

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

Scallop and Bacon Hotcakes - \$19.50

Served w/ mesclun salad and a tangy lime and peri peri mayo

Bay Chowder - \$18.50

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

Te Ika Mata - \$19.50

Fresh fish marinated in lemon/lime, chilli, coriander and coconut crème w/ fresh salad greens.

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 Chips	\$12
Seasoned Wedges	\$9.50	Fish Bites	\$12
Prawn Twisters	\$12		
Chilli Con Queso: Chilli cheese dip served with corn chips - \$12			

MAINS

Wild Pork Fettucine - \$29.50

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

Beef Rib Eye Steak - \$30

Seared to taste, served with rustic fries, eggs, house salad and a mushroom/onion sauce

OR

Surf and Turf

w/ battered oysters, rustic fries, house salad and a rich tarragon bearnaise

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

Beef Burger - \$21.50

180g Angus beef pattie, tomato, beetroot, cheese, caramelized onion & bacon with aioli & bbq sauce on a sesame bun with rustic fries

Seafood Platter - \$55

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

Vegetarian options available please ask our staff

JUNIOR ANGLERS - \$10

Macaroni Cheese

Chicken Chips & shoestring fries

Fish Bites & fries

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

DESSERT - \$12

Chef's Creation - \$POA

Lemon Meringue Tart - \$12

With raspberries, cream & vanilla bean ice cream

Chocolate Sundae - \$10

With Berries, duo of ice creams, chocolate sauce & cream

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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.



BAY OF ISLANDS SWORDFISH CLUB - RUSSELL

25 The Strand, Russell | 4037857

Hours: Monday – Sunday open from 3pm

BAY OF ISLANDS SWORDFISH CLUB PAIHIA LTD

96 Marsden Road, Paihia | 4027773

Hours: Monday – Sunday open from 12:00 noon

www.swordfish.co.nz