

## White Wines



<b>HOUSE WINE</b>	\$9	\$35
<b>OYSTER BAY SAUVIGNON BLANC</b> Clean fresh fruit with balanced herbaceous characters on the palate. Marlborough	\$12	\$45
<b>OPAWA SAUVIGNON BLANC</b> A vibrant passionfruit and gooseberry aromas and a crisp finish. A Dry wine best enjoyed chilled from Marlborough	\$12	\$45
<b>MATAWHERO CHARDONNAY</b> Unoaked, aromas of stone fruit and butterscotch with a lovely rich palate from Gisborne	\$12	\$45
<b>BROOKFIELDS CHARDONNAY</b> Oaked, rich, and elegant, creamy and from Hawkes Bay	\$12	\$45
<b>ROARING MEG PINOT GRIS</b> Aromatics reminiscent of a fruit cocktail full of white pear, passionfruit and melon. Central Otago	\$12	\$45
<b>WAIPARA HILLS PINOT GRIS</b> Apple, pear and nougat flow through the palate finishing with a touch of ginger and crisp acidity. Waipara	\$12	\$45
<b>ALLAN SCOTT RIESLING</b> Medium sweet with citrus and tropical fruit aromas from Marlborough	\$12	\$45
<b>OYSTER BAY ROSE</b> Cherry and fresh strawberry aromas with crisp, refreshing finish. Marlborough	\$12	\$45

## Low Alcohol Wines

<b>STONELEIGH LIGHTER 9.6% SAUVIGNON BLANC</b> Aromas of pink grapefruit, yellow capsicum and splashing of passionfruit. Marlborough	\$10	\$40
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## Red Wines

<b>HOUSE RED</b>	\$9	\$35
<b>RABBIT RANCH PINOT NOIR</b> Made in a very soft, fruit forward, low tannin style, a wine to be savored from Central Otago.	\$12	\$49
<b>MADAM SASS PINOT NOIR</b> Aromas of decadent spice and sweet cherry are delivered with a fleshy, fruit driven, seamless finish. Central Otago	\$12	\$49
<b>BROOKFIELDS BACK BLOCK SYRAH</b> Polished and aromatic, spice-edged plum and berry characters with the powdering of pepper, the palate authentic and fulsome. Hawkes Bay	\$12	\$49
<b>ANGUS THE BULL CAB. SAV.</b> Ripe black fruits with rich dark chocolate and subtle use of oak. Full body. Australia Central Victoria - Avz	\$12	\$49
<b>BAROSSA INK SHIRAZ</b> An intense and opulent wine from the heart of the barossa, Australia	\$12	\$49

## Bubbles

<b>CANTI PROSECCO</b> Light golden hues and a satisfying fragrant bouquet, with a crisp, lively palate of dry, fruity peach and pear characters. Italy	\$40	
<b>SPARKLING MOSCATO</b> Beautifully fresh with a soft musk aroma and a delicate sparkling finish, enjoy chilled.	\$8	\$40

## Tap Beers & Cider

HEINEKEN, HEINEKEN LIGHT, MONTEITH'S - ORIGINAL, PALE ALE, BLACK	\$9.50
APPLE CIDER	\$8.00

## Brandy & Cognac

NAPOLEON, RICHELIEU, COURVOISIER V.S., KLIPDRIF	\$8.00
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## Whiskey & Bourbon

BALLANTINE'S, CANADIAN CLUB, CHIVAS REGAL, GLEN FIDDICH, BELLS, JACK DANIELS, JAMESON, JIM BEAM, SOUTHERN COMFORT	\$9.00
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## Rum

BACARDI, CARUBA, APPLETON ESTATE, MALIBU, RATU DARK RUM, RATU SIGNATURE BLEND	\$9.00
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## Gin

GORDON'S	\$8.00
BOMBAY SAPPHIRE	\$9.00

## Cocktails

ASK YOUR SERVER

## Bottled Beers

CORONA	\$8.00
STELLA ARTOIS	\$8.00
STEIN LAGER Original / Pure	\$8.00
HEINEKEN ZERO	\$8.00
SPEIGHTS	\$6.50
SPEIGHTS ULTRA SUMMIT (Low Carb)	\$8.00

