

White Wines

| HOUSE WINE | \$9 | \$35 | |
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| 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 | |
| MATAHERO 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

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| 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

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| 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

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| 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

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| HEINEKEN, HEINEKEN LIGHT, MONTEITH'S - ORIGINAL, PALE ALE, BLACK | \$9.50 |
| APPLE CIDER | \$8 |

Brandy & Cognac

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| NAPOLEON, RICHELIEU, COURVOISIER V.S., KLIPDRIF | \$8 |
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Whiskey & Bourbon

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| BALLANTINE'S, CANADIAN CLUB, CHIVAS REGAL, GLEN FIDDICH, BELLS, JACK DANIELS, JAMESON, JIM BEAM, SOUTHERN COMFORT | \$9 |
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Rum

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| BACARDI, CARUBA, APPLETON ESTATE, MALIBU, RATU DARK RUM, RATU SIGNATURE BLEND | \$9 |
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Gin

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| GORDON'S | \$8 |
| BOMBAY SAPPHIRE | \$9 |

Cocktails

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| ASK YOUR SERVER | |
| CORONA | \$8 |
| STELLA ARTOIS | \$8 |
| STEIN LAGER | \$8 |
| Original / Pure | |
| HEINEKEN ZERO | \$8 |
| SPEIGHTS | \$6.50 |
| SPEIGHTS ULTRA SUMMIT (Low Carb) | \$8 |

Vodka

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| ABSOLUT VODKA, SMIRNOFF | \$9 |
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Liqueurs & Others

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| BAILEYS, CHAMBORD, CAMPARI, COINTREAU NOIR, DRAMBUIE, FRANGELICO, GRAND MARNIER, JÄGERMEISTER, KAHLUA, MIDORI, TIA MARIA, GALLIANO SAMBUCA, NOILLY PRAT, TEQUILA, SCHNAPPS, AMARULA, KINGS | \$9 |
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Affogato

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| SCOOP OF ICE CREAM, TOPPED WITH ESPRESSO AND A SHOT OF LIQUEUR (YOUR CHOICE), ON THE SIDE | \$12 |
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Port & Sherry

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| DOW'S FINE RUBY PORT | \$9 |
| SANDEMAN 10-Year-Old Port | \$10 |

Non-Alcoholic

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| 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

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| STRAWBERRY, LIME, CHOCOLATE, BANANA AND CARAMEL | \$7 |
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Coffee

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| FLAT WHITE | \$5 |
| CAPPUCCINO | \$5 |
| LATTE | \$5.50 |
| MOCHACCINO | \$5.50 |
| LONG BLACK | \$4.50 |
| SHORT BLACK | \$3.50 |
| MACCHIATO | \$4.50 |
| HOT CHOCOLATE | \$5 |

OCEAN VIEW RESTAURANT HOKITIKA



Westland
Greenstone

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

SOUP OF THE DAY GF
Daily soup created by our chef, served with a warm roll and butter.

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

SEAFOOD CHOWDER
Classic seafood chowder served with a warm roll and butter.

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

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

GREEN LIP NZ MUSSELS GF
Your choice between rich white wine reduction or spicy red curry sauce. Served with garlic bread.

PORK BELLY STRIPS GF DF
Crispy pork belly glazed with manuka honey and soy reduction, pineapple salsa and passionfruit sweet chilli sauce.

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

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

WHITEBAIT (SEASONALLY AVAILABLE) GF DF
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 DF
Lamb rump marinated in Middle Eastern spiced yoghurt. Almond crusted lamb rack with truffle-infused mashed potatoes, baby vegetables, onion jam, and rosemary jus.

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

OCEAN VIEW PRAWN GF DF
Tiger prawns are served in a red curry broth, with nasi goreng (fried rice) and sauteed vegetables.

Mains from the Land

CHICKEN BREAST
\$12

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

PORK BELLY GF
\$15

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

SIRLOIN STEAK GF DF
\$16.50

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

PORK RIBS GF DF
\$18.50

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

RIB EYE STEAK GF DF
\$21.50

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

SURF AND TURF GF DF
\$32

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

GREEN LIP NZ MUSSELS GF
\$29.50

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

PORK BELLY STRIPS GF DF
\$22

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

SCALLOPS GF DF
\$32

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

PRAWN TEMPURA DF
\$25.50

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

WHITEBAIT (SEASONALLY AVAILABLE) GF DF
\$25

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

CHICKEN BREAST
\$29

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

PORK BELLY GF
\$32

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

SIRLOIN STEAK GF DF
\$37

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

PORK RIBS GF DF
\$38

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

RIB EYE STEAK GF DF
\$39

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

SURF AND TURF GF DF
\$42

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

Mains from the Sea

SALMON
\$30

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

CATCH OF THE DAY GF
\$34

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

Sharing Platters

SEAFOOD
\$52

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

MEAT PARADE
\$58

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 FUIILLE GF DF
\$24

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

EGGPLANT BOAT GF DF
\$24

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

VEGETARIAN DELIGHT GF DF
\$24

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

Dessert

VEGAN RAW CHEESECAKE GF DF
\$14

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

MANGO COCONUT PANNA COTTA GF
\$15

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

CARMELIZED APPLE CRUMBLE
\$14

Classic apple crumbles with vanilla ice cream and Chantilly cream.

PAVLOVA STACK GF DF
\$15

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

BANANA SPLIT GF DF
\$17

Classic American dessert consisting of banana, a 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 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

\$14

\$15

\$14

\$15

\$17

\$22.50

\$8.50

\$9.50

\$11.50

\$14.50

\$8.50

\$4.50