



Nibbles

(to have at the bar or at the table)

Crumbed polenta chips served with dips \$8

Hand cut kumara chips served with dips \$8

Veggie sticks served with hummus \$12

Honey walnut toast topped with duck liver pate and

Smoked salmon mousse crostini

(5 pieces each) \$24

Platters served with dips and fries \$28

Crumbed fish fingers and tamarind battered calamari rings

Crumbed chicken nibbles with sour cream and sweet chilli

Set Menu 2 – Upgrade

Shrimp Cocktail

Garden salad with shrimps in thousand island dressing

Soup of the Day

Made with fresh, seasonal ingredients

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Black Angus Scotch Fillet

Char-grilled, served with garlic and herb butter

Free-Range Chicken Breast

Breadcrumbs, served with apricot ginger chutney

Fresh Fish of the Day

Pan fried, served with lemon white wine sauce

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Chocolate Sundae

Vanilla ice cream, chocolate sauce, almond shavings, whipped cream

House Baked Cheese Cake

Served with today's topping and whipped cream

\$46

Set Menu 4 – Far North

Oyster Blankets

4 oysters wrapped in bacon, beer-battered and deep-fried, served with coleslaw

Kutai Chowder

Green-lip mussels in a creamy curry sauce, served with ciabatta bread

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Manuka Smoked Salmon

Served with wasabi coriander sauce

Pork Cutlet

Char-grilled, served with creamy bourbon mushroom sauce

Ostrich Steak

Char-grilled, served with three corn pepper sauce

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House Made Pavlova

Served with ice cream, whipped cream and seasonal fruit

Banana Split

Banana, ice cream, whipped cream, chocolate sauce and almond shavings

\$56

All main courses include a side of french fries (except set menu 5) and salad from the salad bar

All set menus must be pre arranged and request groups of 15 people and/or more

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Set Menu 1 – Classic

Black Angus Scotch Fillet

Char-grilled, served with garlic and herb butter

Free-Range Chicken Breast

Breadcrumbs, served with apricot ginger chutney

Fresh Fish of the Day

Pan fried, served with lemon white wine sauce

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Chocolate Sundae

Vanilla ice cream, chocolate sauce, almond shavings, whipped cream

House Baked Cheese Cake

Served with today's topping and whipped cream

\$39

Set Menu 3 – International

Asian Chicken

Tender chicken pieces in a spicy sweet chilli sauce, served with rice

Avocado and Prawn Cocktail

Grilled prawns served with avocado and tomato salsa

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Fresh Fish of the Day

Pan fried, served with lemon white wine sauce

Beef Sirloin

Char-grilled, served with bernaise sauce

Lamb Rump Schnitzel

Breadcrumbs, served with fried capers in butter

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House Made Pavlova

Served with ice cream, whipped cream and seasonal fruit

Apple Tart

With apricot ginger glaze, served with ice cream and whipped cream

\$49

Set Menu 5 – Degustation

Lamb Tonnato

Thinly sliced pink lamb rump dressed with a tuna and caper sauce, served with grilled ciabatta bread

Soup

Curried pumpkin soup served with grilled prawns and roasted pumpkin seeds

Italian Squid

Tender pan fried squid rings with a tomato, mushroom and herb butter sauce served with rice

Sorbet

Lemon sorbet topped with Johanneshof Blancs de Blancs

Beef Sirloin

Char-grilled and sliced, served with sautéed seasonal vegetables, truffled mashed potato, red wine jus and hollandaise

Cheese Trio

Selection of Kerikeri Mahoe cheese served with walnut honey bread, ciabatta bread and tamarillo chutney

Chocolate Mousse

Black and white chocolate mousse served with berry coulis

\$88