## Vodka

ABSOLUT VODKA, SMIRNOFF \$9.00

## Liqueurs & Others

BAILEYS, CHAMBORD, CAMPARI, COINTREAU NOIR, DRAMBUIE, FRANGELICO, GRAND MARNIER, JÄGERMEISTER, KAHLUA, MIDORI, TIA MARIA, GALLIANO SAMBUCA, NOILLY PRAT, TEQUILA, SCHNAPPS, AMARULA, KINGS	\$9.00
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## Affogato

SCOOP OF ICE CREAM, TOPPED WITH ESPRESSO AND A SHOT OF LIQUEUR (YOUR CHOICE), ON THE SIDE	\$12.00
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## Port & Sherry

DOW'S FINE RUBY PORT	\$9.00
SANDEMAN 10-Year-Old Port	\$10.00

## Non-Alcoholic

JUICES (ORANGE, APPLE, PINEAPPLE, CRANBERRY & TOMATO)	\$4.50
COKE/ ZERO/ DIET, SPRITE, SODA, TONIC	\$4.50
GINGER ALE, GINGER BEER	\$4.50
LEMON LIME AND BITTERS	\$4.50
VOYAGE SPARKLING WATER	\$4.80
VOYAGE STILL WATER	\$4.80

## Milkshakes

STRAWBERRY, LIME, CHOCOLATE, BANANA AND CARAMEL	\$7.00
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## Coffee

FLAT WHITE	\$5.00
CAPPUCCINO	\$5.00
LATTE	\$5.50
MOCHACCINO	\$5.50
LONG BLACK	\$4.50
SHORT BLACK	\$3.50
MACCHIATO	\$4.50
HOT CHOCOLATE	\$5.00



# OCEAN VIEW

RESTAURANT HOKITIKA



# Dinner & Drinks

## Menu

Gluten Free Dairy Free Gluten Free Available Dairy Free Available

Dairy free and gluten free options may be available for some menu items. Please ask your server. Food ingredients may contain traces of nuts.

## Entrée

### GARLIC BREAD \$9.00

Baked slice of ciabatta breads with spread garlic herb butter, finished in honey balsamic reduction and olive oil

### SOUP OF THE DAY GF \$13.50

Daily soup created by our chef, served with warm roll and butter.

### WALDORF SALAD GF V \$16.50

Classic salad made of, apple, celery, raisin, toasted walnuts. Its perfect balanced of sweetness, nuttiness crunch and rich in flavor served with yoghurt garlic dressing.

### SEAFOOD CHOWDER \$17.50

Classic seafood chowder, made of mix seafood and daily catch fish, served with, bread roll and butter.

### CRISPY CALAMARI DF \$19.50

Tasty Squid ring dusted in garlic herb flour served with lemon wedges and tartar sauce.

### IKAMATA GF \$21.00

Pacific style marinated fresh tuna served with brunoise vegetable, coconut cream, marinated avocado, sriraca mayo, served with aromatic garlic bread.

### GREEN LIP NZ MUSSELS GF \$22.00

Your choice of two options: Rich white wine reduction or spicy red curry sauce, both served with garlic bread.

### PORK BELLY GF DF \$22.00

Crispy pork belly glazed with manuka honey and soya reduction, pineapple salsa, and passion fruit sweet chilly sauce.

### SCALLOP GF A DF A \$24.00

Marinated pan seared scallop served with smoke pea puree, cauliflower couscous, caramelized pear, white wine blast and drizzled with turmeric oil.

### PRAWN TEMPURA DF \$25.50

Crunchy deep-fried prawn with home made Japanese style tempura batter, mango salsa, mesclun salad, turmeric infused mayo and jalapeno aioli.

### WHITEBAIT (SEASONALLY AVAILABLE) GF A DF A \$23.00

Locally caught whitebait patties (100g) served with traditional mixed salad, fries, and lemon wedges with tartare sauce on the side.

## Chef Recommendations

### LAMB TWO WAYS GF A DF A \$37.50

Marinated lamb rump served with yoghurt and middle east flavor, crusted lamb rack with almond, truffle infused mashed potatoes, mix baby vegetable, onion jam, plum brandy, rose marry jus, and mix baby vegetables and mint sauce.

### EYE FILLET GF A DF A \$39.00

Chargrilled beef tenderloin served with dauphinoise potatoes, pea puree, glazed baby vegetable, carrot, orange puree and portwine jus.

