

# BAY OF ISLANDS SWORDFISH CLUB - RUSSELL

## BISTRO MENU

OPEN 7 DAYS - TAPAS MENU AVAILABLE FROM 3PM | FULL MENU FROM 5:30PM

### ENTRÉES | TAPAS

#### Breads & Spreads - \$12

Herb & garlic focaccia with hummus, caramelized onion & balsamic avocado oil

#### Orongo Bay Oysters - ½ doz - \$18 | 1 doz - \$36

Natural with lemon wedges & champagne vinaigrette

#### Popcorn Squid - \$17.50

Lemon peppered calamari, mesclun greens and lime aioli

#### Ceviche - \$18.50

Lime, coriander & chilli marinated market fish with avocado, corn salsa & tortilla crisps

#### Bay Chowder - \$18.50

Fresh & smoked gamefish, mussels, cockles & calamari bound in a rich white wine cream served with garlic focaccia

#### Smoke Gamefish 'Cheesecake' - \$19.50

Freshly smoked gamefish bound with lemon, chives & crème fraîche, toasted brioche crumb, caperberries & lavoush

#### Braised Beef Cheeks - \$18.50

Served on a spicy chickpea & vegetable ragout & roasted garlic aioli

#### Roasted Baby Beet & Feta Salad - \$17.50

With honey roasted walnuts, rocket, red onion & lemon mustard dressing

#### Mussel Fritters - \$17.50

Bound with sweetcorn, red onion, lemon & herbs served with mesclun greens & citrus crème

### SPECIALS

Please see blackboard for our chef's daily specials

#### Cook Your Catch - \$12pp\*

Your own freshly caught fish cooked by our chef

\*based on serve per person

Pan fried or battered, served with salad & fries

### SNACK MENU

Rustic Fries	\$7	Chicken Tenders	\$12
Seasoned Wedge	\$9.50	Fish 'Chips'	\$12
Prawn Twisters	\$12		
Chilli Con Queso: Chilli cheese dip served with corn chips	- \$12		

### MAINS

#### Wild Pork Pappardelle - \$29.50

Slow roasted wild pork, confit garlic, orange, parmesan & a rocket and walnut pesto serve on pappardelle pasta

#### Beef Rib Eye Steak - \$30

Seared to taste, served on a truffled white bean cassoulet, roasted vine tomato, green beans, port jus & béarnaise

#### Market Fresh Fish of the Day - \$30

please ask at the Bar

Fresh market fish pan-seared, served on a warm couscous and vegetable salad with tzatziki & dukkah

#### Classic Fish and Chips - \$28.50

Mac's Gold beer battered market fresh fish, with rustic fries, house salad, citrus & tartare sauce

#### Moules Marinieres - \$24.50

Fresh green-lipped mussels, poached in garlic, white wine, parsley & cream served with shoe string fries & aioli

#### Mac & Cheese Burger - \$21.50

180g Angus beef pattie, truffled macaroni & cheese, caramelized onion & bacon on a toasted brioche bun with rustic fries

#### Ceasar Chicken Burger - \$21.50

Pan-seared chicken thighs, cos lettuce, panko crumbed anchovies, fried egg, bacon & parmesan crème on a toasted brioche bun with fries

#### Seafood Platter - \$55

Beer battered fish, popcorn squid, natural oysters, mussel fritters, smoked fish, tempura prawns, fries, salad & trio of sauces

Vegetarian options available please ask our staff

### JUNIOR ANGLERS - \$10

#### Macaroni Cheese

#### Chicken tenders & shoestring fries

#### Fish chips & fries

\*\* add an Ice cream Sundae for \$2 \*\*

### DESSERT - \$12

#### Russell Mess - \$12

Meringue, forest berries, chocolate mousse & cream

#### Lemon Tart - \$12

With raspberries, cream & vanilla bean ice cream

#### Duo of Kapiti Cheese - \$18.50

Kahurangi blue brie & Aiorangi brie with honey, fruit, nuts & Oat biscuits