dec only)

To Begin
Locally baked breads served with a selection of marinated olives, dips & spreads
to be shared amongst the table

Mains
The following mains will be served on Boathouse Boards to share amongst the table:

Angus Scotch Fillet served Surf and Turf style with prawns, scallops and Red Wine Jus
Maple and honey mustard glazed ham
Slow cooked Turkey drums with cranberry sauce

Sides
Please choose any three (3) of the following to be shared amongst the table:

Green Beans with shaved almonds

Roasted Seasonal Vegetables with Garlic and Thyme

Baby Carrots with Orange and Sesame

Gourmet Potatoes with garlic and local Herb Spread butter

Mixed Leaf salad with tomatoes, cucumber, red onion and House Vinaigrette

Wild Rice Salad, Edamame beans, coriander, spring onion, sesame and honey roasted peanuts

Caprese Salad, sliced tomatoes, bocconcini, basil, Balsamic, Extra Virgin Olive Oil

Caesar Salad, Cos lettuce, Croutons, Shaved Parmesan, Crispy Bacon and Anchovy Dressing

Dessert platter
A selection of Christmas sweet treats to be shared amongst the table:

Strawberry & white chocolate profiteroles
Mini Pavlovas topped with seasonal fruit and whipped cream
Baked Christmas fruit mint tarts

Complimentary Christmas Crackers to decorate the table

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The BOATHOUSE CAFE BAR Waiheke Island

Christmas Buffet Menu

(min. 50 to recommended max. 80 guests)
(Nov/Dec only)

To Begin

Locally baked breads served with a selection of marinated olives, dips & spreads
to be shared amongst the table

Mains

Angus Scotch Fillet served Surf and Turf style with prawns, scallops and Red Wine Jus
Maple and honey mustard glazed ham on the bone – carved at the buffet
Slow cooked Turkey drums with cranberry sauce
+
Freshly baked local bread rolls and condiments

Sides

Please choose any three (3) of the following:

Green Beans with shaved almonds

Roasted Seasonal Vegetables with Garlic and Thyme

Baby Carrots with Orange and Sesame

Gourmet Potatoes with garlic and local Herb Spread butter

Mixed Leaf salad with tomatoes, cucumber, red onion and House Vinaigrette

Wild Rice Salad, Edamame beans, coriander, spring onion, sesame and honey roasted peanuts

Caprese Salad, sliced tomatoes, bocconcini, basil, Balsamic, Extra Virgin Olive Oil

Caesar Salad, Cos lettuce, Croutons, Shaved Parmesan, Crispy Bacon and Anchovy Dressing

Dessert platter

A selection of Christmas sweet treats:

Strawberry & white chocolate profiteroles
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Complimentary Christmas Crackers to decorate the table

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The BOATHOUSE
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Breakfast Set Menu

Guests will be asked to choose one (1) of the following on the day:

THE BOATHOUSE BENNY
Eggs benedict – locally baked Franco's bap with poached eggs, baby spinach and hollandaise sauce
Add salmon or *bacon*
AV/AGF

CREAMY MUSHROOMS
Sautéed Portobello and button mushrooms with garlic and thyme cream on toasted rustic multigrain
V/AGF/AVV

CHEF'S BREAKFAST
Streaky bacon, 2 eggs your way, scrambled, poached or fried, hash browns, pork and fennel sausages, slow roasted tomatoes, creamy mushrooms and ciabatta
AGF/ADF

MACADAMIA & ALMOND GRANOLA
Coconut yoghurt, seasonal berries and your choice of regular, soy or almond milk
GF/V/AVV/ADF

KUMARA & APPLE ROSTI
Oven baked kumara rosti, wild rocket, avocado, halloumi and House chilli jam
Add salmon or bacon
GF/V/ADV

Plus a barista style coffee or tea of your choice

Please note: If you are on a tight timeframe we recommend pre-ordering your breakfast ahead of time. We use free range bacon and eggs and locally baked breads

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

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