### OCEAN VIEW PRAWN GF DF \$33.50

Tiger prawn, braised in hearty red curry broth served with nasi goreng, classic indonesian style fried rice, sauteed fresh harvest vegetable, garnish and toasted sesame seed.

## Mains from the Land

### CHICKEN BREAST \$29.00

Stuffed chicken breast with bacon, ragout, creamy spinach served with herbed potatoes, baby vegetables and aromatic roast garlic sauce.

### PORK BELLY GF \$29.00

Crispy pork belly, served with truffle infused kumara mashed, buttered peas and pork jus.

### SIRLOIN STEAK GF DF \$30.50

Flame grilled NZ beef (250g), served with fries and assorted garden salad.

### PORK RIBS GF DF \$32.50

Kiwi style pork ribs (600g), glazed with smoke manuka honey bbq sauce, served with fresh garden salad, and seasoned wedges.

### RIB EYE STEAK GF DF \$37.50

Flame grilled nz steak (250g), served with fries and assorted garden salad.

### SURF AND TURF GF DF \$37.50

Flame grilled rib eyes steaks (250g), served with buttered seasonal vegetable, fries, grilled tiger prawn, and creamy seafood sauce.

## Mains from the Sea

### SALMON \$30.00

Pan fried salmon fillet, served with honey glazed vegetable, onion rings, potatoes and salsa verde.

### CATCH OF THE DAY GF \$32.50

Fresh fillet of fish served with braised fennel, parsley potatoes, buttered vegetable, capers sauce, crispy capers and lemon brulle.

## Sharing Platters

### SEAFOOD \$47.00

Tiger prawn in asian sauces, crispy calamary, mussel, beer battered fresh fish, served with garden salad and garlic bread.

### MEAT PARADE \$48.50

Tender and juicy smoke bbq pork ribs, sweet and spicy chicken nibbles, marinated beef, marocoan lamb, served with fries and a selection of sauces.

## Vegetarian and Vegan Corner

### VEGAN MILLE FUILLE GF DF \$24.00

Layered, vegetables confit, capsicum salsa, napolitana sauce and mesclun lettuce.

### EGGPLANT BOAT GF DF \$24.00

Roasted eggplant, stuffed with, wild rice and kumara, braised lentil and chargrilled vegetables.

### VEGETARIAN DELIGHT GF DF \$24.00

Seasonal vegetables, with home made salsa, cherry tomato, oregano flavoured couscous.

## Dessert

### VEGAN RAW CHEESECAKE GF DF \$15.50

Mixed nuts-based cheesecake with mango and chocolate flavor, mango coulies, sprinkle with roasted coconuts, served with sorbet.

### MANGO COCONUT PANNACOTTA GF \$15.50

Rich combination of manggo and coconut pannacotta, wild berries coulies, mango gell, and vanilla ice cream.

### CARAMELIZED APPLE CRUMBLE \$ 15.50

Classic apple crumble, with chantily cream and vanilla ice cream.

### PAVLOVA STACK GF DF \$15.50

Mini pavlova domed, fresh fruit salad, whipped cream, berry sauce, and vanila ice cream.

### BANANA SPLIT GF DF \$15.50

Classic american dessert, consisting of banana, variety of ice cream, berry sauce, chocolate sauce and whipping cream

### HOKAIDO CHEESE TART GF DF \$22.50

Traditional style japanese cheese tart, fruit compote, berries coulies, served with vanilla ice cream.

## Sides to order

### KUMARA FRIES DF \$8.50

### ROASTED GOURMET POTATOES GF \$9.50

### GARDEN SALAD GF \$11.50

### SEASONAL BUTTERED VEGETABLES GF \$14.50

### FRIES DF \$8.50

## Kids Menu \$13.50 (all day)

### CHICKEN NUGGETS Served with fries

### FISH BITES Served with fries

### MINI HOT DOGS Served with Fries

### HAM AND CHEESE TOASTIE Served with fries

### MINI PLATTER

Mixture of Chicken Nuggets, Fish Bites and Mini Hot dogs served with fries

### ALL MEALS INCLUDE YOUR CHOICE OF:

Ice cream and fruit salad

Ice cream with sweet toppings

Ice cream with Chocolate OR Berry OR Toffee sauce

### DRINKS

Apple or Orange Juice

Coke, Lemonade or Raspberry

Milkshakes – Strawberry, Chocolate, Banana, Lime or Caramel

\$4.50