

BOARDWALK

DINNER MENU

TO SHARE	Garlic bread (gfo)	\$10
	House made Gorgonzola & Walnut Focaccia	\$14
	Roti Bread with Trio of Dips (v)	\$12
	Half Dozen Oysters (gf/df) <i>NZ oysters with red wine vinegar mignonette & lemon wedges</i>	\$34
ENTRÉES	Wagyu Rump Tataki <i>Lightly seared wagyu rump with a nori & sesame crust, served with a black sesame dressing, finished with togarashi spice(gf/df)</i>	\$25
	Salmon Aguachile <i>Cured salmon in a lightly spiced herb & lime marinade, avocado, onion, and crispy corn tortilla (gf/df)</i>	\$26
	Twice-Cooked Pork Belly <i>Slow cooked to perfection with caramelised apples, paired with a rich port reduction (gf/dfo)</i>	\$24
	Stuffed Zucchini Flowers <i>Roasted zucchini flower, filled with smoked ricotta and pine nuts, served with fresh basil and a tomato concassé (gf/v/dfo/veg o)</i>	\$23
MAINS	Duck Leg Confit <i>Slow-cooked duck leg confit, served with Sarlat potatoes, rocket lettuce, shaved parmesan and a balsamic reduction (gf/df)</i>	\$38
	Eye Fillet <i>Seared 200gr eye fillet, paired with a classic Bordelaise sauce, served with potatoes sauteed with bacon and butter (gf/dfo)</i>	\$58
	Linguine <i>Linguine tossed in a creamy sauce of heirloom tomatoes, black garlic, and baby spinach, topped with Grana Padano (v/df o/ veg o) Add Prawns</i>	\$42
	Grilled Crispy-Skin Barramundi <i>Flaky, crispy-skin barramundi, served with charred seasonal vegetables and a zesty salsa verde (gf/df)</i>	\$46
	Witlof, Toasted Walnuts & Gorgonzola <i>Witlof lettuce salad, tossed with toasted walnuts and creamy gorgonzola, finished with a French dressing (gf/ df o/veg o)</i>	\$16
	Gratin Dauphinois <i>Classic French gratin, layers of creamy potatoes, baked to golden perfection (gf)</i>	\$14
SIDES	Confit Byaldi <i>Delicately layered seasonal vegetables, topped with Grana Padano (gf/df o/v)</i>	\$16
	Caprese Salad <i>A fresh selection of heirloom tomatoes, basil dressing, and smooth ricotta (gf df/o v veg/o)</i>	\$16
	Lavender Crème Brûlée <i>Lavender-infused crème brûlée, served with a crunchy hazelnut biscotti and raspberry sorbet (gf)</i>	\$18
DESSERTS	Apple & Rhubarb Crumble <i>Warm, cinnamon spiced apple and rhubarb crumble, paired with salted caramel ice cream</i>	\$18
	Dark Chocolate Marquise <i>Rich dark chocolate marquise with vanilla bean crème anglaise & cherry compote (gf)</i>	\$18

[GF – GLUTEN FRIENDLY | V – VEGETARIAN|VG – VEGAN] [DF – DAIRY FRIENDLY | O – OPTION]

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance