

The Swordy

BISTRO MENU

OPEN 7 DAYS

LUNCH MENU FROM 12PM | AFTERNOON MENU 3-5PM | FULL MENU FROM 5PM

ENTRÉES | LIGHT MEALS

Local Oysters - ½ Doz - \$18 | 1 Doz - \$36

Fresh local oysters with lemon wedges - Natural or beer battered

NZ Green Lipped Mussels - ½ Kilo - \$14 | 1 Kilo - \$22

Steamed in white wine and garlic, served with toasted bread

Seafood Chowder - \$17

Creamy seafood chowder served in a crusty bread cob

Confit Duck Leg - \$16

With candy walnut pieces, pickled cabbage & micro salad

Breads & Dips - \$12

With hummus, avocado oil & balsamic vinegar & pesto

Raw Fish Salad - \$14

Fresh marinated fish in coconut cream, cucumber, tomato & onion

Shrimp Cocktail - \$14

Traditional style cocktail with tasty seafood sauce

Salt & Pepper Calamari - \$14 | \$28

Salt & Pepper Calamari with a side salad & homemade aioli

BAR SNACK MENU

(9:30PM – LATE)

Potato Wedges with sour cream & chilli sauce - \$9

Kumara Wedges with sour cream & chilli sauce - \$10

Chunky Fries - \$7

Garden Salad - \$6

Garlic Bread - \$7

SPECIALS

Please see blackboard for our chef's daily specials

Cook Your Catch - \$12pp*

Your own freshly caught fish cooked by our chef

Pan fried or battered, served with salad & fries *based on serve per person

MAINS

Seafood Risotto - \$28

Creamy Risotto with prawns, mussels, scallops & fish and tasty rocket

Vegetable Lasagne - \$20

Kumara, potato, spinach and black olive lasagne served with a side salad

Warm Roast Vegetable Salad - \$20

Seasonal roast veg, sundried tomato, rocket, toasted seeds with an aioli dressing (vegan dressing option also available)

Chicken Breast - \$28

Tender chicken filled with herb stuffing and wrapped in bacon served on wilted spinach and finished with a port wine jus

Lamb Rump - \$30

Lamb rump marinated in garlic & rosemary served on a creamy kumara mash & grilled wine tomatoes

Classic Fish & Chips - \$26

Battered or pan-fried fillet with chunky fries & green garden salad

Eye Fillet Steak - \$35

Prime NZ beef cooked to your liking with grilled vine tomatoes, tasty field mushrooms & potato gratin, finished with a port wine jus

Seafood Platter for 2 - \$75

Raw fish, locally smoked fish, shrimp cocktail, steamed NZ green lipped mussels, natural oysters, battered soft shell crab, banana prawns, fresh fish (battered or pan-fried)

Add on

Kumara/ Potato Wedges \$4 | Chunky Chips \$3

Side Salad \$3 | Garlic Bread \$5

Vegetarian options available please ask our staff

JUNIORS

Chicken Nuggets & Fries - \$10

Fish & Fries - \$12

Homemade Cottage Pie & Gravy - \$12

Meatballs & Spaghetti - \$12

DESSERTS

Jelly & Ice Cream - \$10

Lemon Meringue Pie - \$14

Chocolate mousse - \$14

Rhubarb & Apple Crumble - \$14

ADD A SHOT FOR \$5

Kahlua | Frangelico | Vanilla or Amaretto Sambuca