



OCEAN VIEW  
RESTAURANT HOKITIKA

## **Dinner Menu**

Served from 5.00pm – 9pm (Can vary – Summer/Winter – Please ask)  
From your room, please phone 722 to make a reservation or place an order.  
Room Service available from 5.30pm – 8.30pm

### **Entrée**

**Soup of the Day** (GF & DF options) \$12.50

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

**Garlic Bread** \$9

Toasted slices of fresh ciabatta bread with garlic and herb butter finished in balsamic reduction

**Seafood Chowder** \$16

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

**Whitebait** (*seasonally available*) (GF & DF option) \$23

Locally caught whitebait patties served with traditional mixed salad, chips and lemon wedges with tartare sauce on the side.

**Green Lip New Zealand Mussels** (GF & DF options) \$22.50

Sautéed mussels in a creamy coconut red curry sauce, served with garlic bread, topped with chopped coriander

**Scallops** (GF & DF options) \$24

Panfried, served with pea puree, grilled pears and saffron sauce finished in micro greens

**Crispy Calamari** (DF) \$18

Homemade breaded crispy squid rings, served with tartare sauce and lemon wedges, topped with chopped parsley

**Prawn Cocktail** (GF option) \$23

Poached prawn in an aromatic broth served with classic cocktail sauce, tiger prawn and crispy focaccia, topped with chopped parsley.

**Gyoza Vegetable** \$15 (GF options)

Steamed, served with pickled vegetable sauce or chilli sauce, topped with white and black sesame

**Pork Belly Strips** (GF) \$22

Braised, with sweet chilli glazed passionfruit and pineapple salsa, topped with micro greens and chilli flakes

**Caesar Salad** (GF) \$17.50

Classic, with crispy bacon bits, croutons, mixed lettuce, homemade dressing, poached egg and parmesan cheese

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

We change our fish daily so please check with your server for today's special  
Braised lentils served with season vegetables, beurre blanc sauce, lemon wedges, topped with chopped parsley and micro greens.

### **Salmon Fillet** (GF & DF options) \$29

Panfried crispy NZ Salmon fillet served with roasted herb potatoes, salsa verde and lemon wedges topped with dusted sea salt flakes.

## From the Land

### **Pork Belly** (GF) \$27

Roasted rolled pork belly, served with bubble and squeak, topped with chopped parsley and micro greens.

### **Chicken Breast** (GF & DF options) \$26.50

Served with crispy polenta, flame grilled vegetables topped with roasted garlic sauce, chopped parsley and dukkha

### **Sirloin Steak (250g)** (DF options) \$29.50

### **Beef Ribeye (250g)** (DF options) \$36.50

### **Tomahawk Steak (600g)** (DF options) \$59.50

Flame grilled steaks served with seasonal veggies (topped with dukkha) and battered chips.  
**Your choice of sauces:** Jus, Creamy Peppercorn, Mushroom or Garlic Butter

### **Surf and Turf** \$38

Flame grilled ribeye steak served with seasonal veggies (topped with dukkha) and battered chips and tiger prawn topped with a creamy seafood sauce and parsley

### **Lamb Rump** (GF) \$34

Flame grilled lamb rump served with parsnip puree, baby carrots, red onion jam, mint sauce and jus topped with coral tuille.

## Vegetarian Option:

### **Stuffed Capsicum** (GF & DF options) \$24

Stuffed capsicum filled with tomato base sauce in brown rice and chargrilled seasonal vegetables and smoked tomato sauce topped with parmesan, parsley and sea salt flakes.

### **Mediterranean Couscous** (GF & DF options) \$24

Served with chargrilled halloumi, roast veggies and roast capsicum salsa

### **Braised Lentils** (GF & DF) \$24

Served with grilled veggies in rich napolitana sauce

### **Veggie Stack** (GF & DF) \$24

Served with salsa sauce

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## **Sharing Platters**

(Serves 2 people)

### **Meat Lovers** (GF& DF options) \$49

Mouth-watering half slab of pork ribs, chicken nibbles, sliced lamb, bbq steak bites, jacket potato and grilled corn cob served with a selection of sauces.

### **Seafood** (GF& DF options) \$47

Chilli grilled tiger prawns, crispy calamari, mussels and battered fish served with lemon wedges, grilled rye bread and grilled corn cob served with a selection of sauces.

## **Sides to Order**

### **Kumara Chips** (DF) \$9

### **Roast Gourmet Potato** (GF & DF options) \$7

### **Chips** (DF) \$7

### **Seasonal steamed Vegetables** (GF & DF options) \$10

### **Seasonal Garden Salad** (GF & DF options) \$11

## **Extras**

### **Sauces** \$3

Jus, Creamy Peppercorn, Mushroom, Garlic Butter or Caesar Dressing

### **Egg** \$4 **Bacon** \$5



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## **Desserts**

\$15

### ***Raw Vegan Mango Cheesecake*** (GF & DF options)

Mixed nuts based raw cheesecake with a mango and lemon flavour, served with sorbet topped with roasted coconut flakes.

### ***Pavlova Stack***

A classic Kiwi dessert with a twist, served layered, with fresh fruit, whipped cream and sorbet.

### ***Classic Caramel Apple Crumble***

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

### ***Trio Icecream***

Variety of ice cream served with cream choice of chocolate sauce or mixed berries sauce topped with cherry.

### ***Sticky Date Pudding***

Served with classic caramel sauce, vanilla ice cream, chantilly cream and a red cherry

### ***Cheese Snack*** \$23

Variety of cheese and crackers, served with dried fruits and nuts

## **Milkshakes**

\$7

Strawberry, Chocolate, Vanilla, Caramel, Lime

Topped with cream, chia seeds and cocoa powder



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