



AVAILABLE
LUNCH - 11.30AM - 3PM
DINNER - 5PM - LATE
BAR SNACKS - 11.30AM - LATE

ENTREE

- CREAMY NEW ENGLAND STYLE FISH CHOWDER 12
Dill Oil + Sourdough
- CRISPY SMOKED FISH CROQUETTES 17
Smoked Chipotle Mayonnaise
- CHICKEN LIVER PATE ●🐦 15
Salt Roasted Grapes, Crisp Toasts
- CHARRED OCTOPUS ●▲ 25
New Harvest Potato, salsa Verde
- SALT & PEPPER CALAMARI ●▲🐦 15
Spicy Tomato Nahm Jim Dressing

SALADS

- AGED GOUDA ● 15
Green Apple, Rocket and Celery Salad on Grilled Bread
- POACHED CHICKEN CAESAR ● 22
Cos, Bacon, Parmesan, 65/65 Egg + Anchovy Dressing
- ROASTED CAULIFLOWER, ALMOND AND PARMESAN 🐦 15

PASTA

- CLOUDY BAY DIAMOND CLAMS ▲ 24
White Wine, Parsley + Linguine
- CAULIFLOWER RISOTTO ● 22
Pistachios, Raisins and Capers
- FETTUCINE 20
Ragu Bolognaise

MAIN

- 35° SOUTH SEAFOOD CIOPPINO ●▲ 28
+ Saffron Aioli
- LAMB AND APRICOT TAGINE ●▲🐦 30
With buttered couscous
- FREE RANGE CHICKEN BREAST 28
Brussel Sprouts, Oyster Mushrooms, Celeriac Puree + Reduced Pan Juices
- GRILLED MARKET FISH ●▲ 30
Coconut and Prawn Risotto + Crayfish Bisque
- ANGUS SCOTCH FILLET ●▲ 30
Lemon + Chorizo Roasted Potatoes with Black Garlic Aioli
- BEER BATTERED FISH & CHIPS ●▲🐦 28
Tartare Sauce
- SLOW COOKED PORK SHOULDER ●🐦 28
Cauliflower Puree, Spinach + Prunes in XO Sherry

SNACKS

- BREAD & EVOO ▲ 5
- WARM MARINATED OLIVES ●▲ 5
- MCCLURE'S DETROIT
- SWEET + SPICY PICKLES ●▲ 5
- BAKED BAGUETTE WITH GARLIC BUTTER 8

SHELLFISH

- ORONGO BAY OYSTERS
Sweet White Wine Vinegar + Chardonnay Mignonette ●▲ 24 / 48
Beer Battered with tartare sauce▲
- POPCORN CLOUDY BAY CLAMS 15
Harissa Mayonnaise
- STEAMED GREEN LIPPED MUSSELS 18
Served with Red Thai Curry Sauce and Coriander
- PRAWNS WITH GARLIC 25
Sauted with Lemon and Chilli

SEAFOOD PLATTERS

- 35° SOUTH PLATTER OF THE SEA 85
Smoked fish croquettes, Mussels, Orongo Bay oysters, Cloudy Bay clams
+ selection of our best hot & cold seafood
- 35° SOUTH FEAST OF THE SEA 160
Crayfish brioche roll, smoked fish croquettes, Orongo Bay oysters,
Cloudy Bay clams, mussels, tiger prawns, octopus + selection of our best hot
& cold seafood

SIDES \$8

- SALTED FRIES
- MIXED LEAVES & HERBS
- GREEN BEANS, BROCCOLI, ALMONDS AND CHILLI
- POTATO SKINS
- KUMARA FRIES

DESSERT

- WHITTAKER'S DARK CHOCOLATE TERRINE 🐦 13
Chocolate mousse + Orange Sauce
- RICH RICE PUDDING ●🐦 13
Marmalade, Poached Seasonal Fruit
- JASMINE TEA CRÈME BRULEE ●🐦 13
Served with lychee fruit
- AFFOGATO ● 12
Vanilla Bean Ice Cream + shot of Amaretto + Espresso
- TRIO OF ICE-CREAMS ● 12
Daily selection of Hand-Crafted Kohu 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. Just let us know. Where gluten free bread is substituted there is a charge of \$2 per meal