



OCEAN VIEW  
RESTAURANT HOKITIKA

## **DINNER MENU**

Served from 5.00pm – 8.30pm (Can vary – Summer/Winter – Please ask)  
Room Service available from 5.30pm – 8.30pm  
Please phone 722 to make a reservation or place an order

### **ENTREE**

#### **SOUP OF THE DAY** (GF & DF options) \$12

A hearty soup made fresh and served with a dinner roll & side of butter

#### **GARLIC BREAD** \$9

Lightly toasted slices of fresh ciabatta bread with garlic & herb butter

#### **SEAFOOD CHOWDER** \$16

A classic creamy chowder, containing a medley of seafood, touched with a lime & a bread roll

#### **GREEN LIP NZ MUSSELS** (DF) \$21.50

Sauteed in garlic & white wine served with garlic bread

#### **CRISPY CALAMARI** (DF) \$18

Lightly dusted squid rings served with aioli

#### **CHILI-GARLIC PRAWNS** (GF option) \$24

Panfry garlic prawns in homemade spicy sauce served with salad

#### **BBQ PORK RIBS** (GF & DF options) \$24

Melt in your mouth pork ribs marinated & then braised in our house bbq sauce.



GF- Gluten Free V- Vegetarian DF- Dairy Free  
Dairy free option may be available for some menu items.  
Food ingredients may contain traces of nuts

# MAINS

## FROM THE SEA

### **FISH OF THE DAY** (GF & DF options) \$34

Served with gourmet potato, beans & lemon mustard cream sauce

### **WHITEBAIT (seasonally available)** (GF option) \$37

Locally caught whitebait served with fries, salad & tartare sauce

### **SALMON FILLET** (GF & DF Options) \$27

Pan seared NZ Salmon with thick cut potatoes baby spinach & hollandaise sauce

## FROM THE LAND

### **FLAMED GRILLED CHICKEN** (GF & DF options) \$25

Herb rubbed chicken, served with thick cut potato, spinach & mild spice sauce.

### **VEGETARIAN DISH** \$27

Option of Fetticini tomato based OR Penne Primavera Pasta with cream based sauce OR Stuffed Mushrooms with grilled Haloumi

### **ROLLED PORK BELLY** \$25

Tender pork belly skin on served with mashed potato, peas & jus

### **BRAISED LAMB SHANK** \$29

Slow cooked homemade braised lamb shank served with garlic mashed, micro greens & jus

### **SURF AND TURF (250gm)** \$36

Ribeye steak served with homemade fries, salad & creamy seafood sauce

### **SIRLION STEAK (250gm)** (GF & DF options) \$25

Prime sirloin steak served with salad, thick potato with the choice of garlic butter or jus

### **RIBEYE STEAK (250gm)** (GF) \$36

Classic Ribeye steak served with salad, thick potato wedge with the choice of garlic butter or jus

## SALADS

### **GARDEN SALAD** \$10

Our own locally grown lettuce, capsicum, carrots, cucumber, onion, toasted seeds, herb vinaigrette.

### **SPINACH SALAD (contains nuts) / GF** \$16

Locally grown baby spinach, capsicum, onion, carrots, cucumber, caramelized apples, herb vinaigrette (add bacon \$3) contains nuts

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## SHARING PLATTERS

### **SURF AND TURF PLATTER** (DF) \$47

Bbq pork ribs, spicy chicken nibbles, crispy calamari, prawns, battered fish bites.

## SIDES TO ORDER

### **KUMARA FRIES** (DF) \$8

### **ROASTED POTATO** (GF & DF options) \$5.50

### **FRIES** (DF) \$6

### **MASH POTATO** (GF) \$5.50

### **STEAMED VEGETABLES** (GF & DF options) \$6

### **WEDGES** (GF & DF options) \$8

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## DESSERTS \$15

### **PAVLOVA STACK** (GF & DF options)

A classic Kiwi desert with a twist, served layered, with fresh fruit, whipped cream & ice cream.

### **CLASSIC APPLE CRUMBLE**

Classic favourite, with black currants, sultana, crunchy baked topping, vanilla ice cream

### **RAW CHEESECAKE** (GF)

A cashew based raw cheesecake made using cacao, raspberries & coconut. Served with side of delicious sorbet.

### **CHOCOLATE FONDANT**

Warm chocolate served with chocolate ice cream & chocolate crumble

### **FRUIT AND CRUMBLE PARFAIT**

Layers of yogurt, fruits & crumble

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