# MEMBERS

ROYAL NEW ZEALAND YACHT SQUADRON

## TO START

BREADS |16
toasted bread, butter, olive oil, olives, balsamic, dip

SOUP | 12.5
fresh soup, bread, butter

CRISPY CAMEMBERT & CRANBERRY | 13

SMOKED SALMON PATE AND TOAST | 15

STUFFED PEPPERS & FETA CHEESE | 11 GF V

PRAWN AND SESAME TOASTS | 13
thai dipping sauce

MARINATED OLIVES | 10

## SALADS

CAESAR SALAD
baby gem lettuce, smoked streaky bacon, shaved reggiano, croutons, anchovy dressing, soft boiled egg
natural | 23
grilled free range chicken thigh | 25
house smoked king salmon | 25

ASIAN STYLE SQUID SALAD | 22
fresh spicy coated squid, salad, thai dipping sauce

WARM BACON, BLUE CHEESE & GREEN BEAN | 16
warm tossed salad, green beans, croutons, pine nuts, smoked bacon, blue cheese dressing

FREE RANGE CHICKEN SALAD | 24 GF
chargrilled chicken thighs, feta, cucumber, red onion, oregano, black olive, tomato, cos, green chilli, confit garlic oil

SHRIMP | 28
shrimps, cocktail sauce, lettuce, cucumber, tomato, lemon, buttered bread

## PLATTERS

FARMERS | 47
salami, pastrami, smoked ham, chorizo, pork pie, stuffed baby peppers, cheddar, brie, kikorangi blue, olives, basil pesto, pickles, hummus, bread, butter

FISHERMANS | 60
smoked salmon pate, lemon pepper squid, battered fish, smoked mussels, smoked mackeral, shrimps, dips, wedges, bread

## NIBBLES

SPRING ROLLS & SAMOSAS | 12
thai dressing

BBQ CHICKEN WINGS | 18
blue cheese, celery

NACHOS | 18/16 v
beef or beans

SALT & PEPPER SQUID | 21
lemon mayonnaise

LOADED WEDGES | 16

GARLIC BREAD | 9

KUMARA FRIES aioli | 10

FRENCH FRIES ketchup | 8

V VEGETARIAN
GF GLUTEN FREE
D DAIRY FREE

## RNZYS BURGER BAR

BEEF WITH BLUE | 23
beef, blue cheese

CHARGRILLED FREE RANGE CHICKEN | 23
chargrilled free range chicken thighs, brie, cranberry

FETA & QUINOA | 23 V
feta & quinoa, coriander, raita

all served on a seeded bun with lettuce, tomato, beetroot, gherkin, mayonnaise
served with fries and ketchup
Gluten free buns available on request

## VEGETARIAN

CHARGRILLED VEGETABLES | 24
field mushroom, aubergine, capsicum, courgette, basil pesto, peanuts, polenta chips

WILD MUSHROOM RISOTTO | 26
wild mushrrom, goats cheese risotto, reggiano, fried sage

PUMPKIN LASAGNE | 25
pumpkin lasagne, garlic bread, spinach salad, pine nut, green chilli, confit garlic oil

TOASTED SANDWICH | 12.5

Choice of 3 fillings: ham, tomato, red onion, pineapple, edam, avocado, bacon, fried egg, beetroot, chicken, brie, basil pesto

extra toppings | 1.70
add handcut, kumara or curly fries | 3

gluten free bread available

# PADDOCK & SEA

CHARGRILLED STEAK field mushroom, marinated tomato, bearnaise, fries
RUMP | 25
SCOTCH | 35

BBQ BEEF FREE RANGE SHORT RIBS | 29
BBQ beef short ribs, cumin & coriander slaw, fries

DOUBLE COOKED PORK BELLY | 29
double cooked pork belly, parsnip, potato puree, pickled daikon, brussel sprouts, gravy

FISH & CHIPS | 20 (extra piece of fish 10)
battered fresh fish, remoulade, lemon, leaf salad, fries

SMOKED KAHAWAI & MUSSEL FISH CAKE | 22 ( add extra cake 6 )
curried potato, lemon butter, creme fraiche, baby spinach

SEAFOOD CHOWDER | 21
fish, mussels, shrimps in a creamy seafood sauce, garlic bread

