

# Dinner Menu

## Starter

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

### **Bruschetta**

**Napoli** – ciabatta bread with a chunky Napoli tomato Fondue, basil pesto and parmesan \$9.90

**Greek**- ciabatta bread with olive oil, feta, sliced olives, and rocket leafs \$9.90

**Herbs and garlic bread (3 pcs)** \$8.90

**Duck livers Pate** –with toasted crostini, peach chutney, petit salad and Brie \$15.90

### **Fresh Clevedon coast Oysters:-**

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

\$ 22.00 ½ Doz \$42.00 Doz

## Entrée

**Shrimps Ceviche** – marinated shrimps with lemon, sweet chili, tomato, avocado, mesclun, onion, coriander served with crostini \$16.90

**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 \$16.90

**Scallops and smoked salmon parcel**- with sweet chilli garlic prawns, salad and citrus hollandaise sauce \$21.00

### **Duck Envelopes**

Duck meat, choy sum, rhubarb puree, peach chutney, brie \$21.00

### **NZ Green lip Mussels**

In lemon grass, white wine, coconut cream, green curry broth, toasted ciabatta \$17.90

### **Calamari**

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

**Arancini Balls (V)** -Crumbed and fried arancini risotto balls stuffed with sundried tomato, mozzarella cheese and herbs, served with cherry tomato and garlic mayo \$13.90

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

## **Main**



### **Venison \$39.90**

*Walnut crusted served with roasted potatoes, watercress and beetroot in raspberry port wine jus (GF)*

### **Free range pork belly confit \$35.90**

*Roasted vegetables and crackling with apple cider sauce (GF)*

### **Saveur Duck confit \$ 38.90**

*Half a duck with pink grape fruit jus, kumara, and Edamame beans (GF)*

### **Grilled marinated Chicken breast \$33.90**

*Brie cheese, spinach and tomato on vegetable medley and roasted garlic jus (GF)*

### **Aged T- bone steak \$36.90**

*Crispy potato wedges, summer salad and peppercorn mustard sauce (GF)*

### **Eye fillet mignon \$39.90**

*Wrapped with streaky bacon, potato gratin, buttered spinach and onion rings in Chianti vino sauce*

### **Braised Lamb shank                      single \$28.90                      double \$38.90**

*Served with Whipped potatoes, green beans and cherry tomato with mint wine jus (GF)*

### **Today's catch**

*Please ask waiting staff for today's fish*

### **New Zealand king Salmon fillet \$35.90**

*Cajun crusted with pumpkin risotto, rocket leaves, topped with a prawn cutlet herb lemon sauce*

### **Barracuda seafood platter \$99.00**

*Crumbed fish fillet, Tiger prawns, smoked salmon, natural oysters, calamari, steamed mussel, accompanied with chowder, salad garnish, bread and tartare sauce*

### **Chicken pasta – marinated chicken pieces, mushroom, sundried tomato and creamy parmesan \$26.90**

**Seafood pasta-** *Smoked salmon and prawns pappardelle tossed with steamed mussels in herbs creamy Napoli sauce \$33.90*

**Risotto (GF) – pumpkin, spinach. 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 \$8.50*

*Mixed leaves salad with homemade dressing \$6.50*

*French Fries with tomato sauce and aioli \$8.00*

*Seasoned potato wedges with chili sour cream \$9.90*

*Kumara chips with aioli \$10.90*