



LUNCH 11.30am 'til 3pm
BAR SNACKS 11.30am 'til late
DINNER 5pm 'til late

SNACKS

BREAD & EVOO ▲	5
WARM MARINATED OLIVES ● ▲	5
BAKED CIABATTA WITH GARLIC BUTTER	8

SHELLFISH

ORONGO BAY OYSTERS	24 / 48
Chardonnay Mignonette ●	
Beer Battered with Tartare Sauce ▲	
STEAMED GREENSHELL MUSSELS ● ▲	22
with White Wine, Garlic, Cream	
PRAWNS WITH GARLIC ●	25
Sautéed with Lemon and Chilli	

ENTREE

CREAMY NEW ENGLAND FISH CHOWDER 🐦	12
with Dill Oil + Sourdough	
GOATS CHEESE	15
Whipped Beetroot + Candied Walnuts + Ciabatte	
SALT & PEPPER CALAMARI ● ▲	15
Spicy Tomato Nahm Jim Dressing	

SALADS

BROCCOLI + GREEN BEANS 🐦	15
Tahini, Maple + Walnut Dressing	
POACHED CHICKEN + CUCUMBER SALAD ● ▲	18
Soy-Chilli Dressing 🐦	

PASTA

LINGUINE + STEAMED CLOUDY BAY CLAMS	25
White Wine, Tomato + Parsley	
ROAST PUMPKIN + GOATS CHEESE RISOTTO ●	20

SEAFOOD PLATTERS

35° SOUTH PLATTER OF THE SEA	85
Selection of our best Hot & Cold Seafood	
35° SOUTH FEAST OF THE SEA	160
Selection of our best Hot & Cold Seafood	

SIDES

SALTED FRIES	8
MIXED LEAVES & HERBS	7
GREEN BEANS, BROCCOLI, ALMONDS + CHILLI	8
KUMARA FRIES	9
POTATO SKINS	8

MAINS

35° SOUTH SEAFOOD BOUILLABAISSE ●	25
+ Saffron Aioli	
FREE RANGE CHICKEN BREAST 🐦	28
Potato Gnocchi, Pancetta, Cider-braised Young Turnips, Peas, Reduced Pan Juices	
GRILLED FRESH MARKET FISH ▲	30
Broccoli, Almonds, Preserved Lemon	
ANGUS SIRLOIN STEAK ●	34
Lemon + Chorizo Roasted Potatoes with Black Garlic Aioli	
BEER BATTERED FISH & CHIPS 🐦	28
Tartare Sauce	
STICKY PORK BELLY ● ▲ 🐦	25
Lime-Palm Sugar Caramel, Coconut Rice, Steamed Greens	

DESSERT

WHITTAKER'S DARK CHOCOLATE TERRINE	13
Chocolate Mousse + Orange Sauce	
BROWN SUGAR PAVLOVA ● ▲ 🐦	13
Passionfruit, Toasted Coconut	
CINNAMON AMARETTO BRULEE ● 🐦	13
Compote of Dried Fruit Vines	
AFFOGATO ●	13
Vanilla Bean Ice Cream + Shot of Amaretto + Espresso	
TRIO OF ICE-CREAMS ● 🐦	12
Daily Selection of Hand-Crafted Kohu Road Ice-Cream	



2 COURSE EARLY BIRD MENU
\$35PP

CHOOSE FROM ENTRÉE & MAIN OR MAIN & DESSERT
 AVAILABLE 5-7PM SUNDAY TO THURSDAY
 +\$10 FOR 3 COURSE

● - Gluten free ▲ - Dairy Free

Any items marked with these symbols can be made gluten free or dairy free. Please let us know. Where gluten free bread is substituted, there is a charge of \$2 per meal.



35° South is a Family Owned & Operated Restaurant with a strong connection to the region and community of the Bay of Islands.

It's been an adventure full of fun, family, fish, food & the odd fine wine.

We love to share this special part of the Bay of Islands with you.

We are delighted to welcome you to our restaurant.

We believe in bringing you the freshest produce and line caught fresh fish.

Join us for our Daily Latitude Interlude from 11.30am - 1pm and 3pm - 6pm for our beverage specials.

LATITUDE DEALS

MONDAY

2 for 1 Mussels

TUESDAY

2 for 1 desserts with mains purchased

WEDNESDAY

Loyalty Day, Double points for members on all purchases

THURSDAY

Cocktail Club, 25% off select drinks

FRIDAY

Repeat Offender—Spend \$100 and receive a \$20 repeat offender voucher

SATURDAY

No Peeking Envelopes with every meal

SUNDAY

Kids Eat free with any adult main purchased

Join our loyalty club—text LATCOL to 4664

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Wedding, Function & Conference venue

www.35south.co.nz for more information

Just so you know...

Your meal is prepared & cooked from scratch by our kitchen team.

Your patience during busy times is appreciated.