

STARTERS – ALSO SERVED AS A BAR SNACK

Breads & Dips: Selection of breads, hummus, pesto, balsamic vinegar, avocado oil and dukkah	\$12
Seafood Chowder	\$15
Prawn cocktail	\$15
Salt & Pepper Squid: Served on fries	\$15
Orongo Bay Oysters: 6 or 12 - natural (GF), battered or Kilpatrick. A local delicacy served with lemon	\$18/\$36
Kilpatrick – Add \$2	
Mussels: Served in a coconut broth – 6 or 12	\$12/\$20

MAIN COURSE

Scotch Fillet: 200gm prime NZ Beef cooked to your liking, served with salad and fries <u>or</u> mash and veg (GF)	\$26
Extra - Garlic butter - \$2	
Pepper or mushroom sauce - \$2	

Seafood Platter: A selection of fish (battered or pan fried), oysters (Natural) (GF), mussels, prawns and scallops served with a garden green salad	\$28
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Sautéed Scallops or Prawns: served on a watercress & rocket salad	\$26
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Chicken and Tomato Fettuccine: Shredded chicken tossed through pasta with spinach, garlic and basil, topped with parmesan cheese	\$20
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Mussel Fritter Stack: Served with salad, sweet chilli and aioli... ..	\$24
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Calamari & Fennel Salad: Lightly seasoned squid served on a chorizo and fennel salad (DF).....	\$22
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Market Fresh Fish of the Day: please ask at the Bar Battered or pan fried served with either: salad and fries <u>or</u> creamy mash and seasonal vegetables	\$24
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Smoked Chicken Salad:	\$20
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SPECIALS

Cook your Catch: Bring your own freshly caught fish and have it cooked by our Chef	\$12 per person*
*if more fish is required to be cooked extra charges may apply	

Chef Creation: Our Chef prepares a weekly special. Please see specials board	\$POA
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SWORDY BURGERS

The Swordy Beef Burger: Served with salad and fries	\$15
Extra - Bacon - \$2	
Egg - \$1	

SIDE DISHES

ALSO SERVED AS A BAR SNACK

Bowl of Fries	\$6
Seasonal vegetables (GF) (DF)	\$8
Kumara Wedges (GF) with sweet chilli and sour cream	\$8
Wedges with Sour Cream	\$7
Side Salad (GF)	\$6
Chicken Wings	\$12
Garlic Bread	\$6
Antipasto Platter (serves 2)	\$28

LITTLE NIPPERS MEALS

Fush'n'Chups, Chicken Nuggets or Chicken Wings: Served with salad and fries	\$10
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Cheese Burger: Served with salad and fries	\$10
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Add dessert - a scoop of ice cream and chocolate sauce	\$2
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DESSERT

Sticky Date Pudding: Served warm with ice cream and cream..	\$10
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Banoffee Pie: Served with cream and ice cream	\$12
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Ice Cream Sundae: Strawberry, chocolate or passionfruit	\$10
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Please order all meals at the bar

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

(GF) – Gluten Free

(DF) – Dairy Free



The Bay of Islands Swordfish Club is the oldest big game fishing club in New Zealand with a history dating back to 1910.

One hundred years has now passed since the first marlin was caught on rod and line in the Bay of Islands, in 1915. At that time, the Bay of Islands Swordfish Club was known as The Kingfish Club.

On 8 February 1924, a meeting was held by members of the Kingfish Club in the committee room of the Russell Town Hall. There had been no meeting of the Kingfish Club for some time and no audit had been done of the accounts. The Club was dead.

The Kingfish Club Incorporated was wound up and a new Club formed. After much discussion it was resolved unanimously to alter the title of the Club to read 'The Bay of Islands Swordfish and Mako Shark Club'.

Also stated at the meeting, was the purpose of the Club. It is to preserve the best interests and the rights of all anglers, the start of what the Club stands for today. Our Vision is to be a leader on recreational fishing issues and the development and protection of the sport of fishing in New Zealand.

It was also 1924 when the Club became well organised and started to record its efforts. The present day Club has yearbooks dating back to 1927. The wooden boards on the back wall of the Russell Clubrooms are hand written records from 1925 to 1931. These boards were discovered in the Russell General Store and were gifted to the Club in the late 1960s. They were restored and placed behind glass in the Russell Clubrooms as you see them today. A lost piece of history, we don't know who wrote them but we believe they came from Zane Grey's Camp on Urupukapuka Island and show what was being caught at the start of the new era of this Club.

According to the yearbook of 1957/1958 this Club was the first in the world to start experimenting with tag and release. The Club has some of the original tag cards dating back to February 1953 in its archives.

During the season 1957-1958, the Committee came to the conclusion (written as stated in the yearbook), that the name of the Club was too lengthy and cumbersome and decided it should simply be known as the 'BAY OF ISLANDS SWORDFISH CLUB'. A new design of a Club badge was also approved for use. It is still the Club's official badge today.

The Clubrooms on the wharf became too small. The current Russell Club was officially opened on 21 February 1969. The original building was a square 60s box, set back from the road with parking along its frontage. It was still too small and further extensions were made. The first in 1982 gave it its colonial facade you see today.

The Bay of Islands Swordfish Club sits proudly on The Strand with its history and memorabilia, but this still wasn't big enough and in 1984 the Paihia Chapter began. So please enjoy your time and the best views from either side of the bay at the Bay of Islands Swordfish Club.

RUSSELL OFFICE

25 The Strand, Russell - 4037857
swordfish@xtra.co.nz
Hours: Mon - Fri: 9am - 5pm
www.swordfish.co.nz

PAIHIA CLUBHOUSE

96 Marsden Road, Paihia - 4027773
Hours: Mon - Sun open from 4pm

RUSSELL CLUBHOUSE

25 The Strand, Russell - 4037857
Hours: Mon - Thurs open from 4pm
Fri - Sun open from 12pm

SWORDY BISTRO MENU

RUSSELL

OPEN: MONDAY - SUNDAY FROM 4PM

