

# BAY OF ISLANDS SWORDFISH CLUB - RUSSELL

## BISTRO MENU

### ENTRÉES

#### Bread & Dips (V) - \$12

hummus, sundried tomato pesto, balsamic vinegar, avocado oil

#### Steamed Bao Buns - \$13.50

juicy pulled pork, microgreens, smoky BBQ sauce

#### Kokoda (GF) - \$14.50

fresh fish marinated in coconut cream, diced cucumber, tomato, onion, chilli, coriander

#### Seafood Chowder - \$18

mussels, prawns, fish, squid, cream; served in a crusty cob loaf

#### Crispy Squid Tentacles - \$14 | \$24

spiced squid, lemon, homemade aioli

#### Orongo Bay Oysters

natural (GF) - ½ doz - \$20 | 1 doz - \$38

battered - ½ doz - \$22 | 1 doz - \$40

### SNACK MENU

Chunky Fries - \$7

Fish Bites - \$12

Prawn Twisters - \$12.50

### JUNIOR ANGLERS - \$12

Chicken Nuggets & Chips

Fish & Chips

Swordy Ribs & Chips

\*\* add a scoop of vanilla ice cream with chocolate sauce for \$2.50 \*\*

### ANGLER'S SPECIAL

Cook Your Catch - \$14.50 (GF opt)

bring your own filleted fish and have it cooked by our chef battered or pan-fried, salad, chunky fries, tartare, lemon

### SIDES

chunky fries	\$7	side salad	\$6
garlic bread	\$6		
kumara wedges, sour cream, sweet chilli			\$10
potato wedges, sour cream, sweet chilli			\$9

### MAINS

#### Swordy Burger - \$20

Angus beef, cheese, bacon, lettuce, beetroot, aioli, chipotle tomato relish, chunky fries

#### Warm Roast Vegetable Salad - \$20 (GF/V/Vegan opt)

seasonal vegetables, sundried tomato, baby spinach, toasted seeds, aioli dressing

#### Steak & Chips (GF opt) - \$21.50

prime NZ rump, chunky chips, creamy peppercorn sauce

#### Swordy Ribs (GF opt) - \$22

slow cooked pork ribs, smoky BBQ sauce, salad and chips

#### Warm Thai Chicken Salad (GF opt) - \$23.50

angel cut cucumber, tomato, mung beans, red onion, fried shallot, Thai sauce, crispy noodles, roasted nuts

#### Classic Fish and Chips - \$25

crispy battered, salad, chips, tartare sauce

#### Tomahawk Steak (for 2) (GF) - \$59.50

mid-rare bone-on ribeye, roasted root vegetables, portobello mushroom, salad, creamy peppercorn sauce or port wine jus

#### Seafood Platter (for 2) - \$69.50

natural oysters, squid tentacles, mussel fritter, shrimp cocktail, battered fish, kokoda, whole prawn, potato wedges

### DESSERTS

#### Decadent Chocolate Brownie - \$12

72% cocoa dark chocolate brownie, vanilla ice-cream, rich chocolate sauce

#### Pavlova - \$12 (DF opt)

homemade pavlova, berry sorbet, whipped cream, raspberry coulis, coconut chips

#### Crème Brûlée - \$12 (GF opt)

classic French-style vanilla pod brûlée, mochaccino fudge ice-cream

#### Ice-cream Sundae - \$8.50 (GF opt)

passion fruit or raspberry or chocolate sauce

When you are ready, please place your order at the bar

\* If you have any dietary requirements or allergies, please inform our staff