

Dinner Menu

Starter

Bread & Dips – fresh baked loaf served with selection of in-house dips \$15.90

Bruschetta Napoli

Ciabatta bread with chunky Napoli tomato Fondue, basil pesto and parmesan \$10.90

Bruschetta Greek

Ciabatta bread with feta, olive oil green leaves \$10.90

Herbs and garlic bread (3 pcs) \$8.90

Duck livers Pate—with toasted crostini, peach chutney, petit salad and Brie \$16.90

Fresh Clevedon coast Oysters:-

Served natural on ice with fresh lemons **(GF)** or beer battered with homemade tartare sauce

\$ 24.00 ½ Doz \$46.00 Doz

Entrée

Shrimps Ceviche - marinated shrimps and prawns with lemon, sweet chili, tomato, avocado, mesclun, onion, served with crostini \$17.90

Walnuts and apple salad- sliced fresh apple, roasted walnuts, cabbage, salad mix, blue cheese and beetroot with homemade dressing \$18.90 **(V)(GF)** add chicken extra \$5

Barracuda famous Seafood Chowder - pride of fresh Pacific seafood bounty served with grilled garlic bread \$17.90

Scallops and smoked salmon parcel- with sweet chilli garlic prawns, salad and garlic aioli \$24.90

NZ Green lip Mussels

In lemon grass, white wine, coconut cream, green curry broth, toasted ciabatta \$18.90

Calamari

Salt and pepper squid rings served with mixed salad, lemon and garlic aioli \$16.90

Duck Envelopes

Duck meat, choy sum wrapped in crispy pastry serve with rhubarb puree, peach chutney, brie \$23.90

**Dishes could have some ingredient not listed on the menu
If you have any allergy please inform the staff before ordering**

Main

Free range pork belly confit

Roasted vegetables, crackling garnish with apple cider sauce and salad (GF) \$37.90

Saveur Duck confit

Half a duck with pink grape fruit jus, kumara chips, and Edamame beans (GF) \$ 39.90

Grilled marinated Chicken breast

Brie cheese, spinach and tomato on vegetable medley and roasted garlic jus (GF) \$36.90

Aged T- bone steak

Crispy potato wedges, mixed salad and peppercorn mustard sauce (GF) \$38.90

Eye fillet mignon

Wrapped with streaky bacon, potato gratin, baby spinach and onion rings in Chianti vino sauce \$41.90

Braised Lamb shank

single \$31.90

double \$39.90

Served with Whipped potatoes, carrots, with mint wine jus and salad (GF)

Today's catch

Please ask waiting staff for today's fish

New Zealand king Salmon fillet (GF)

Cajun crusted with spinach risotto, salad leaves, topped with a prawn cutlet herb lemon sauce \$36.90

Chicken pasta

Marinated chicken pieces, mushroom, sundried tomato and creamy parmesan sauce \$27.90

Three cheese pasta (V)

Parmesan, cheddar, blue cheese, fresh tomato and basil \$23.90

Seafood pasta

Smoked salmon, calamari, prawns tossed with steamed mussels in herbs creamy Napoli sauce \$35.90

Risotto (GF)(V)

Spinach, mushroom, broccoli, Blue cheese, creamy white wine sauce \$26.90 add chicken extra \$5

SIDES

Roasted gourmet potato with parmesan \$8.50

Seasonal vegetables with garlic and olive oil \$9.50

Mixed leaves salad with homemade dressing \$7.50

French Fries with tomato sauce and aioli \$8.00

Seasoned potato wedges with chili sour cream \$10.90

Kumara chips with aioli \$11.90

(GF):- gluten free option

(V):- Vegetarian option