

White Wines



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

Low Alcohol Wines

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

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

Bubbles

CANTI PROSECCO Light golden hues and a satisfying fragrant bouquet, with a crisp, lively palate of dry, fruity peach and pear characters. Italy	\$40
SPARKLING MOSCATO 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

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 ciabatta bread with garlic herb butter, served with honey balsamic reduction and olive oil.

SOUP OF THE DAY \$13.50

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

WALDORF SALAD \$16.50

Classic salad of apple, celery, raisins and toasted walnuts, served with a yoghurt garlic dressing.

SEAFOOD CHOWDER \$17.50

Classic seafood chowder served with a warm roll and butter.

CRISPY CALAMARI \$19.50

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

IKA MATA \$21.00

Pacific style marinated fresh tuna with diced vegetables, coconut cream, marinated avocado and sriracha mayo. Served with aromatic garlic bread.

GREEN LIPS NZ MUSSEL \$22.00

Your choice between rich white wine reduction or spicy red curry sauce. Served with garlic bread.

PORK BELLY \$22.00

Crispy pork belly glazed with manuka honey and soy reduction, pineapple salsa and passionfruit sweet chilli sauce.

SCALLOPS \$24.00

Marinated pan seared scallops served with smoked pea puree, cauliflower couscous, caramelised pear, white wine blast and drizzled with turmeric oil.

PRAWN TEMPURA \$25.50

Crunchy deep fried tempura prawns, mango salsa, mesclun salad, turmeric infused mayo and jalapeño aioli.

WHITEBAIT (SEASONALLY AVAILABLE) \$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 \$37.50

Lamb rump marinated in Middle Eastern spiced yoghurt. Almond crusted lamb rack with truffle infused mashed potatoes, baby vegetables, onion jam, rosemary jus.

BEEF FILLET \$39.00

Chargrilled beef fillet served with dauphinoise potato, pea puree, baby vegetables and port wine jus.

OCEAN VIEW PRAWN \$33.50

Tiger prawns served in a red curry broth, with nasi goreng (fried rice) and sauteed vegetables.

Mains from the Land

CHICKEN BREAST \$29.00

Chicken breast stuffed with bacon and spinach, served with herb potatoes, baby vegetables and roast garlic sauce.

PORK BELLY \$29.00

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

SIRLOIN STEAK \$30.50

Flame grilled beef sirloin (250g) served with fries and garden salad.

PORK RIBS \$32.50

Kiwi style pork ribs (600g), glazed with smoked manuka honey BBQ sauce, served with garden salad and wedges.

RIB EYE STEAK \$37.50

Flame grilled rib eye (250g) served with fries and garden salad.

SURF AND TURF \$37.50

Flame grilled rib eye (250g) served with buttered vegetables, fries, grilled tiger prawns, and creamy seafood sauce.

Mains from the Sea

SALMON \$30.00

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

CATCH OF THE DAY \$32.50

Fish of the day served with braised fennel, parsley potatoes, buttered vegetables, caper sauce, crispy capers.

Sharing Platters

SEAFOOD \$47.00

Tiger prawns in Asian sauces, crispy calamari, mussels, beer battered fresh fish served with garden salad and garlic bread.

MEAT \$48.50

BBQ pork ribs, sweet & spicy chicken nibbles, marinated beef, Moroccan lamb, served with fries and a selection of sauces.

Vegetarian and Vegan Corner

VEGAN MILLE FEUILLE \$24.00

Layers of confit vegetables, capsicum salsa, napolitana sauce and mesclun salad.

EGGPLANT BOAT \$24.00

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

VEGETARIAN DELIGHT \$24.00

Seasonal vegetables with homemade salsa, cherry tomatoes and oregano flavoured couscous.

Dessert

VEGAN RAW CHEESECAKE \$15.50

Mixed nut-based cheesecake with mango and chocolate flavour, mango coulis, sprinkled with toasted coconut and served with sorbet.

MANGO COCONUT PANNA COTTA \$15.50

Mango and coconut panna cotta, wild berry coulis, mango gel and vanilla ice cream.

CARAMELIZED APPLE CRUMBLE \$ 15.50

Classic apple crumble with vanilla ice cream and Chantilly cream.

PAVLOVA STACK \$15.50

Mini pavlova with fresh fruit salad, whipped cream, berry sauce and vanilla ice cream.

BANANA SPLIT \$15.50

Classic American dessert consisting of banana, variety of ice creams, berry sauce, chocolate sauce and whipped cream.

HOKAIDO CHEESE TART \$22.50

Traditional style Japanese cheese tart, fruit compote, berries coulis served with vanilla ice cream.

Sides to order

KUMARA FRIES \$8.50

ROASTED GOURMET POTATOES \$9.50

GARDEN SALAD \$11.50

SEASONAL BUTTERED VEGETABLES \$14.50

FRIES \$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 \$4.50

Apple or Orange Juice
Coke, Lemonade or Raspberry
Milkshakes – Strawberry, Chocolate, Banana, Lime or Caramel