## SIDES

Mixed leaf salad with Dijon vinaigrette | 10

Baby spinach leaf salad, chilli, confit garlic, pinenuts | 10

Tomato, goats cheese salad, balsamic caviar | 10

Curly fries with ketchup | 10

Kumara chips with aioli | 10

French fries with ketchup | 8

Polenta chips with goats cheese dip | 11

Vegetables with olive oil | 10

Handcut chips with rosemary, sea salt, balsamic | 10

SOMETHING SWEET

# DESSERT MENU

## CHOCOLATE CHEESECAKE | 12

chocolate cheesecake, malted chocolate crumb, coffee mascarpone cream, honeycomb

## LAVENDER CREME BRULEE | 12

violet meringue & raspberry sorbet

## SALTED CARAMEL POACHED PEAR | 12

vanilla bean ice cream & almond tuille

## CHEESEBOARD | 21

Kikorangi Blue, mature cheddar, Kahurangi blue, brie
served with crackers, apricot, figs, chutney

## ICES AND SORBETS | 12

please ask for our selection of icecreams and sorbets

# BEVERAGE LIST

| | |
|---|---|
| TAP BEER | |
| Asahi | 12 |
| Carlsberg | 11 |
| Estrella Damm | 12 |
| Asahi Black | 12 |
| Somersby Cider | 11 |
| Mountain Goat Steam Ale | 11 |
| | |
| BOTTLED BEER | |
| Asahi | 9 |
| Carlsberg | 9 |
| Estrella Damm | 9 |
| Peroni | 9 |
| Macs Gold | 8.5 |
| Heineken | 9 |
| Steinlager Pure or Classic | 8.5 |
| Heineken Light (low alcohol) | 9 |
| Peroni Leggera (light) | 9 |
| BRB Thomas Edison Light | 9 |
| DB Export Citrus (0.0% alcohol) | 8 |
| BRB Craft Beer IPA/NZ PALE ALE/PILSNER | 9 |
| Somersby Cider | 8 |
| | |
| JUICES AND SOFT DRINKS | |
| Apple, Orange, Tomato, Pineapple, Cranberry | 5 |
| Coke, Diet Coke, Lemonade, Ginger Beer, Soda, Tonic | 4.5 |

# WINE LIST

| | GLASS \| BOTTLE |
|---|---|
| CHAMPAGNE/METHODE TRADITIONELLE | |
| Mumm Cordon Rouge NV 750ml | 28 \| 155 |
| Mumm Rose NV | 160 |
| Deutz Cuvee NV | 21 \| 66 |
| Brancott Estate Reserve Brut NV | 11.5 \| 50 |
| Chevalier Blanc de Blanc Brut | \| 52 |
| SAUVIGNON BLANC | |
| Craggy Range Te Muna Vineyard | 12 \| 55 |
| Stoneleigh Rapaura | 11.5 \| 57 |
| Fox Island Belsham Estate | 12 \| 53 |
| Lawsons Dry Hills Reserve | 11.5 \| 52 |
| CHARDONNAY | |
| Boundary Vineyards | 11.5 \| 51 |
| Stoneleigh Latitude | 12 \| 59 |
| Church Rd McDonald Series | 13 \| 61 |
| Craggy Range Kidnappers | 12.5 \| 56 |
| PINOT GRIS /AROMATICS | |
| Saddleback | 11.5 \| 52 |
| Triplebank | 12.5 \| 59 |
| Kumeu River Estate | 11.5 \| 57 |
| Jacobs Creek Le Petit Rose | 11 \| 51 |
| Stoneleigh Latitude Pinot Noir Rose | 10.5 \| 48 |

# WINE LIST

| | GLASS \| BOTTLE |
|---|---|
| **PINOT NOIR** | |
| Stoneleigh Rapaura | 12 \| 57 |
| The Last Shepard | 12 \| 59 |
| Saddleback | 11.5 \| 53 |
| Fox Island Belsham Estate | 11.5 \| 52 |
| **CABERNET/MERLOT** | |
| Craggy Range Te Kahu | 12 \| 59 |
| Church Rd Merlot Melbec | 12.5 \| 60 |
| Stoneleigh Latitude Merlot | 11 \| 52 |
| **SHIRAZ/SYRAH** | |
| Craggy Range Gimblett Gravels | 12 \| 60 |
| Wyndham Estate BIN 555 | 11 \| 50 |
| Jacobs Creek Double Barrel | 10.5 \| 51 |
| Reillys Clear Valley Shiraz | 13 \| 54 |
| **LOW ALCOHOL WINE** | |
| Brancott Flight Series | 10.5 \| 50 |